

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Fall/Winter '25-'26

At South Gate Brewing Company, we are passionate about what we do. The food we serve is thoughtfully sourced and handcrafted with care. SGBC's outstanding, award-winning beer is made right here under the same roof. Our team is here to treat you like family and make sure you enjoy your stay with us. Cheers!

Shareable

Shrimp Tostadas

two fried corn tortillas, black beans, avocado, tomatoes, and marinated shrimp. Topped with cilantro lime crema, cotija, green onion, and cilantro 16

Poutine

French fries, house brown gravy, white cheddar cheese curds, and finished with parsley 16

South Gate Wings

tossed with your choice of IPA hot sauce, Deadwood Porter BBQ, Carolina BBQ, or Korean sticky sauce. Served with carrots, celery, and house made blue cheese dressing 17

Beer Cheese & Pretzels

Bavarian pretzels served with house made Blonde Ale Beer Cheese and pickled jalapeños 14

Beer Battered Artichoke Hearts

Honey Badger Ale battered and served with lemon pepper aioli 14.5

Steak Bites

6 oz CAB flat iron steak topped with a creamy mushroom sauce, served with garlic ciabatta bread 21.5

Crispy Fried Brussels Sprouts

tossed in an apple cider gastrique, topped with roasted sunflower seeds 14.5

Sandwiches

All burgers and sandwiches are served with fries or coleslaw. Substitute house salad or soup (3.5) specialty salad (5.5) sweet potato fries or garlic fries (2.5) or beer cheese mac (4)

Chili Maple Chicken Sandwich

fried chicken breast topped with chili infused maple syrup, served on Max's Hawaiian bun with sriracha mayonnaise, arugula, and fresno chilis 20

French Dip

pit smoked beef, horseradish dill aioli, grilled onions, and swiss cheese served on Max's Dutch Crunch roll with a side of jus 22.5

House Smoked Pulled Pork Sandwich

braised pork shoulder, fried onion and house coleslaw topped with Carolina Gold BBQ sauce on Max's Sweet Hawaiian bun 19.5

The Lineman's Philly

chopped sirloin or grilled chicken, grilled onion, bell peppers, house made beer cheese, on Max's French Roll 19.5

Beyond Bratwurst

pan seared Beyond bratwurst, sauerkraut and Carolina BBQ sauce served on a pretzel bun 17.5

The Green Monster

broccolini, asparagus, and Parmesan. Served on Max's ciabatta bun with lemon pepper aioli, avocado, and arugula 17.5

Grilled Cheese

toasted sourdough with gruyere and shredded mozzarella cheeses. Served with a side of onion jam 14

Burgers

All of our burgers are a grass fed beef patty served on Max's Hawaiian Bun. Please specify pink or no pink.

**bacon 4 / local fried egg 3.5
avocado 4.5 / jalapeños 2
sautéed mushrooms 2.5
pepper jack, cheddar, or blue cheese 2 / sub beyond burger 1
sub grilled chicken breast 1
gluten free or vegan bun 1.5**

Deadwood Porter BBQ Burger

smoked bacon, cheddar, beer battered fried onions, and house made Deadwood Porter BBQ sauce with lettuce, tomato and mayonnaise 21

Herb Mushroom Burger

bacon, gruyere cheese, herbed mushrooms, herb aioli, and arugula 20.5

Southwest Smash Burger

two smashed beef and chorizo patties with bacon, pepper jack, grilled jalapeños, lettuce, tomato, red onion, and southwest aioli 20

Buns Out Burger

NO BUN! Burger patty topped with pepper jack cheese, grilled onions, and a fried egg on top of a bed of arugula 18

The South Gate Burger

lettuce, tomato, red onion, and herb aioli 18

Black Bean Burger

house made black bean burger with pepper jack, lettuce, tomato, grilled onions, and vegannaise on Max's vegan brioche bun 18



*Dedicated to creating craft beer and exceptional food since 2013. Family Owned and Operated.
Executive Chef, Caleb Eicholtz*

Kern Farm Greens

To your Specialty Salad
Add Fish MP
Add Grilled Chicken 7
Half Salad Available

Beet and Ricotta Salad

roasted beets served with house made ricotta cheese, orange supremes, toasted pistachios, and Kern Farm mixed greens tossed in a roasted beet vinaigrette 17

California Classic Cobb

crisp romaine topped with grilled chicken, fresh tomato, hard boiled egg, smoked bacon, crumbled blue cheese, red onion, and avocado; served with house made ranch dressing 18.5

Southwestern Steak Salad

Kern Farms mixed greens tossed in a chipotle lime ranch. Topped with black beans, roasted corn salsa crispy tortilla strips, green onion, cilantro, cotija, and seasoned flat iron steak 20.5

Winter Kale Salad

kale, goat cheese, red onion, and smoked bacon tossed in a maple vinaigrette. Finished with toasted almonds and apples. 18.5

SG Organic House Salad

Kern Farm mixed greens, tomato, red bell pepper, and cucumber served with your choice of house made dressing 13

Wood Fired Pizzas

All dough is hand stretched to order. Oven is small and artisanal. May take up to 45 minutes during peak times. Cauliflower Crust available 4

Chorizo and Corn

chipotle Alfredo sauce, topped with shredded mozzarella, chorizo, roasted corn salsa, finished with green onion, cilantro, and cotija cheese 19.5

The Mountaineer

Alfredo sauce topped with mozzarella, fennel sausage, bacon Cremini mushrooms and red onion. Finished with fresh basil and parmesan 20

Green Harvest

basil pesto topped with shredded mozzarella, artichoke hearts, broccolini, and parmesan, topped with arugula and garlic infused olive oil 19.5

Fresno Heat

ricotta, arugula, shredded mozzarella, fresno chili, fennel sausage, and cotija cheese, finished with a chili infused maple syrup 20

By Land

Wilson's Smoked Rib Eye

hand cut and house smoked C.A.B. ribeye, pan seared to order, served with herb roasted new potatoes, asparagus, and red onion jam. Served with house salad or soup 57

Grilled Chicken Tacos

grilled chicken, cabbage, cojita cheese, cilantro crema, roasted corn salsa, and green onion-cilantro mix in corn tortillas with house made salsa verde 19

Meatloaf

served with broccolini, carrots, mashed potatoes, and our homemade brown gravy 24

Chipotle Chicken Cavatappi

cavatappi noodles tossed in house made chipotle Alfredo with grilled chicken breast. Finished with bacon, Parmesan and parsley. Served with garlic bread 24

Mexi-Cauli Tacos

seasoned and roasted cauliflower, served in grilled corn tortillas and topped with cabbage, roasted corn salsa, vegan crema, green onion and cilantro 18

Flat Iron Frites

8 oz CAB flat iron topped with blue butter and herbed mushroom. Served with a side of garlic fries. 31

Spinach Artichoke Pasta

fettuccini noodles tossed in a creamy artichoke Alfredo with spinach, artichoke, and fennel sausage. Served with garlic bread 22

Southern Chicken Dinner

fried buttermilk chicken served with mashed potatoes, brown gravy, and broccolini 23

See full beverage list for our Craftwell Cider Cocktails, beer wine, ciders and more!

By Sea

Pub Fish and Chips

Honey Badger Ale battered, wild caught haddock served with fries and house made tartar sauce 22

Fish Tacos

wild caught haddock tacos with cabbage, green onion-cilantro mix in corn tortillas with cilantro crema and house made salsa verde - grilled or Honey Badger Ale battered 19

Grilled Shrimp Tacos

jalapeño-cilantro marinated shrimp, cabbage, green onions-cilantro mix, and pineapple pico de gallo in corn tortillas with cilantro crema and house made salsa verde 19

Fish of the Day

MP

On the Side

Sweet Potato Fries

served with house made honey-chipotle sauce 8

Classic Fries

served with ketchup 6

House Coleslaw

Napa and purple cabbage tossed in house made honey lime vinaigrette 4

Beer Cheese Macaroni

Cavatappi pasta tossed with our house beer cheese 8.50

Garlic Fries

tossed with garlic butter, Parmesan and parsley, side of house made ranch Full Order 12 Half Order 8

Soup of the Day

Cup 6 Bowl 9

Beverages

Assorted Soft Drinks w/ refills 3.50

Fresh Brewed Iced Tea w/ refills 3.50

House Made Root Beer 5.5

Shirley Temple & Roy Rodgers 3.75

Assorted Kombucha 5.5

Coffee & Assorted Hot Tea w/ refills 3.5

A gratuity of 18% will be added to parties of 6 or more. Allow extra check out time for large party split checks.
Alert your server to any special dietary requirements or allergies.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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