

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Spring / Summer '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, guacamole, tomatoes, and marinated shrimp. Topped with cilantro lime crema, cotija, green onion, and cilantro 18.5

Smash Fries

French fries, beer cheese, grilled onion, chopped burger patty, 1000 island, fresh jalapeño, diced tomato, and shredded lettuce 19

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 14.5

Beer Battered Artichoke Hearts

Honey Badger Ale battered and served with lemon pepper aioli 15

Crispy Fried Brussels Sprouts

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

Seared Ahi

served with a side of wonton chips topped with a chili peanut sauce and green onions 17

Sandwiches

All burgers and sandwiches are served with fries or coleslaw. Substitute house salad or soup (3.5) specialty salad (6.5) sweet potato fries or garlic fries (2.5) or beer cheese mac (4)

Battered Fish Sandwich

beer battered haddock filet, served on Max's Hawaiian bun with lemon caper dill sauce, shredded lettuce, and tomatoes 21.5

Po' Boy

fried jumbo shrimp, on Max's French roll with southwest aioli, shredded lettuce and tomato 19.5

Chili Maple Chicken

fried chicken breast topped with chili infused maple syrup, served on Max's Hawaiian bun with sriracha mayonnaise, arugula, and fresno chilis 21

House Smoked Pulled Pork

braised pork shoulder, fried onion and house coleslaw topped with Carolina Gold BBQ sauce on Max's Sweet Hawaiian bun 20

Lineman's Philly

chopped sirloin or grilled chicken, grilled onion, bell peppers, house made beer cheese, on Max's French roll 20.5

Beyond Bratwurst

pan seared Beyond bratwurst, sauerkraut and Carolina BBQ sauce served on a pretzel bun 18

Green Monster

broccolini, asparagus, and Parmesan. Served on toasted sourdough with lemon pepper aioli, avocado, and arugula 18

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
pepper jack, cheddar, or blue cheese 2 / beyond burger 1
grilled chicken breast 2
fried chicken 4
gluten free bun 1.5

Holy Guacamole!

bacon, pepper jack cheese, southwest aioli, lettuce, tomato, red onion, and guacamole 21.5

Deadwood Porter BBQ

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

SG Smash

two smashed beef patties with cheddar cheese, grilled onion, lettuce, tomato, and 1000 island 20

Buns Out

NO BUN! Burger patty topped with pepper jack cheese, grilled onions, and a fried egg on top of a bed of arugula 19

South Gate

lettuce, tomato, red onion, and herb aioli 18

Black Bean

house made black bean burger with pepper jack, lettuce, tomato, grilled onions, and vegannaise on Max's Hawaiian bun 18.5



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 Salmon 12
Add Protein 7
Half Salad Available

Beet and Ricotta

roasted beets served with house made ricotta cheese, orange supremes, toasted pistachios, and Kern Farm mixed greens tossed in a roasted beet vinaigrette 18

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 19

Strawberry Sprout

shaved Brussels sprouts tossed in a strawberry balsamic vinaigrette, topped with fresh strawberries, roasted sunflower seeds, smoked bacon, and goat cheese 16.5

Caprese

arugula, roma tomato, fresh mozzarella, basil leaves, and sourdough croutons finished with a drizzle of balsamic reduction 18

SG Organic House

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

On the Side

Sweet Potato Fries

served with house made honey-chipotle sauce 8

Classic Fries

served with ketchup 6.5

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

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

Southwest Chicken

chipotle Alfredo sauce, topped with shredded mozzarella, grilled chicken breast, and corn salsa, finished with green onion, cilantro, and cotija cheese 20

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, finished with arugula and garlic infused olive oil 19

Fresno Heat

ricotta cheese, arugula, shredded mozzarella, fennel sausage, and Fresno chilies, finished with a drizzle of chili infused maple syrup 20

By Sea

TRY ANY OF OUR TACOS LETTUCE WRAPPED
\$2.50

Pan Seared Salmon

7 oz. Atlantic salmon pan seared and topped with a creamy corn sauce, served with a corn and asparagus succotash 32

Pub Fish and Chips

Honey Badger Ale battered, wild caught haddock served with fries and house made tartar sauce 23

Grilled Shrimp Taco

jalapeño-cilantro marinated shrimp, cabbage, green onion - cilantro mix, and pineapple pico de gallo in corn tortillas with cilantro crema and house made salsa verde 20

Fish Tacos

wild caught haddock in corn tortillas with cabbage, cilantro lime crema, green onion, and cilantro with a side of salsa verde and lemon 20

By Land

Wilson's Smoked Ribeye

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, dressing of your choice 58

Grilled Chicken Tacos

grilled chicken, cabbage, cojita cheese, cilantro crema, corn salsa, and green onion-cilantro mix in corn tortillas with house made salsa verde and lemon 20

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 25

Stuffed Chicken Roulade

chicken breast stuffed with cremini mushroom, spinach, caramelized onion, and goat cheese, topped with a chicken demi glace, and served with herb roasted new potatoes and asparagus 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 18.5

Pulled Pork Tacos

braised pork shoulder, honey lime coleslaw, beer battered onions, and beer cheese, served in corn tortillas 19

Beverages

Assorted Soft Drinks w/ refills 3.75

Fresh Brewed Iced Tea w/ refills 3.50

House Made Root Beer 5.5

Shirley Temple & Roy Rodgers 4.5

Assorted Kombucha 6

Coffee & Assorted Hot Tea w/ refills 3.5

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

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.