SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Fall/Winter '26-'27

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

Bahn Mi Lettuce Wraps
Bibb lettuce cups, fried pork belly OR grilled chicken, pickled vegetables, jalapeño mayo, Fresno chilies, and fresh cilantro 19

Steak Fries
house garlic fries topped with beer cheese, chopped top sirloin, pickled jalapenos, red onions, and a green onion-cilantro mix 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 18

Beer Cheese & Pretzels
Bavarian pretzels served with house made Blonde Ale Beer Cheese and pickled jalapeños 15.5

Beer Battered Artichoke Hearts
Honey Badger Ale battered and served with lemon pepper aioli 16

Crispy Fried Brussels Sprouts
tossed in an apple cider gastrique, topped with roasted sunflower seeds 15

Sandwiches

All burgers and sandwiches are served with fries or coleslaw. Substitute house salad or soup (4.5) half specialty salad (7.5) sweet potato fries or garlic fries (2.5) or beer cheese mac (4)

Bahn Mi
fried pork belly OR grilled chicken, pickled vegetables, jalapeño mayo, Fresno chilies, and fresh cilantro served in a torpedo roll from Max's Bakery 22

Battered Fish Sandwich
beer battered and fried 6 oz haddock filet. Served on Max's Hawaiian Bun with lemon caper aioli, shredded lettuce, tomato, and pickles 22.5

Chili Maple Chicken
fried chicken breast topped with chili infused maple syrup. Served on Max's Hawaiian bun with sriracha mayonnaise, arugula, and Fresno chilies 22.5

House Smoked Pulled Pork
pork shoulder braised in our Deadwood Porter. Served on Max's Hawaiian bun with honey-lime coleslaw, beer batter fried onions, and Carolina Gold BBQ sauce 21.5

Lineman's Philly
chopped top sirloin or grilled chicken served on Max's French roll with grilled onion, bell peppers, and house made beer cheese 22.5

Green Monster
broccolini and asparagus topped with Parmesan cheese. Served on toasted Max's sourdough with lemon pepper aioli, arugula and avocado 19.5

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 / grilled chicken breast 2 fried chicken 4 gluten free bun 1.5

Bacon Jam
smoked bacon, blue cheese, herb aioli, arugula, tomato, and house made bacon jam 22.5

Deadwood Porter BBQ
smoked bacon, cheddar cheese, beer battered fried onions, and house made Deadwood Porter BBQ sauce with lettuce, tomato and mayonnaise 22

SG Smash
two smashed beef patties with cheddar cheese, grilled onion, lettuce, tomato, and 1000 island 21.5

Buns Out
NO BUN! Burger patty topped with pepper jack cheese, grilled onions, and a fried egg on top of a bed of arugula 20

South Gate
herb aioli, lettuce, tomato, and red onion 19.5

Black Bean
house made black bean burger topped with pepper jack, lettuce, tomato, grilled onions, and vegannaise 19.5

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 Grilled Chicken or Shrimp 7
Add Salmon 12
Half Salad Available

Greek Salad
chopped romaine lettuce tossed in Greek vinaigrette topped with grilled chicken breast, Kalamata olives, red onion, grape tomato, cucumber, and feta cheese 20

Beet and Ricotta
Kern Farm mixed greens tossed in a roasted beet vinaigrette with roasted beets, house made ricotta cheese, orange supremes, and toasted pistachios 19

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 20

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

Beverages

Assorted Soft Drinks w/ refills 3.75

Coke, Diet Coke, Coke Zero, Mr. Pibb, Sprite, Lemonade, Powerade

Fresh Brewed Iced Tea w/ refills 3.50

House Made Root Beer 5.5

Shirley Temple & Roy Rodgers 4.5

Coffee & Assorted Hot Tea w/ refills 3.5

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

Desserts

Salted Caramel Brownie
topped with candied pecans, whipped cream, and salted caramel. Served with a side of vanilla ice cream 14.5

Crème Brûlée
A house classic made with fresh vanilla bean 11.5

By Sea

Pub Fish and Chips
Honey Badger Ale battered, wild caught haddock served with fries and house made tartar sauce 24

Grilled Shrimp Tacos
jalapeño-cilantro marinated shrimp in corn tortillas with cabbage, green onion, cilantro, and pineapple pico de gallo with cilantro lime crema served with house made salsa verde and lemon 21

Fish Tacos
grilled or beer battered wild caught haddock in corn tortillas with cabbage, cilantro lime crema, green onion, and cilantro served with house made salsa verde and lemon 21

Lil' Adventurers

For children 12 and Under
Includes soft drink, apple juice, or milk.
Root Beer, Shirley Temple, or Roy Rodgers - add .50 (No Refills)

Substitute fries for fresh fruit or grilled vegetables 2

Lil' Pasta
cheese sauce, Alfredo, red sauce, or butter 9

Grilled Chicken Dinner
served with mashed potatoes, grilled carrots, and grilled broccoli 15.5

Lil' Pizza
house made red sauce with shredded mozzarella cheese 11

Chicken Strips
3 strips served with fries and ketchup 11

Grilled Cheese
melted cheddar cheese on toasted sourdough bread, served with fries and ketchup 10

Lil' Burger
grass fed beef, served with fries and ketchup 11

Lil' Pulled Pork
with sweet BBQ sauce, served with fries and ketchup 11

By Land

Wilson's Smoked Ribeye
hand cut and house smoked ribeye, pan seared to order, served with herb roasted new potatoes, asparagus, and red onion jam. Served with soup or house salad with dressing of your choice 62

Grilled Chicken Tacos
grilled chicken in corn tortillas with cabbage, cotija cheese, cilantro lime crema, corn salsa, and green onion, and cilantro served with house made salsa verde and lemon 21

Chipotle Chicken Cavatappi
cavatappi noodles tossed in house made chipotle Alfredo with grilled chicken breast. Finished with bacon, Parmesan cheese and fresh parsley. Served with garlic bread 26.5

Mexi-Cauli Tacos
seasoned and roasted cauliflower in grilled corn tortillas and topped with cabbage, roasted corn salsa, vegan crema, green onion and cilantro served with house made salsa verde and lemon 19.5

Southern Chicken Dinner
two hand breaded and fried chicken breasts served with grilled broccolini and mashed potatoes with brown gravy 26

South Gate Meatloaf
served with grilled broccolini, carrots, and mashed potatoes with brown gravy 28.5

On the Side

Sweet Potato Fries
served with house made honey-chipotle sauce 8.5

Classic Fries
served with ketchup 7

House Coleslaw
Napa and purple cabbage tossed in house made honey lime vinaigrette 4.5

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 12.5 Half Order 8.5

Soup Of The Day
Cup 7 Bowl 10

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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