



# THE PROPAGATOR

## FIRESTONE WALKER®

BREWING COMPANY



### PIZZAS

#### BBQ CHICKEN

Roasted chicken, Nitro Merlin BBQ sauce, mozzarella, red onions, cilantro 15

#### PIG & FIG

Prosciutto, figs, thyme, sweet mascarpone, mozzarella, balsamic reduction 15

#### MERLIN'S MARGHERITA

Roma tomatoes, fresh mozzarella, marinara, fresh basil 14

#### RUSTICA CARNE

Spicy Italian sausage, savory house smoked brisket, pepperoni, red sauce, mozzarella cheese, oregano 16

#### 805

Basil pesto, mozzarella, Pivo mushrooms, roasted red peppers, artichoke hearts, tomatoes, olives, baby arugula 14

### SHAREABLES

#### DRUNKEN SHRIMP

Pan seared jumbo shrimp, Pivo citrus sauce and grilled ciabatta 15

#### CHICKEN DRUMETTES

Crispy drumettes with choice of buffalo, jerk, or Nitro Merlin BBQ 12

#### GRILLED FLATBREAD QUESADILLA

Grilled flatbread, mozzarella cheese, roasted red peppers, red onion, spinach, tomato, avocado, chimichurri, roasted pepper crema 13  
*Add chicken - 2    Add shrimp or short rib - 4*

#### TAPROOM PRETZEL

Fresh baked served with cheddar cheese sauce and Merlin's mustard 10

#### TATER TOTS

House made served with truffle cheese sauce & Sriracha aioli 8

#### ONION RINGS

House made served with ranch dressing and Nitro Merlin BBQ sauce 8

#### CITRUS BREADED CALAMARI

Union Jack cocktail sauce 12

#### BUFFALO CAULIFLOWER

Served with house made bleu cheese dressing 8

### 805 TACOS

*Served with three tacos and a side of black beans. We use only locally produced, handmade, corn tortillas*

#### FRESH FISH

Grilled or fried cod, fire-roasted salsa, chipotle crema, jalapeño slaw, crispy tortilla strips 15

#### PORK BELLY

805 braised pork belly, pineapple pico, chicharones 13

#### DRUNKEN CAULIFLOWER

DBA braised cauliflower, chimichurri sauce, feta cheese 11

#### SLOW BRAISED SHORT RIB

Braised short rib, chipotle crema, queso fresco, pickled red onion, cilantro 14

### SWEETS & SAVORY

BANANA CREAM ~ 4

CHOCOLATE AND PEANUT BUTTER ~ 4

SEASONAL BERRY CHEESECAKE ~ 4

BEER SNACK ~ 5

### LARGE PLATES

#### DBA BRAISED SHORT RIB

DBA braised short rib, cheddar cheese grits, crispy brussel sprouts 19

#### BABY BACK RIBS

DBA braised ribs, Nitro Merlin BBQ sauce, Bear fries, napa cabbage slaw  
*Half Rack - 17    Full Rack - 25*

#### THE LION'S FISH N' CHIPS

Tempura battered Alaskan cod, Lion chips, house-made tartar sauce 18

#### CREAMY BAKED MAC & CHEESE

With choice of portobello and truffle or pulled pork 13

#### PANKO CRUSTED AHI

Served with snow pea slaw, wasabi aioli, chili oil 21

### BURGERS & SANDWICHES

*All burgers are made with 100% grass-fed, antibiotic and steroid free California beef*

#### THE BEAR'S BURGER

Rosemary aioli, leaf lettuce, sharp cheddar, smoked tomatoes, caramelized onion, brioche bun, served with Bear fries 16

#### FRIED CHICKEN SANDWICH

Buttermilk fried chicken thigh, Sriracha aioli, jalapeno slaw, sesame seed bun, served with Bear fries 14

#### BACON & BLEU BURGER

Candied and peppered brown sugar bacon, melted bleu cheese, leaf lettuce, fresh sliced tomato, brioche bun, rosemary aioli, served with Bear fries 17

#### CASK BURGER

Jalapeno aioli, leaf lettuce, pico de gallo, brie, brioche bun, served with Bear fries 16

#### BASIL CHICKEN

Basil aioli, spinach, tomato, grilled chicken, mozzarella cheese, shaved red onion, side salad 14

#### BLACK BEAN & SPENT GRAIN BURGER

Black bean and spent grain patty, cilantro pesto, alfalfa sprouts, tortilla strips, mozzarella cheese, brioche bun, side salad 14

#### NITRO MERLIN SMOKED BRISKET

Savory house smoked brisket, Nitro Merlin BBQ sauce, jalapeno slaw, pretzel bun, served with Bear fries 14

### SOUPS & SALADS

#### TAPROOM CHOPPED SALAD

Bleu cheese crumbles, crisp bacon, avocado, grape tomatoes, grilled corn, black beans, hard-boiled egg, romaine, ranch dressing 12

#### CAESAR SALAD

Romaine, house made croutons, and shaved parmesan 12

#### CRISPY BRUSSELS AND SPINACH

Baby spinach, crispy brussel sprouts, goat cheese, tomatoes, champagne vinaigrette 13

#### KALE & QUINOA

Purple kale, quinoa, pomegranate seeds, orange supremes, feta cheese, citrus vinaigrette 12

*Choice of grilled or fried chicken - 3, shrimp or short rib - 5 on any salad*

#### FRENCH ONION SOUP

Caramelized onions, DBA, gruyere cheese, toasted crostini 8

#### SOUP OF THE DAY

*Cup - 4    Bowl - 8*

\*20% Gratuity will be added to all parties of 10 or more

FELIPE CEDILLO  
Chef

JAY SANDERS  
General Manager