



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, spicy buffalo, 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 blue 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, 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

blue 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, smoked 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

CHRIS CANUL
Kitchen Manager

DIAH JOHNSTON
General Manager