



THE TAPROOM

FIRESTONE WALKER®

BREWING COMPANY



PIZZAS

Our pizzas are baked with authentic Neapolitan dough made fresh daily, and hand stretched

BBQ CHICKEN

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

MERLIN'S MARGHERITA

Roma tomatoes, fresh mozzarella, marinara, fresh basil 15

RUSTICA CARNE

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

805

Basil pesto, mozzarella, Pivo mushrooms, roasted red peppers, artichoke hearts, tomatoes, olives, baby arugula 15

PIG & FIG

Prosciutto, figs, thyme, sweet marscapone, fresh mozzarella, balsamic reduction 15

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, served with house-made ranch dressing 13

TAPROOM PRETZEL

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

ROTATER TOTS

An evolving mash up of our house-made tots. Ask your server about our featured rotation 10

AHI WONTON TACOS

Ahi tuna, fresh avocado, spicy soy, and sesame seeds in crispy wonton shells. Served on a bed of Jalapeno Slaw 14

BUFFALO CAULIFLOWER

Served with house made bleu cheese dressing 9

SOUP & SALADS

Choice of grilled or fried chicken - 5, shrimp - 7, steak - 8 on any salad

TAPROOM CHOPPED SALAD

Bleu cheese crumbles, crisp bacon, avocado, grape tomatoes, grilled corn, black beans, hard-boiled egg, romaine, ranch dressing 13

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

PAN-SEARED TUNA SALAD

Cumin dusted pan-seared tuna, arugula, grape tomatoes, red onion, avocado, fried fresno chile, avocado vinaigrette, wasabi aioli 19

FRENCH ONION SOUP

Caramelized onions, DBA, gruyere cheese, toasted crostini 8

LARGE PLATES

THE LION'S FISH N' CHIPS

Tempura battered Alaskan cod, Lion chips, house-made tartar sauce 19

BABY BACK RIBS

DBA braised ribs, Nitro Merlin BBQ sauce, Bear fries, Jalapeno Slaw
Half Rack - 19 Full Rack - 27

SNAKE RIVER FARMS AMERICAN WAGYU STEAK

8oz American Wagyu Sirloin, smashed garlic and thyme fingerling potatoes, roasted heirloom carrots 32

BURGERS & SANDWICHES

*Any burger can be made with a Beyond Meat veggie patty upon request +1
All burgers and sandwiches are served with choice of Bear Fries or Lion Chips.
Add bacon +1, Add avocado +1 to any burger*

THE BEAR'S BURGER

Rosemary aioli, leaf lettuce, sharp cheddar, smoked tomatoes, caramelized onion, brioche bun, served with Bear fries 16.50

FRIED CHICKEN SANDWICH

Buttermilk fried chicken thigh, Sriracha aioli, jalapeno slaw, pickled veggies, sesame seed bun 15

CHEF'S BURGER

Ask your server about the chef's current creation 18

BACON & BLEU BURGER

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

BASIL CHICKEN

Basil aioli, spinach, tomato, grilled chicken, mozzarella cheese, shaved red onion 14.50

805 TRI-TIP SANDWICH

Naked Tri-tip with Nitro Merlin BBQ sauce, served with pinto beans 14
Dressed Tri-tip with rosemary aioli, caramelized onions, gruyere, arugula, citrus dressing, served with pinto beans 17

805 TACOS

Served with 3 locally sourced corn tortillas and San Luis Obispo [pinto beans]

FRESH FISH

Grilled or fried cod, fire-roasted salsa, chipotle crema, jalapeño slaw, crispy tortilla strips 16

ROASTED VEGGIE

Roasted sweet potato, grilled corn, black beans, avocado crema, pickled onion, queso fresco, fried fresno chile, cilantro 14

Our menu stars local and organic produce sourced from the Central Coast whenever possible. Our burgers are made with 100% grass-fed beef, and our chicken is antibiotic and hormone free. Our bread is sourced from an artisan baker in Marina del Rey, and all of our purveyors share our love and quality of craft.

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

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

JOSHUA TIMBER
Head Chef

JENNIFER GARAY
General Manager