



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, fresh 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, fresh mozzarella, oregano 16

805

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

PIG & FIG

Prosciutto, figs, thyme, sweet mascarpone, 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 housemade ranch dressing 13

GRILLED FLATBREAD QUESADILLA

Grilled flatbread, fresh mozzarella, roasted red peppers, red onion, spinach, tomato, avocado, fire-roasted salsa, roasted pepper crema 13
Add chicken - 3 Add shrimp or short rib - 5

TAPROOM PRETZEL

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

ROTATER TOTS

An evolving mash up of our housemade tots. Ask your server about our featured rotation 10

AHI WONTON TACOS

Ahi tuna, fresh avocado, spicy soy, wasabi aioli, sesame seeds, and green onion in crispy wonton shells. Served on a bed of jalapeño slaw 14

CITRUS BREADED CALAMARI

Crispy calamari, chili vinaigrette, jalapeño slaw, avocado crema 13

BUFFALO CAULIFLOWER

Served with housemade 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, housemade 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 freso chile, avocado vinaigrette, wasabi aioli 19

FRENCH ONION SOUP

Caramelized onions, DBA, gruyere cheese, toasted crostini 8

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.

MICHAEL CHERNEY | Executive Chef KASEY SOLORIO | General Manager

LARGE PLATES

DBA BRAISED SHORT RIB

DBA braised short rib, cheddar cheese grits, crispy brussel sprouts 22

BABY BACK RIBS

DBA braised ribs, Nitro Merlin BBQ sauce, Bear Fries, jalapeño slaw
Half Rack - 19 Full Rack - 27

SHRIMP LINGUINE WITH MARSALA CREAM

Jumbo shrimp, Marsala cream, artichoke hearts, mushrooms, basil, grape tomatoes, linguine, parmesan cheese, balsamic reduction 19

THE LION'S FISH N' CHIPS

Tempura battered Alaskan cod, Lion Chips, housemade tartar sauce 19

CURRY CHICKEN MAC N' CHEESE

Creamy four cheese sauce, poached chicken, red curry sauce, toasted coconut, chopped parsley 13

AMERICAN WAGYU STEAK

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

SALMON AL FERRER

Pan-seared Atlantic salmon, smashed garlic and thyme fingerling potatoes, sautéed spinach, Union Jack citrus sauce 22

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 16.50

FRIED CHICKEN SANDWICH

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

TAPROOM BURGER

Sharp cheddar, leaf lettuce, tomato, red onion, brioche bun 16.50

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

HOUSE-SMOKED PULLED PORK SANDWICH

Savory pulled pork, jalapeño slaw, sesame seed bun, with Carolina BBQ sauce 14.50

BASIL CHICKEN

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

805 TRI-TIP SANDWICH

Naked Tri-tip with Nitro Merlin BBQ sauce, served with pinquito beans 14

Dressed Tri-tip with rosemary aioli, caramelized onion, gruyere, arugula, citrus dressing, served with pinquito beans 17

It's so good we made it to-go! Family packs available. Ask your server

805 TACOS

Served with three locally sourced corn tortillas and San Luis Obispo pinquito beans

FRESH FISH

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

AL PASTOR PORK

House-marinated pork, grilled pineapple pico, arbol salsa 14

ROASTED VEGGIE

Roasted sweet potato, grilled corn, black beans, avocado crema, pickled onion, queso fresco, fried freso chile, cilantro 12

SLOW BRAISED SHORT RIB

Braised short rib, chipotle crema, queso fresco, pickled red onion, cilantro 16