



# THE PROPAGATOR

## 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 16

#### PIG & FIG

Prosciutto, figs, thyme, sweet mascarpone, fresh mozzarella, balsamic reduction 15.50

#### 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 17

#### 805

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

### SHAREABLES

#### DRUNKEN SHRIMP

Pan-seared jumbo shrimp, Pivo citrus sauce and grilled ciabatta 15.50

#### CHICKEN WINGS

Crispy wings with choice of buffalo, jerk, or Nitro Merlin BBQ, served with house-made ranch dressing 14

#### GRILLED FLATBREAD QUESADILLA

Grilled flatbread, fresh mozzarella, roasted red peppers, red onion, spinach, tomato, avocado, fire-roasted salsa, roasted pepper crema 13.50  
*Add chicken - 3    Add shrimp or short rib - 5*

#### CURRY CHICKEN MAC N' CHEESE

Creamy four cheese sauce, poached chicken, red curry sauce, toasted coconut, chopped parsley 14

#### TAPROOM PRETZEL

Fresh baked served with four cheese sauce and Merlin's mustard 10.50

#### ROTATER TOTS

An evolving mash up of our house-made tots. Ask your server about our featured rotation 11

#### 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 15

#### CITRUS BREADED CALAMARI

Crispy calamari, chili vinaigrette, jalapeño slaw, avocado crema 13.50

#### 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 14.50

#### CAESAR SALAD

Romaine, house-made croutons, and shaved parmesan 13

#### CRISPY BRUSSELS AND SPINACH

Baby spinach, crispy brussel sprouts, goat cheese, tomatoes, champagne vinaigrette 14

#### PAN-SEARED TUNA SALAD

Cumin dusted pan-seared tuna, arugula, grape tomatoes, red onion, avocado, fried fresno chile, avocado vinaigrette, wasabi aioli 20

#### FRENCH ONION SOUP

Caramelized onions, DBA, gruyere cheese, toasted crostini 9

*\*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.*

### LARGE PLATES

#### DBA BRAISED SHORT RIB

DBA braised short rib, cheddar cheese grits, crispy brussel sprouts 23

#### BABY BACK RIBS

DBA braised ribs, Nitro Merlin BBQ sauce, Bear Fries, jalapeño slaw  
*Half Rack - 20    Full Rack - 28*

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

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

#### 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*

#### BEAR'S BURGER

Rosemary aioli, leaf lettuce, sharp cheddar, smoked tomatoes, caramelized onion, brioche bun 17

#### BACON & BLEU BURGER

Candied and peppered brown sugar bacon, melted bleu cheese, leaf lettuce, fresh sliced tomato, brioche bun, rosemary aioli 17.50

#### CHEF'S BURGER

Ask your server about the chef's current creation 18.50

#### FRIED CHICKEN SANDWICH

Buttermilk fried chicken thigh, Sriracha aioli, jalapeño slaw, pickled veggies, sesame seed bun 16

#### BASIL CHICKEN

Basil aioli, spinach, tomato, grilled chicken, fresh mozzarella, shaved red onion 16

#### HOUSE-SMOKED PULLED PORK SANDWICH

Savory pulled pork, jalapeño slaw, sesame seed bun, with Carolina BBQ sauce. 15

#### 805 TRI-TIP SANDWICH

Naked Tri-tip with Nitro Merlin BBQ sauce, served with pinquito beans 15

Dressed Tri-tip with rosemary aioli, caramelized onion, gruyere, arugula, citrus dressing, served with pinquito beans 18

*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 17

#### AL PASTOR PORK

House-marinated pork, grilled pineapple pico, arbol salsa 15

#### ROASTED VEGGIE

Roasted sweet potato, grilled corn, black beans, avocado crema, pickled onion, queso fresco, fried fresno chile, cilantro 13

#### SLOW BRAISED SHORT RIB

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

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.

FELIPE CEDILLO | Chef

JAY SANDERS | General Manager