

# FROM THE KITCHEN

## FOR THE TABLE

### DRUNKEN SHRIMP \$16

805 Cerveza, lemon, garlic, red chili flakes, ciabatta  
Beer pairing: 805 Cerveza

### PROPAGATOR PRETZEL \$13

Rockenwagner German twist, Merlin mustard, four-cheese sauce **V**  
Beer pairing: Pivo Pils

### AHI WONTON TACOS \$18

Rare sushi-grade, jalapeño slaw, spicy soy, wasabi aioli, toasted sesame seeds, avocado, micro greens

### STREET TACOS \$14

3 per order, corn tortillas, choice of short rib or chicken tinga  
**SHORT RIB** - Hot honey, Fresno chile pico, micro cilantro  
**CHICKEN TINGA** - Queso fresco, Fresno chile pico, micro cilantro

### TAPROOM WINGS \$16 - \$25

Choice of 8 or 16 wings, choice of classic buffalo or Nashville dry rub, choice of ranch, blue cheese, or Crystal aioli

### COMFORT MAC-N-CHEESE \$12

Four-cheese sauce, toasted garlic breadcrumbs **V**  
Jalapeño +\$1, bacon +\$3, drunken chicken +\$3

### SWEET SMOKY BRUSSELS SPROUTS \$12

Balsamic reduction, smoked tomatoes **VG**  
Bacon +\$3

## FIRESTONE FAVORITES

### THE LION'S FISH 'N' CHIPS \$20

Tempura-battered fresh seasonal white fish, grilled lemon, house-made tartar, lion chips  
Beer pairing: UDBA

### 805 CERVEZA FISH TACOS \$17

"Baja style" 805 Cerveza-battered and fried, jalapeño slaw, chipotle crema, queso fresco, pickled habanero and onion, micro cilantro

### HERB-CRUSTED SALMON \$28

Thyme, rosemary, lemon caper aioli, potato fritter, broccolini  
Beer pairing: Cali Squeeze Blood Orange

### CHICKEN SCHNITZEL \$24

Grilled lemon, arugula salad with pickled habanero and onion, Granny Smith apples, lemon caper aioli

### STEAK FRITES \$34

Snake River Wagyu top sirloin, chimichurri, herb frites

### CHEF'S WEEKEND SPECIAL

Served Friday through Sunday  
Ask about this weekend's feature

## SIDES

### 805 SIDE SALAD \$7 **V**

### GRILLED BROCCOLINI \$6 **VG**

### POTATO FRITTERS \$10 **V**

### BASKET OF BEAR FRIES (SKINNY) \$9 **VG**

### BASKET OF LION CHIPS (STEAK FRIES) \$9 **VG**

### BASKET OF GARLIC PARMESAN FRIES \$11 **V**

## BURGERS & SANDWICHES

Served with bear (skinny) fries. Bacon +\$3, avocado +\$2, garlic fries +\$2

### 805 SMASH BURGER \$18

Two smashed patties, onions, American cheese, pickles, house sauce, potato bun  
Make it spicy with jalapeños and Fresno chiles +\$2. Make it a triple +\$4

### BACON & FIG SMASH BURGER \$19

Two smashed patties, bacon fig jam, Gruyère, arugula, rosemary aioli, potato bun  
Beer pairing: DBA

### CALI-WESTERN SMASH BURGER \$19

Two smashed patties, bacon, crispy onion strings, cheddar, BBQ sauce, potato bun  
Beer pairing: 805

### BEAR BURGER \$18

Angus beef patty, sharp cheddar, smoked tomatoes, caramelized onion, iceberg lettuce, rosemary aioli, sesame seed potato bun

### VENICE BEACH PORTOBELLO BURGER \$16

Chimichurri sauce, pickled habanero and onion, grape tomatoes, arugula **VG**

### BÁNH MÌ SANDWICH \$17

Sweet and spicy pork, pickled cucumbers, daikon and carrots, artisan roll, oyster-hoisin aioli, cilantro, Sambal chili sauce

### TRI-TIP SANDO \$18

Gruyère, caramelized onion, arugula, rosemary aioli, artisan roll

### HOT FRIED CHICKEN \$18

Crystal® hot sauce aioli, jalapeño slaw, pickles, hot honey, sesame seed potato bun

## PIZZA

### THE BREWMASTER \$17

Smoked tomato, burrata, Grande mozzarella, marinara, garlic, thyme, micro basil **V**

### BBQ CHICKEN AND SMOKED GOUDA \$18

BBQ sauce, Grande mozzarella, bacon, red onion, parsley

### RUSTICA CARNE \$18

Pepperoni, soppressata, tri-tip, marinara, Grande mozzarella, thyme  
Beer pairing: Union Jack

## SALADS & BOWLS

### S.O.B SOUTH OF THE BORDER \$18

Firestone salad mix, black beans, roasted corn, drunken chicken, tomatoes, cheddar, queso fresco, spicy tortilla strips, ninja radish, avocado, cilantro jalapeño dressing

### AHI VEGGIE BOWL \$19

Seared ahi, barley, cauliflower rice, lacinato kale, broccolini, edamame, grape tomatoes, red onion, crispy garlic, olive oil, spicy soy, sesame and chia seeds  
Beer pairing: Mind Haze

### QUINOA AND ARUGULA SALAD \$15

Pickled habanero and onion, Granny Smith apples, citrus vinaigrette, charred orange  
Grilled herb salmon +\$7, seared ahi +\$7, grilled chicken +\$4

### CAESAR SALAD \$15

Romaine, parmesan, house-made croutons, scratch caesar dressing  
Grilled herb salmon +\$7, seared ahi +\$7, grilled chicken +\$4

## DESSERT

Try with our vintage barrel-aged beers

### BLUEBERRY STREUSEL \$10 **V**

### CHOCOLATE FUDGE BROWNIE \$10 **V**

### MUD PIE \$10 **V**