

HOLLISTER BREWING COMPANY

appetizers

- Hand-Cut Duck Fat French Fries..... 7**
- Chili Cheese Fries..... 10.5**
HBC Duck Fat Fries topped with Vienna chili, melted cheddar cheese and chopped red onions
- Fried Pickles..... 8.5**
Beer battered Vienna dill pickles served with spicy aioli and honey mustard
- Chips & Salsa..... 6.5**
House-made tortilla chips served with salsa roja and salsa verde
add guacamole...4.5
- Vegetarian Bean & Cheese Dip..... 8.5**
Spiced black bean dip baked with melted cheese and topped with pico de gallo salsa. Served with house-made tortilla chips
add small side of guacamole...1.5
- Chicken Wings..... 10.5**
Free range chicken wings Buffalo style (El Niño or Mt. Diablo) with celery and blue cheese or crispy spicy Korean style with pickled cabbage
- Taquitos..... 10.5**
Shredded chicken and cheese wrapped in corn tortillas, fried and served with salsa quemada, guacamole and créma
- Mac 'N' Cheese..... 9.5**
Pancetta and elbow macaroni baked with creamy Gruyere cheese sauce and topped with Grana Padano cheese and green onions (available without pancetta)
- Mussels..... 11**
Mussels braised in a green curry sauce served with toasted ciabatta, cilantro and lime

soups and chili

- Red Ale Chili..... Cup 7.5 / Bowl 10**
Slow cooked beef and pork with pinto beans, peppers, tomatoes, chiles, garlic and spices cooked in Table 42 Red Ale and baked with cheddar cheese. Topped with scallions and créma
- Tuscan Tomato Soup..... Cup 5 / Bowl 7.5**
Creamy roasted tomato soup garnished with fresh basil

Soup of the Day - See daily specials

salads

- Garden..... 8**
Mixed greens, cucumber, radish and red wine vinaigrette
side salad...4.5
- Caesar..... 9.5**
Romaine lettuce, Grana Padano cheese, garlic croutons and Caesar dressing*
add Chicken...4.5 side Caesar...5
- Wedge..... 9.5**
Iceberg wedge with blue cheese crumbles and applewood smoked bacon (choice of blue cheese or Russian dressing)
- Soba Noodle Salad..... 14**
Soba noodles, cabbage, edamame, carrots, cilantro, mint and orange peppers in a spicy sesame vinaigrette. Served with your choice of chilled cumin marinated shrimp or grilled marinated chicken breast
- Ancient Grains Protein Bowl..... 10.5**
Quinoa, red rice, bulgur, barley, oats, wheat berries, arugula, carrots, red onions, pickled cucumbers, almonds, snow peas, cilantro and mint in a sweet chili vinaigrette.
add grilled marinated chicken breast or citrus marinated rock cod.....4.5
- Greek Chicken Salad..... 14**
Marinated and grilled chicken breast, mixed greens, kalamata olives, feta cheese, roasted orange peppers, red onion, cucumber, garlic croutons and a red wine vinaigrette
- Arugula, Beet & Goat Cheese Salad..... 13.5**
Wild arugula and sliced shallots tossed in a mustard vinaigrette on a bed of sliced marinated and roasted red beets, topped with three herb crusted goat cheese croquettes
- Smoked Chicken Cobb..... 14.5**
House-smoked herbed chicken breast, mixed greens, blue cheese crumbles, chopped tomato, applewood smoked bacon, red onion, hardboiled egg, avocado and blue cheese dressing

Hoppy Meal Special

Enjoy a Hollister house beer for \$3.50 a pint when ordered with any full size salad, pizza, sandwich or entrée

Monday - Friday: 11am - 2pm only

**Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

sandwiches, etc.

Includes choice of Garden Salad, Caesar Salad* or HBC

Duck Fat Fries *Substitute Soup of the Day add.....2*

Vietnamese Style Pork Sandwich..... 13.5

Marinated and roasted pork loin with pickled carrots, daikon radish, jalapeños, fresh cilantro, cucumber and sesame aioli on a soft baguette

Grilled Rock Cod Sandwich..... 13.5

Grilled rock cod, roasted tomatoes, wild arugula, pickled fennel and lemon herb aioli on a toasted ciabatta bun

Fried Chicken Sandwich..... 13.5

Fried buttermilk chicken breast, spicy aioli with cabbage and jalapeño slaw on a brioche bun.

Spicy Chicken & Bacon Melt..... 13.5

Achiote marinated chicken breast, applewood smoked bacon, pepperjack cheese and a beer cheese spread on grilled sourdough

Applewood Smoked Ham Panini..... 12.5

Applewood smoked Niman Ranch ham and fontina cheese with honey mustard on sourdough bread

Smoked Turkey Club..... 13.5

Sliced house-smoked turkey breast, applewood smoked bacon, tomato, avocado and arugula with a rosemary aioli on sourdough

Oak-Smoked Tri-Tip Sandwich..... 13.5

House-smoked tri-tip, pico de gallo, provolone cheese and a horseradish mustard aioli on a soft baguette.

Santa Barbara Fish Tacos..... 14.5

Corn tortillas filled with ono marinated in Beachside Blonde Ale and spices, salsa quemada, guacamole, shredded cabbage, queso fresco and cilantro crema

Hollister Burger..... 13.5

½ lb. Niman Ranch burger cooked to order with lettuce, tomato, red onion and a dill pickle spear on a brioche bun.

Served with your choice of Tillamook cheddar, Gruyere, Pepperjack or blue cheese.

Sub Hungry-Planet™ vegan patty

add caramelized onions....1 roasted pasilla chiles....1

sautéed crimini mushrooms....1.5 jalapeños.....1

applewood smoked bacon.....2.5 avocado.....2.5

Desserts

Root Beer or Stout Float..... 7

Warm Brownie with Vanilla Ice Cream and Hot Fudge..... 9

Seasonal Fruit Crumble with Vanilla Ice Cream 9

Ask server for seasonal selection

Two Scoops of Ice Cream..... 6.5

Ask server for seasonal selection

pizzas

Three Cheese..... 11.5

Mozzarella, fontina and Grana Padano cheeses, tomato sauce and fresh herbs

Pepperoni..... 13.5

Mozzarella, Grana Padano cheese and tomato sauce

Tuscan Chicken..... 13

Herb marinated chicken breast, kalamata olives, feta and mozzarella cheeses, tomato sauce, roasted tomatoes and fresh oregano

Nuremberg Sausage..... 13.5

House-made Nuremberg sausage, tomato sauce, chile flakes and fresh oregano with mozzarella and Grana Padano cheeses

Roasted Mushroom..... 13

Melted leeks, roasted garlic, mozzarella, ricotta sauce, basil and lemon zest

Smoked Chicken, Bacon & Spinach..... 13.5

House-smoked chicken, chopped applewood smoked bacon, baby spinach, shaved red onions, ricotta sauce and mozzarella

entrees

Chicken Pot Pie..... 13

Free range chicken stewed with vegetables and potatoes and baked with puff pastry

Meatloaf & Mashed Potatoes..... 14

Niman Ranch beef and pork meatloaf, mashed garlic red potatoes and a housemade malted BBQ sauce.

Served with a side salad

Eggplant Parmesan..... 13

Roasted and layered breaded eggplant, basil and marinara sauce baked with Grana Padano, mozzarella and fontina cheeses.

Served with a side salad and garlic bread

Chile Colorado Wet Burrito..... 12.5

Pork meat cooked in red sauce with rice, refried beans, chopped white onions and queso fresco wrapped in a flour tortilla then covered with red sauce and topped with melted cheese, fresh cilantro and guacamole. Served with house-made tortilla chips

Red Curry Fish Stew..... 14.5

Black mussels, rock cod and shrimp braised in a red curry broth with fennel, onions, potatoes, black kale, garlic and coconut milk. Served with toasted ciabatta

beverages

Coke, Diet Coke, Dr. Pepper, Barq's Root Beer,

Sprite, Iced Tea (free refills)..... 3.25

Fresh Squeezed Lemonade and Arnold Palmer (free refills).... 3.95

Peet's Coffee and Selected Hot Teas..... 3.25

S. Pellegrino Sparkling Natural Mineral Water 500mL..... 3.5

Acqua Panna Natural Spring Water 500mL..... 3.5