HOLLISTER BREWING COMPANY

appetizers

Hand-Cut Duck Fat French Fries..... 6

Chili Cheese Fries.....9.5
HBC Duck Fat Fries topped with Vienna chili, melted Tillamook cheddar cheese and chopped red onions

Fried Pickles..... 6.5
Beer battered Vienna dill pickles served with spicy aioli and honey mustard

Chips and Salsa..... 5
Fresh tortilla chips served with salsa roja and salsa verde
add guacamole...3.5

Ploughman's Platter..... 14
Salami, prosciutto, Humboldt Fog goat cheese, blue cheese and aged cheddar served with beer mustard, house-made pickled vegetables, apples and toasted baguette

Roasted Garlic Hummus..... 8.5
Roasted garlic and basil hummus with carrots, cucumbers, red peppers and pita bread

Chicken Wings..... 9.5
Mary's 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..... 9.5
Shredded chicken and cheese wrapped in corn tortillas, fried and served with salsa quemada, guacamole and créma

Shredded Pork Tacos..... 9
Three mini shredded pork tacos with creamy avocado salsa, radish, onion and cilantro

Mac 'N' Cheese.....8
Pancetta and elbow macaroni baked with creamy Gruyere cheese sauce and topped with Grana Padano cheese and green onions (available without pancetta)

Mini Hot Dogs..... 8.5
Three Vienna all-beef mini hot dogs with your choice of mustard, chopped red onions and Vienna sweet pickle relish
add Vienna chili.....2

Mussels..... 9.5
Mussels braised in a green curry sauce served with toasted ciabatta, cilantro and lime

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

salads

Garden..... 7.5
Mixed greens, cucumber, radish and red wine vinaigrette
*side salad...*4

Caesar..... 9
Romaine lettuce, Grana Padano cheese, garlic croutons and Caesar dressing* *side salad...*4.5

Wedge..... 9
Iceberg wedge with blue cheese crumbles and applewood smoked bacon (choice of blue cheese or Russian dressing)

Chilled Shrimp & Soba Noodle Salad.....13.5
Chilled cumin marinated grilled shrimp, soba noodles, cabbage, edamame, carrots, cilantro, mint and red peppers tossed in a spicy sesame vinaigrette

Smoked Chicken Cobb.....13.5
House-smoked herbed chicken breast, mixed greens, blue cheese crumbles, chopped tomato, applewood smoked bacon, red onion, hardboiled egg, avocado and blue cheese dressing

Greek Chicken Salad.....13
Marinated and grilled chicken breast, mixed greens, kalamata olives, feta cheese, roasted red peppers, red onion, cucumber, garlic croutons and a red wine vinaigrette

Arugula, Beet & Goat Cheese Salad.....12.5
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

Cabbage Ensalada..... 13.5
Shredded cabbage, smoked corn, black beans, jícama, red onion, avocado, cilantro, Cotija cheese and a creamy lime dressing. Served with your choice of grilled marinated chicken breast or citrus marinated rock cod

soups and chili

Soup of the Day - See daily specials

Butternut Squash Soup..... **Cup 4.5 / Bowl 6.5**
Creamy butternut squash soup garnished with crème fraîche

Red Ale Chili..... 9.5
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 crèma

sandwiches, etc.

Includes choice of garden salad, Caesar salad* or fries
*Substitute Soup of the Day add.....*1.5

Pesto Chicken Sandwich..... 12.5
Pesto marinated grilled chicken breast with roasted tomatoes, grilled onions, fresh mozzarella, lettuce and house-made pesto sauce on a toasted ciabatta bun

Grilled Rock Cod Sandwich.....12.5
Grilled rock cod, roasted tomatoes, wild arugula, pickled fennel and lemon herb aioli on a toasted ciabatta bun

Roasted Vegetable Panini.....11.5
Marinated and roasted zucchini, yellow squash and red bell peppers, breaded roasted eggplant and hummus spread with fontina cheese on sourdough

Smoked Turkey Club.....13.5
Sliced house-smoked turkey breast, applewood smoked bacon, tomato, avocado and arugula with a rosemary aioli on sourdough

Vietnamese Style Pork Sandwich..... 12.5
Marinated and roasted pork loin with pickled carrots, daikon radish, jalapeños, fresh cilantro, cucumber and sesame aioli on a soft baguette

Smoked Tri-Tip Sandwich..... 13
House-smoked tri-tip, pico de gallo, provolone cheese and a horseradish mustard aioli on a soft baguette

Applewood Smoked Ham Panini..... 11.5
Applewood smoked Niman Ranch ham and fontina cheese with honey mustard on sourdough bread

Santa Barbara Fish Tacos..... 13.5
Corn tortillas filled with ono marinated in Beachside Blonde Ale and spices, salsa quemada, guacamole, shredded cabbage, queso fresco and cilantro créma

Hollister Burger..... 12
½ lb. Niman Ranch burger cooked to order with lettuce, tomato, red onion and dill pickle on a brioche bun*
add Tillamook cheddar, Gruyere or pepper jack cheese...1
blue cheese...1.5 caramelized onions...1
bacon...2 avocado...2

desserts

Root Beer or Stout Float..... 6.5

Warm Brownie with Vanilla Ice Cream and Hot Fudge..... 8.5

Baked Apple & Oat Crumble with Vanilla Ice Cream..8.5

Two Scoops of Ice Cream..... 6
Ask server for seasonal selection

pizzas

Three Cheese..... 11.5
Mozzarella, fontina and Grana Padano cheeses, tomato sauce and fresh herbs

Pepperoni..... 12.5
Mozzarella, Grana Padano cheese and tomato sauce

Smoked Tri-Tip & Bacon..... 13.5
House-smoked tri-tip, applewood smoked bacon, cherry tomatoes, roasted red peppers, tomato sauce, mozzarella and blue cheese crumbles

Nuremberg Sausage..... 12.5
House-made Nuremberg sausage, tomato sauce, chile flakes and fresh oregano with mozzarella and Grana Padano cheeses

Roasted Mushroom..... 12.5
Melted leeks, roasted garlic, mozzarella, ricotta sauce, basil and lemon zest

Smoked Chicken, Bacon & Spinach..... 13
House-smoked chicken, chopped applewood smoked bacon, baby spinach, shaved red onions, ricotta sauce and mozzarella

entrees

Chicken Pot Pie..... 12.5
Mary's free range chicken stewed with vegetables and potatoes and baked with puff pastry

Meatloaf & Mashed Potatoes..... 13
Niman Ranch beef and pork meatloaf, mashed garlic red potatoes and a housemade malted BBQ sauce.
Served with a side salad

Eggplant Parmesan.....12
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..... 11.5
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
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 (free refills)..... 2.95
Fresh Squeezed Lemonade and Arnold Palmer (free refills) 3.5
Peet's Coffee and Selected Hot Teas.....2.75
S. Pellegrino Sparkling Natural Mineral Water 500mL..... 3.5
Acqua Panna Natural Spring Water 500mL..... 3.5