

DEADBEACH BREWERY CRAFT KITCHEN

BRUNCH PLATES

AVAILABLE EVERY MORNING FROM 9AM TO 2PM

BREWER'S BREAKFAST | choice of thick cut ham steak, or a maple glazed bratwurst, two eggs, two strips of bacon, served with a potato hash, South Central charro beans & IPA jalapeño cornbread **19**

TRACK SIDE BENEDICT | choice of thick sliced ham, maple bacon, or grilled chicken on grilled sourdough topped with poached egg, lemon cilantro hollandaise, poblano crema, green onions & a potato hash **18**

CHILAQUILES | traditional spicy chilaquiles verdes with melted mozzarella, two fried eggs over medium, diced tomatoes, green onions, poblano crema, served with South Central charro beans **16**

MIGAS | tortillas with scrambled eggs, smoked pico de gallo, topped with shredded cheddar cheese & our house made chorizo, served with our South Central charro beans **16**

BISCUITS & GRAVY | two house made southern style biscuits smothered in a made from scratch chorizo white gravy, served with two eggs & two strips of thick cut maple bacon **17**

EGG WHITE OMELETTE | egg white omelette, mozzarella cheese, spinach, Abuela Balsamic portabella mushrooms & diced tomatoes, finished with sweet pickled red onions, poblano crema, toasted sourdough & an oven roasted balsamic marinated Roma tomato on a bed of spring mix* **18**

AVOCADO TOAST | smashed avocado on grilled sourdough, topped with sliced Abuela Stout balsamic portabella mushrooms, queso fresco, sweet pickled red onions & with an Abuela Stout balsamic glaze* **15**

VERMONSTER | split bratwurst, French toasted southern style biscuit & an egg, green chile potato hash, served with a side of Abuela Stout whipped cream, seasonal berries, mint & 100% real maple syrup **20**

SHAREABLES

THE OG | hand breaded deep-fried pickles & pretzel bites, buttermilk ranch & our famous beer cheese* **15**
all pretzels **16.5** | all pickles **12.5**

JOEY CHESTNUT SAUSAGE LINKS | slow smoked sausage sliced & served with our green chile lager BBQ sauce **15**

SHRIMP & CHORIZO CROSTINI | sourdough crostinis with wood grilled shrimp, Spanish Iberico chorizo, fiery corn salsa & finished with a dollop of crème fraîche & green onion **17**

CEVICHE | shrimp, European sea bass, avocado & diced tomato, finished with a drizzle of Valentina & the DB spice blend, served with tostada chips **23**

GARLIC IPA HUMMUS | house made roasted garlic hummus blended with our IPA topped with granola, pistachios & chili oil, served with toasted sourdough, house tostada chips, bell pepper medley, carrot sticks, & celery* **15**

ENTREES

ADD PROTEIN TO ANY PASTA DISH: SHRIMP (3), CHICKEN, SMOKED SAUSAGE, SMOKED PORK, OR BACON **6**

DEADBEACH MAC N' CHEESE | ziti smothered in our house beer cheese, topped with diced tomatoes, green onions & queso fresco, served with a side of smoked salsa verde* **11**

ROASTED RED PEPPER PASTA BAKE | creamy fire roasted red pepper sauce, tossed in ziti, covered with melted mozzarella cheese, finished with diced parsley* **16**

HATCH GREEN CHILE ALFREDO | fettuccini tossed in our made-from-scratch alfredo sauce, blended with Hatch green chile & smoked corn, whole leaf parsley, diced tomatoes & Parmigiano Reggiano **19**

DEADMOUNTAIN FISH N' CHIPS | IPA battered branzino & cilantro slaw with grilled sourdough, topped with spiced crisps, fiery corn salsa & malt vinegar aioli **19**

JOHNNY CASHED | crispy & tender beef chicharrónes, smashed avocado, pico de gallo & a side of smoked salsa verde served with warm tortillas, served tapas style **15**

SKEWERS | three skewers with wood grilled ribeye tips, Spanish chorizo & IPA battered two-year aged Parmigiano Reggiano then finished with chili oil, reduced balsamic & lemon zest, served with warm tortillas & smoked salsa verde **25**



BREAKFAST SIDES

& ADD-ONS

CHARRO BEANS	4
JALAPENO IPA CORNBREAD	4
BISCUIT & GRAVY (1)	6
THICK SLICED HAM	5
POTATO HASH	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

COFFEE

DAIRY OPTIONS: WHOLE MILK, ALMOND MILK, HALF & HALF

AMERICANO	4
CAFFÉ LATTE	6
CAPPUCCINO	6
ABUELA AFFOGATO	8
MAZAPAN LATTE	7
ICED ABUELA NITRO LATTE	9
LAVENDER CAPPUCCINO	7
DRIP COFFEE	3.5

SOUPS & SALADS

SALAD DRESSINGS INCLUDE BUTTERMILK RANCH, HABAÑERO RANCH & BROWN BONNIE BALSAMIC VINAIGRETTE

TORTILLA SOUP | DeadBeach Lager chipotle broth, tomato, avocado, crispy tortilla strips, queso fresco, lime & crème fraîche* **c 7.5 | b 12**

AZTEC SOUP | Brown Bonnie braised pork in a hatch green chile pozole, topped with shredded green cabbage, radish, oregano, onions, lime & served with IPA jalapeño cornbread **c 8.5 | b 14**

MIXED GREENS SALAD | cucumbers, cranberries, red onion & carrots finished with marinated balsamic cherry tomatoes & spicy candied pecans* **16**

COBB SALAD | wood grilled chicken over chopped greens with diced tomatoes, crumbled maple bacon, diced eggs, diced avocado, mozzarella cheese & fresh croutons **19**

Additions:

Grilled Chicken **6** | Grilled Shrimp (5) **9** | Maple Glazed Bacon (2) **5**

CRAFT SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, KETTLE CHIPS OR A SIDE SALAD

CHU CHO CHEESESTEAK | shaved steak, DeadBeach Lager caramelized onions, Hatch green chile, in a fresh locally sourced roll with chimichurri & melted provolone topped with a toreado **21**

MT. CRISTO CHU-BANO | maple glazed smoked country pork braised in Brown Bonnie & Hatch green chile, with diced ham, provolone cheese, cilantro coleslaw DB HefeMustard & pickles on a locally sourced roll **20**

THE DOWNTOWNER | slow smoked turkey, thick cut bacon, avocado, crisp romaine lettuce, sliced tomato & chipotle aioli on a toasted croissant **18**

TOMA! FRIED CHICKEN | TOMA! battered & fried chicken, chipotle aioli & thick cut pickles on a toasted brioche bun **17**

SWEET & SPICY GRILLED CHICKEN | TOMA! & maple glazed grilled chicken, cilantro slaw, thick cut pickles topped with a fresh toreado & toreado aioli on a toasted brioche bun **17**

BACON GRILLED CHEESE | choice of slow smoked turkey, or thick cut ham with maple glazed bacon, DB Lager caramelized onions, mozzarella, gruyere & cheddar cheeses with sliced tomato, green chile & habañero ranch melted together in-between toasted sourdough **20**

SIDES

SANCHO FRIES	8
TRUFFLE FRIES	6
FRENCH FRIES	5
KETTLE CHIPS	5
CHARRO BEANS	4
SIDE SALAD	6
MAC N' CHEESE	6
ELOTE	6
JALAPENO IPA CORNBREAD	4

ADD-ONS

BEER CHEESE	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

SMASH BURGERS, FRANKS & BRATS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, KETTLE CHIPS OR A SIDE SALAD

MAKE YOUR FRIES SANCHO OR TRUFFLE | 5

SUB MARINATED GRILLED PORTABELLA MUSHROOM FOR BURGER PATTIES 2 | MAKE ANY HOT DOG A BRATWURST 2.5

ADD MAPLE GLAZED BACON (2) 5 | ADD AVOCADO 3 | ADD SLICED MUSHROOM 3

CALL SIGN ALL-AMERICAN BURGER | double meat, American cheese, crispy romaine lettuce, Roma tomato, red onions, pickles & DB HefeMustard on a toasted brioche bun **16**

THAT'S MY JAM | double meat smash patty, provolone cheese, Abuela Stout Bacon Onion Jam, spring mix & chipotle aioli on a toasted brioche bun **17**

LA ESTRELLA HALF MOON | double smash patty, crisp romaine lettuce, maple glazed bacon, cheddar cheese, sliced tomato, fresh jalapeño & toreado aioli on a toasted croissant **18**

THE WHAT-WHAT BURGER | double smash patty, American cheese, maple glazed bacon, Hatch green chile, DB Lager caramelized onions, finished with two IPA batter & fried pickles with chipotle aioli on a toasted brioche bun **19**

SHOTGUN WILLY | double smash patty, cheddar cheese, thick cut bacon, topped with DB Lager caramelized onions, over easy egg & chipotle aioli on a toasted brioche bun **18**

DURAZNO DOG | jumbo all-beef hot dog, wrapped in bacon, deep fried & stuffed in a bolillo bun, topped with our South Central charro beans, beer cheese, finished with sliced jalapeños, mayo, DB HefeMustard, diced onion & queso fresco **16**

THE DOUBLE SANCHO | split jumbo all-beef hot dog, topped with crispy french fries, spicy beer cheese, house-made chorizo, bacon, pico de gallo, poblano crema & queso fresco **17**

DOCKSIDE FINISHERS

CHOCOLATE "BUDDE" CAKE | 5-layer chocolate cake, fresh berries, fresh Abuela Stout whipped cream, mint **15**

CHURRO CROISSANT | Abuela Stout chocolate stuffed & deep-fried croissant, coated in cinnamon & sugar, drizzled with more Abuela Stout chocolate, vanilla bean ice cream, Abuela Stout whipped cream, fresh berries & mint **14**

NOT YOUR ABUELA'S ROOT BEER FLOAT | Abuela Stout, DeadBeach Root Beer & vanilla bean ice cream, topped with Abuela Stout whipped cream & mint **9** | Non-Alcoholic option available upon request

MENU PRICING LISTED REFLECTS CASH PRICING. ALL CREDIT CARD TRANSACTIONS WILL INCUR AN ADDITIONAL 3.5% CREDIT CARD FEE

* - VEGETARIAN FRIENDLY DISH