

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 **18**

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 **15**

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 **15**

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 **19**

SHAREABLES

THE OG | hand breaded deep-fried pickles & pretzel bites, buttermilk ranch & our famous beer cheese **14**

all pretzels **16** | all pickles **12**

JOEY CHESTNUT SAUSAGE LINKS | slow smoked sausage sliced & served with our green chile lager BBQ sauce **14**

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

ENTREES

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 **10** | add protein: shrimp, chicken, smoked sausage, smoked pork or bacon **6**

CHUCO CARBONARA | fettuccini tossed in aged parmesan & Romano cheeses, with crispy & tender chicharrónes finished off with queso fresco, a Valentine drizzle & a lime wedge on the side **22**

HATCH GREEN CHILE ALFREDO | choice of wood-grilled chicken or shrimp, fettuccini tossed in our made-from-scratch alfredo sauce, blended with Hatch green chile & smoked corn, whole leaf parsley, diced tomatoes & two-year aged Parmigiano Reggiano **21**

DEAD MOUNTAIN 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 Parmigiano Reggiano then finished with chile oil, reduced balsamic & lemon zest, served with warm tortillas & smoked salsa verde **24**



BREAKFAST SIDES

& ADD-ONS

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|------------------------|-----|
| 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

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|-------------------------|-----|
| 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 fraiche **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 | b 13.5**

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 **18**

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 **19**

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 **19**

THE DOWNTOWNER | slow smoked turkey, thick cut bacon, avocado, crisp romaine lettuce, sliced tomato & chipotle aioli on a toasted croissant **17**

TOMA! FRIED CHICKEN | TOMA! battered and fried chicken, chipotle aioli & thick cut pickles on a toasted brioche bun **16**

TOMA! GRILLED CHICKEN | TOMA! & maple syrup glaze grilled chicken, cilantro slaw, thick cut pickles topped with a fresh toreado & toreado aioli on a toasted brioche bun **16**

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 & habaero ranch melted together in-between toasted sourdough **19**

SIDES

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|------------------------|---|
| 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 **15**

THAT'S MY JAM | double meat smash patty, provolone cheese, Abuela Stout Bacon Onion Jam, spring mix & chipotle aioli on a toasted brioche bun **16**

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 **17**

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 **17**

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 **17**

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 **15**

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 **16**

DOCKSIDE FINISHERS

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

SWEET PLATE | chocolate chip cookie, brownie, fresh berries, Abuela Stout whipped cream, powdered sugar & mint **12**

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**