

FRESH.LOCAL.FIRESTONE.

FOR THE TABLE

DRUNKEN SHRIMP \$19

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

CRISPY THAI CHICKEN ROLLS \$15

Thai basil, red Thai curry, coconut milk, vegetables, peanut sauce

PROPAGATOR PRETZEL \$14

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, chili oil, green onions

TAPROOM WINGS \$18 | \$28

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

COMFORT MAC-N-CHEESE \$12

Four-cheese sauce, toasted garlic breadcrumbs **V**
Bacon +\$4, drunken chicken +\$4

SWEET SMOKY BRUSSELS SPROUTS \$13

Balsamic reduction, brown sugar, smoked tomatoes. Bacon +\$4 **V**
Beer pairing: Mind Haze

GARLIC PARMESAN FRIES \$13

Bear fries (skinny) or lion chips (steak fries)

GRILLED VEGETABLE KABOBS \$14

Zucchini, yellow squash, red onion, bell pepper, Mediterranean vinaigrette **VG**

SALADS & BOWLS

CAESAR SALAD \$15

Romaine, parmesan, house-made croutons, scratch caesar dressing
Herb salmon +\$7, grilled chicken +\$6

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

CHICKEN KATSU BOWL \$19

Udon noodle, jalapeño slaw, bok choy, green onions, chopped peanuts, peanut dressing, katsu sauce

MEZZE BURRATA SALAD \$17

Hot house cucumbers, grape tomatoes, red onion, Kalamata olives, baby arugula, **V**
Mediterranean vinaigrette, charred lemon. Herb salmon +\$7, grilled chicken +\$6
Beer pairing: Cali Squeeze Blood Orange

PIZZA

THE ITALIANO \$19

Pepperoni, soppressata, onion, pepperoncini, Kalamata olives, Grande mozzarella, parsley, marinara

THE BREWMASTER \$17

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

BBQ CHICKEN AND SMOKED GOUDA \$19

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

RUSTICA CARNE \$19

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

BURGERS & SANDWICHES

Served with bear fries (skinny). Bacon +\$4, avocado +\$2

805 SMASH BURGER \$18

Two smashed patties, onions, American cheese, pickles, house sauce, potato bun
Make it a triple +\$4
Beer pairing: 805

CALI-WESTERN SMASH BURGER \$21

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

FIG & PIG SMASH BURGER \$20

Two smashed patties, fig-bacon jam, Grande mozzarella, arugula, rosemary aioli, potato bun

SMASH BURGER OF THE MONTH

Ask about this month's feature

BEAR BURGER \$19

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

VENICE BEACH PORTOBELLO BURGER \$18

Olive tapenade, roma tomatoes, red onion, arugula, citrus vinaigrette **VG**

BBQ TRI-TIP SANDO \$20

Fire roasted tri-tip, BBQ sauce, grilled and buttered French roll. Cheese +\$2
Beer pairing: Firestone IPA

HOT FRIED CHICKEN \$19

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

PANKO-CRUSTED SALMON BURGER \$21

Lemon caper aioli, pickles, iceberg lettuce, roma tomatoes, potato bun

FIRESTONE FAVORITES

THE LION'S FISH 'N' CHIPS \$22

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

GRILLED BRATWURST PLATTER \$27

DBA braised brats, grilled vegetable skewers, sauerkraut, pickles, grilled ciabatta bread, Merlin mustard

805 CERVEZA FISH TACOS \$22

3 "Baja style" 805 Cerveza-battered and fried, jalapeño crema, pickled red cabbage, queso fresco
Beer pairing: 805 Cerveza

MERLIN MUSTARD GLAZED RIBS \$28

DBA braised half rack ribs, citrus coleslaw, bear fries

HERB-CRUSTED SALMON \$30

Thyme, rosemary, lemon caper aioli, Mediterranean potato hash

CHICKEN SCHNITZEL \$24

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

CHEF'S SPECIAL

Ask about our current feature

DESSERT

Try with our vintage barrel-aged beers

BLUEBERRY STREUSEL \$12 **V**

CHOCOLATE FUDGE BROWNIE \$12 **V**

V = Vegetarian **VG** = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness