

Open 11:30 A.M. Thursday through Monday
Closing time 7:00 P.M., 7:30 Saturday and Sunday

Curbside pick-up free.

\$5.00 charge for home delivery within a 10-mile radius.

707-964-3400 for orders and credit card payment

North Coast Brewery's Test Kitchen...A Silver Lining

Before the pandemic hit, there were plans to add a few new delicious items to the menu at the North Coast Brewery's restaurant and taproom. With business on the slow side, we thought we'd take advantage of the situation, and test some of our ideas. Until we all get back into full swing, in addition to our regular menu for take-out or delivery, we'll be offering a "Brewery's Test Kitchen" dish. We test, you critique. Order the dish, give us a bit of feedback (positive *or* negative).* For every 50 responses we get, we'll randomly draw a name out of the cyber hat. The prize each time will be a \$25 gift card to be used in-house once we reopen. So...give it a go, let us know...and good luck!

From the Brewery Test Kitchen—

Jumbo prawns (6) grilled with our spicy-sweet housemade BBQ sauce, served on chipotle cornbread bread pudding. That's right—a savory bread pudding, made with cornbread and spiked with just a bit with chipotle. 14

Items will change periodically, so check back from time to time.

*Please go to the "contact" button at the bottom of our homepage.

Starters & Shareable Appetizers

North Coast Clam Chowder—Our award-winning New England style clam chowder. 6/10

Red Seal Macaroni & Cheese—Penne with Red Seal fondue, jalapeno and bacon. 12

Deep Fried Brussels Sprouts—Crispy fried with a lemon, caper & anchovy vinaigrette. 5/8

Cream of Asparagus Soup—Made with our house-made chicken stock, garlicky croutons. 7/12

Blackbird Wings—Six jumbo Mary's chicken wings cooked in Le Merle, then deep fried. Choice of BBQ or buffalo sauce. Served with celery and blue cheese dressing. 13

North Coast Nachos—Housemade chips, melted cheese, black beans, guacamole, sour cream and pico de gallo. 12 Add ground beef or chicken. 6. Pork, grilled shrimp or snapper. 8

Garlic Waffle Fries—seasoned, with fresh garlic, parmesan, and scallions. 10

Greens

House salad—Mixed greens, radish, carrot, cucumber and grape tomatoes. Choice of mustard-herb vinaigrette, balsamic vinaigrette, or blue cheese dressing. 7

Arugula & Beet Salad with Goat Cheese—Arugula, oven-roasted beets, chevre, Marcona almonds, balsamic vinaigrette. 14

Sandwiches

Old No. 38 Sausage—NCBC Old No. 38 Stoutwurst, Mendocino Mustard & caramelized onions on a sour-dough baguette, with pub fries. 14

Buffalo Chicken—Breaded, fried chicken breast with spicy buffalo sauce, blue cheese dressing and lettuce on a brioche bun, with pub fries. 14

Carolina Pulled Pork—Roundman’s smoked Boston butt with a housemade tangy Piedmont-style sauce & coleslaw, with pub fries. 15

Substitute garlic waffle fries for pub fries. 2

Burgers

Brew House—Local John Ford beef, red pepper aioli, lettuce, tomato, red onion, pickle slices, with pub fries. 16

Beyond Burger—“West Coast veggie burger,” red pepper aioli, lettuce, tomato, red onion, pickle slices, with pub fries. 16

Add-ons—Swiss, pepper jack, cheddar. 1.50 Bacon 2.50

Wood-Fired Pizzas

Pepperoni—San Marzano tomato sauce, Roundman’s pepperoni, mozzarella. 21

Sausage & Peppers—San Marzano sauce, Old No. 38 Stoutwurst, roasted red & green peppers, black olives, mozzarella. 22

Mushroom Pesto—House-made pesto, caramelized onions, shiitakes, tomato, basil. 22

Build your own pizza. Start with our housemade crust. And either our San Marzano tomato sauce or fresh pesto. 18 Add toppings @ 1 each.

Farm fresh egg	Pepperoni	Old No. 38 Stout Sausage
Bacon	Blue cheese	Fresh goat cheese
Mozzarella	Pulled pork	Roasted red & green peppers
Roasted garlic	Garlic puree	Jalapenos
Ground beef	Red onion	Prawns
Grilled chicken	Black olives	Grilled onions
Shiitakes	Arugula	

Large Plates

Red Snapper & Chips—Local snapper, Scrimshaw batter, Old No. 38 tartar sauce, coleslaw, with pub fries. 19

Boneless Spring Lamb Shank—Braised in lamb demi-glace with tomatoes and vegetable mirepoix, served over rosemary-infused polenta. 16

Old No. 38 Sausage—Grilled and served on polenta with sauteed veggies. 14

Fried Chicken--Panko-cruste chicken, fried and served on polenta with sauteed veggies in piccata sauce. 16

Desserts

Old Rasputin Cheesecake 10

Warm Bread Pudding with Old Stock Raisin Sauce 9

Caramel Custard 7