

# ELYSIAN BREWING CO menu

## starters

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**SOUP DU JOUR** Ask your server for today's selection. 4 / 5

**PLATTER OF FRIES** Wedge fries served with our tasty Kali sauce. 7

### WILD GREENS

Mixed baby greens with choice of wasabi or avocado balsamic vinaigrette. 3 / 6 *Add chicken ~ 3*

### CHICKPEA FRITTERS VEGETARIAN

Served over cucumber, mint and cilantro salad; garnished with pita chips and curry yogurt sauce. 9

### OASIS PLATTER

House-made hummus and baba ganouj, kalamata olives, cucumber salad, feta, marinated peppers and grilled pita. 9

### DUNGENESS CRAB CAKE

On lemon-jicama slaw with green pepper corn tarragon sauce and roasted red pepper aioli. 11

### BLACK BEAN CAKES VEGETARIAN

Served with baby greens, guacamole, pico de gallo and sweet corn vinaigrette. 9

### NACHOS

Tortilla chips covered in pepperjack, black olives, chilies and tomatoes. Served with salsa, sour cream and peanut arbol chili sauce. 8 *Add chicken ~ 3*

## main courses

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**HOT BABE** Slow-braised pulled BBQ pork and basil aioli on toasted kaiser. Served with fries. 9

### ELYSIAN BURGER \*

1/3 lb. burger with beer-braised onions, mayonnaise, lettuce, tomato and choice of (Swiss, Cheddar or Blue) cheese. Served with fries or salad. 9 *Add bacon ~ 1*

### BLACK BEAN BURGER VEGETARIAN

House-made black bean patty, choice of (Swiss, Cheddar, or Blue) cheese and red pepper aioli on toasted kaiser. Served with fries. 9

### BBQ FIELDROAST SANDWICH VEGETARIAN

Smoked tomato Field Roast, BBQ sauce and cheddar on toasted potato bread. Served with fries. 9

### STEAK FRITES

Grilled, sliced flank steak over french fries topped with blue cheese-demiglace cream sauce. 12

### TURKEY PANINI

Roasted turkey breast, tomato, havarti and dijon mustard on focaccia. Served with salad. 9

### HAM AND GRUYERE PANINI

Black Forest ham, gruyere, red onions and dijon aioli on focaccia. Served with salad. 9

### VEGGIE PANINI VEGAN

Zucchini, mushrooms, red pepper, fresh basil and olive tapenade on focaccia. Served with salad. 9

### PORK LOIN TOSTADA

Grilled pork medallions on crisp corn tortilla with roasted tomatillo-avocado salsa, pico de gallo and fresh cilantro. Served with pinto beans and mexican rice. 12

### PORK TACOS

Shredded pork, spicy tomatillo sauce and pepperjack wrapped in grilled flour tortillas. Served with pico de gallo, sour cream, fresh cilantro and peanut arbol chili sauce. 10

### MAHI MAHI TACOS

Mahi mahi fillet, cabbage and chili-lime cream sauce wrapped in grilled flour tortillas. Served with pico de gallo, sour cream, fresh cilantro and peanut arbol chili sauce. 11

### EGGPLANT PENNE VEGETARIAN

Breaded eggplant, mushrooms, peppers and tomatoes tossed with penne pasta in shallot cream sauce. 10 *Add chicken ~ 3*

### AVOCADO CURRY VEGAN

Bell peppers, onion and avocado in rich coconut curry sauce over basmati rice. Served with grilled pita. 8 *Add chicken ~ 3*

### MUSHROOM RAGU VEGETARIAN

Slow-braised portabella, shitake, white button and oyster mushrooms served over polenta. 13

\* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.

NO CHECKS PLEASE: Visa, Mastercard and American Express gladly accepted.