

## OUR HANDCRAFTED ALES

Anacapa Brewing Company focuses on bringing the people of Ventura County only the finest handcrafted ales and lagers. The offerings of Head Brewmaster Adam Ball reflect a commitment to using only the highest quality ingredients and respect for historical brewing traditions. This innovation and creativity are exemplified by our seasonal rotation of over 25 beers.

## WHAT'S HAPPENING AT THE BREWERY

### Monday Nights!

All night Happy Hour! Pitchers of House Ale \$14,  
Pints of House Ale \$4

### Mug Club Tuesday

For connoisseurs of fresh handcrafted ales. Join the club and become a regular on Tuesdays. Receive discounted beer prices all night!

### Wine Wednesdays!

30% off any selection of our list of local bottled wines.

### Thirsty Thursday

64 oz. Pitchers of House Ale only \$14!

### Happy Hour

Monday through Friday, 3-6 p.m. Pints of House Ale only \$4!  
Brewers Hours \$6 Food Specials!

### Late Night Happy Hour

Thursday 9 p.m. - 12 a.m. • Friday-Saturday 10 p.m. - 12 a.m.  
Pints of House Ale only \$4

### Brewery Stuff

T-shirts \$18.00  
Growlers \$16.00 new • Growlers \$13.00 refilled  
Logo Pints \$4.00

## APPETIZERS

- Ahi Rolls** ..... 13.95  
Seared ahi, ripe avocado, fresh cilantro, sweet teriyaki and sesame seeds fried crispy.
- Asiago Cheese Dip** ..... 9.50  
A rich combination of melted Asiago, fresh garlic, sun dried tomatoes and mushrooms. Served with chilled fresh vegetables and our beer bread.
- Buenaventura Rolls** ..... 9.95  
A House favorite stuffed with avocados, sun dried tomatoes, and red onion and fried crispy. Served with a tangy cilantro-tamarind-cashew dipping sauce.
- North Jetty Fries** ..... 6.25  
A large portion of our skin-on French fries tossed in fresh garlic, Parmesan and fresh rosemary.
- Cajun Popcorn Shrimp**..... 10.50  
A New Orleans classic using our beer batter and served with "scratch-made" remoulade, spicy cocktail sauce.
- Sweet Potato Fries** ..... 6.50  
Served with a homemade, slightly spicy honey mustard dipping sauce.
- Teriyaki Shrimp Skewers** ..... 10.75  
Tender rock shrimp grilled to perfection with our zesty cilantro-ginger marinade and presented on a grilled pineapple wedge with our Asian slaw.
- Windward Chicken Wings** ..... 9.75  
Plump drumettes fried crispy and tossed in your choice of sauces. Served with chilled fresh veggies and blue cheese or ranch dressing. Maui Teriyaki or Hot and Spicy.
- Fresh Tomato Bruschetta**..... 7.95  
Diced, vine-ripened tomatoes tossed with balsamic vinaigrette, roasted garlic & sweet basil. Served with sliced baguette drizzled with garlic oil.
- Beer Battered Stuffed Jalapeños** ..... 9.50  
Cheddar, cream cheese & bacon stuffed into a crisp fresh jalapeño. Served with BBQ ranch dipping sauce.



## ENTRÉES

### **Fresh Atlantic Salmon..... 17.50**

An 8 oz. filet of farm-raised Atlantic salmon sautéed to perfection and caramelized golden brown.

### **Filet Medallions..... 18.95**

Three tender pieces of prime filet mignon cooked to your specifications and layered with our slightly spicy homemade chipotle mushroom sauce.

### **Oaxaca Chicken Mole..... 15.50**

Fernando's authentic homemade slightly spicy, sweet mole sauce is prepared with sun-dried chile negro, secret spices, and bittersweet Mexican chocolate.

The mole sauce is poured over our grilled marinated chicken breast.

### **Brewhouse Chicken Stack..... 15.95**

Tomato Fresca, a blend of vine-ripened tomatoes, fresh basil and cilantro, topped with a fire-grilled chicken breast, melted Gouda cheese, cut corn polenta, a beer-battered onion ring, and fresh avocado. Accompanied by fresh sautéed vegetables.

### **Joe Daddy's Jumpin' Jambalaya..... 14.95**

This spicy combination of andouille sausage, shrimp, chicken, bell peppers, onions, long grain rice and stewed tomatoes is slow-cooked N'awlins-style in our homemade Creole sauce.

### **Grilled Pub Steak..... 18.50**

A 12 oz. USDA Certified prime grade steak fire-grilled. With your choice of cut corn polenta or buttermilk garlic mashed potatoes, and fresh sautéed vegetables.

### **Golden Ale Battered Fish and Chips... 13.95**

Icelandic cod fried golden brown in our special beer batter over a bed of seasoned French fries, served with homemade cole slaw, tartar sauce, and our spicy cocktail sauce.

### **Fish Tacos..... 10.95**

Beer battered & fried or grilled Icelandic cod, cradled in 3 soft flour tortillas, with shredded cabbage and avocado. Served with homemade jalapeño sour cream & pico de gallo.

### **Alaskan Halibut..... 18.95**

Our 8 oz. filet perfect for blackening, grilled and covered with fresh fruit salsa, or Escorpionada-style: grilled and finished with a white wine pesto cream sauce.

### **Pretzel Fried Chicken..... 15.95**

Southern-fried chicken breast coated with a buttery pretzel crust with a creamy mushroom ragout. Served with fresh sautéed vegetables and cut corn polenta or buttermilk garlic mashed potatoes.

## PASTAS

### **Seafood Pasta..... 17.95**

Fresh seafood medley of Atlantic salmon, halibut, Atlantic cod and shrimp tossed with grilled vegetables and sun-dried tomatoes in a light citrus cream sauce over basil fettuccini.

### **Pasta Segreto Con Pollo..... 15.95**

Usually only prepared for the staff from a secret recipe—a blend of pesto & marinara sauce, caramelized onions, sun-dried tomatoes, pine nuts and chicken sautéed with penne pasta.

### **Beef Stroganoff..... 14.95**

Our sliced USDA Certified Prime roast is fire-grilled and sautéed with a hearty cream sauce that includes garlic and mushrooms, and served over a bed of fettuccini.

### **Blackened Shrimp Garlic Alfredo..... 14.95**

Blackened shrimp skewers on a bed of creamy garlic alfredo sauce and fettuccini.

### **Thai Chicken Pasta..... 15.95**

Our spicy peanut sauce, fresh cilantro, red cabbage, carrots, crumbled cashews and grilled chicken breast. Served over fettuccini.

### **Pesto Fettuccini With Grilled Chicken .... 14.95**

Fire-grilled chicken, sun-dried tomatoes, roasted red peppers, and fresh garlic tossed in our basil pesto sauce.

### **Chicken Parmesan..... 14.50**

Hand breaded chicken breast pan sauteed until crisp, covered with mozzarella and Parmesan cheese, served over fettuccini tossed in our tangy marinara sauce.



## SIGNATURE SANDWICHES

- BBQ Pulled Pork** ..... 9.75  
House Specialty! Our signature sandwich of spice-rubbed, slow-roasted pork sautéed to order with our tangy house BBQ sauce and mounded on a fresh baked bun.
- The Cuban** ..... 10.50  
Our spice-rubbed, slow roasted pork sautéed with a stout infused au jus, topped with sliced ham, Swiss cheese, crunchy pickles and Dijon mustard on a fresh ciabatta roll.
- BBQ Chicken Sandwich** ..... 9.50  
Marinated, fire-grilled chicken breast topped with caramelized onions, smoked Gouda, and our tangy House BBQ sauce on a fresh baked bun.
- Grilled Salmon Club** ..... 10.50  
Grilled Atlantic salmon filet topped with crisp bacon, fresh avocado on a bed of homemade honey ranch slaw. Served on fresh ciabatta bread.
- San Buenaventura Burger** ..... 10.95  
Crisp bacon, fresh avocado, melted cheddar and our tangy sauce piled onto a whole wheat bun. One of eight burgers at Anacapa.
- The Ojai** ..... 9.95  
Another staff creation! We stuff a fresh ciabatta with fire-grilled chicken, sun-dried tomatoes, mozzarella & Gouda cheeses, caramelized onions, and fresh basil pesto.
- Vegetarian Muffaletta** ..... 9.25  
A healthy combination of grilled seasonal vegetables topped with melted mozzarella & smoked Gouda, fresh tomatoes, basil pesto and grilled onions on fresh ciabatta.
- The Santa Rosa Roast** ..... 9.95  
Juicy garlic & herb-rubbed select roast beef sliced thin and piled high. Topped with melted Gouda and served on a fresh ciabatta with horseradish basil aioli.
- 'Black & Bleu' Chicken** ..... 9.75  
Blackened, fire-grilled chicken breast, melted cheddar cheese, grilled tomatoes, and shaved iceberg tossed in our garlicky blue cheese dressing on a fresh baked bun.

## SALADS

- Napa Salad** ..... 9.75  
Vine-ripe tomatoes, red onions, cucumbers and garden fresh mixed greens are tossed in our homemade balsamic vinaigrette. Topped with toasted pine nuts and Gorgonzola cheese. Try our most popular salad!
- Caesar Salad** ..... 8.95
- Southwestern Cobb Salad** ..... 12.50
- Spinach Salad** ..... 9.95
- Teriyaki Salmon Salad** ..... 13.95  
Fresh Atlantic salmon glazed with sweet teriyaki sauce over a bed of mixed greens and crisp cabbage tossed with cashews, mandarin oranges, fried noodles and fresh avocado with our house Szechwan vinaigrette.  
Option: substitute chicken for salmon

## GOURMET PIZZAS

- BBQ Chicken Pizza** ..... 12.95
- Pesto Shrimp Pizza** ..... 13.95
- Grilled Veggie Pizza** ..... 10.50
- Pizza Del Quattro Formaggio** ..... 10.50  
With fire-grilled chicken - add 4.25  
With sautéed shrimp - add 5.25
- Margherita Pizza** ..... 9.95
- Bacon, Sausage, Pepperoni & Mushroom** ..... 11.25
- Gorgonzola, Spinach & Sun-dried Tomato** ..... 10.50

## DESSERTS

Any dessert A La Mode add 2.00

- Crème Brûlée** ..... 6.50
- White Chocolate Bread Pudding** ..... 6.50
- Decadent Brownie Cake** ..... 6.50

Items & Prices Subject To Change Without Notice.