

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.