



About Our Hand-Crafted Ales

To truly understand the pleasures of freshly brewed craft beer one need only to recall the experience of eating freshly baked bread. There's simply no comparison between the mass-produced product (think "Wonder Bread") and the innovation and creative-ness of our Head Brewmaster Jason Coudray. Only the finest and highest quality malted grains and Yakima hops are used to produce Anacapa Brewing Company's hand-crafted ales. For those of you new to our tap line-up, we suggest ordering a Sampler: 4 oz. portions of the beers we have on draft today. Our beer selections rotate throughout the year and feature seasonal ales. Ask your server or check the beer board for today's selections.



Appetizers

Asiago Cheese Dip

A rich combination of melted Asiago, fresh garlic, sun-dried tomatoes and mushrooms. Served with chilled vegetables and fresh baked homemade beer bread.

\$8.25

Buenaventura Rolls

House Specialty! Stuffed with avocados, sun-dried tomatoes, and red onion then fried crispy. Served with a tangy cilantro-tamarind-cashew dipping sauce.

\$9.25

Cajun Popcorn Shrimp

A New Orleans classic using our beer batter and served with “scratch-made” Remoulade, spicy cocktail sauce and fresh cut lemon.

\$9.95

Sweet Potato Fries

A tasty change from the standard French fries, and loaded with vitamins, too! Served with a homemade, slightly spicy honey mustard dipping sauce.

\$6.50

Windward Chicken Wings

Plump drumettes fried crispy and tossed in your choice of sauces. Presented with chilled fresh veggies and blue cheese or ranch dressing. Maui Teriyaki Hot and Spicy

\$8.95

Fresh tomato Bruschetta

Diced, vine-ripened tomatoes tossed with balsamic vinaigrette, roasted garlic & sweet basil. Served with sliced La Brea Bakery baguette drizzled with garlic oil.

\$7.50



North Jetty

Fries

A large portion of our skin-on French fries tossed in fresh garlic, parmesan and fresh rosemary.

\$5.95

Teriyaki

Shrimp Skewers

New! Tender rock shrimp grilled to perfection with our zesty cilantro-ginger marinade and presented on a grilled pineapple wedge with our Asian slaw.

\$9.25

Onion Rings

A plate of gourmet beer-battered onion rings served with our tangy homemade BBQ sauce.

\$6.95



Our Menu

Gourmet Pizzas

BBQ Chicken Pizza

Our most popular pizza has marinated fire-grilled chicken, cilantro, red onions and our tangy house BBQ sauce over smoked gouda and mozzarella.

Pesto Shrimp Pizza

A unique combination of sautéed shrimp, sun-dried tomatoes, basil pesto, grilled red peppers, fresh garlic with mozzarella and parmesan.

Grilled Veggie Pizza

Fresh basil pesto, grilled vegetable tapenade, parmesan and mozzarella cheeses finished with roasted garlic olive oil.

Pizza del Quattro Formaggio

All four of our fresh cheeses—gorgonzola, parmesan, mozzarella, and smoked gouda—layered atop our homemade marinara sauce.

Margherita Pizza

The Italian classic with fresh basil and tomato layered on mozzarella and parmesan cheeses with our homemade marinara sauce.



Salads

Napa Salad

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

Chilled, chopped hearts of romaine, homemade croutons and fresh, shredded parmesan cheese tossed in a our savory gourmet Caesar dressing.

Southwestern Cobb Salad

Marinated fire-grilled chicken, avocado, sweet corn kernels, black beans, tomatoes and jack cheese piled high on a bed of chopped romaine tossed in our homemade chili-lime vinaigrette.

Louisiana Fried Chicken Salad

Beer-battered chicken tenders are presented on a bed of iceberg lettuce with tomatoes, green onion, sweet corn kernels, jack cheese and topped with honey-glazed pecans. Tossed in our homemade Ranch dressing.

Blue Cheese Salad

It's fresh cucumber, red onion, diced vine-ripened tomato, chopped bacon tossed with chopped romaine lettuce in our homemade blue cheese dressing, then topped off with candied walnuts.

Teriyaki Salmon Salad

New! 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



Lunch Specialties

Start with a garden fresh House Salad . Your choice of delicious homemade dressings: Balsamic Vinaigrette, Chili-Lime Vinaigrette, Ranch, Blue Cheese, Szechwan vinaigrette or Thousand Island.

Channel Islands Fish Tacos

Beer-battered and fried or grilled Icelandic Cod cradled in three soft flour tortillas with shredded cabbage and avocado. Served with our homemade jalapeno cream sauce and pico de gallo.

Golden Ale Battered Fish & Chips

Icelandic Cod fried golden brown in our beer batter. Presented with seasoned French fries, homemade cole slaw, tartar sauce, spicy cocktail sauce and fresh lemon.

Pasta Marinara

Penne pasta sautéed with our homemade marinara sauce then finished with fresh parmesan cheese.

With Fire-Grilled Chicken or Sauteed Shrimp

“Ask your server or bartender about today’s guest beer selection.”

Roasted Turkey & Brie

Fresh roasted turkey layered on a fresh ciabata roll topped with melted brie cheese and homemade cranberry relish.

**Happy Hour :
Mon- Fri 3-6pm.
Pints of house ale
\$1 Off**



“It was as natural as eating and to me as necessary, and I would not have thought of eating without drinking beer” -Ernest Hemingway

Signature Sandwiches

Featured with your choice of seasoned fries, homemade cole slaw, or fresh fruit. Substitute a side salad for an additional 1.50. Add avocado, bacon, roasted chilies, or caramelized onions to any sandwich for 2.00 each

BBQ Pulled Pork

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.

Grilled Salmon Club

Grilled Atlantic salmon filet with crisp bacon, fresh avocado topped with homemade honey ranch slaw on a fresh baked Ciabatta.

Vegetarian Muffaletta

A healthy combination of grilled seasonal vegetables topped with melted mozzarella & smoked gouda, fresh tomatoes, basil pesto and grilled onions on a toasted Ciabatta.



The Brooklyn

'Brooklyn' Mark's creation of a marinated, fire-grilled chicken breast smothered with melted mozzarella, then topped with sliced tomato and our fresh basil pesto on a fresh baked bun.

BBQ Chicken Sandwich

Marinated, fire-grilled chicken breast topped with melted smoked gouda and caramelized onions smothered in our tangy House BBQ sauce on a fresh bun.

Brewhouse Burger

Our 1/2 half pound of angus ground chuck, melted cheddar, grilled onions, tomato, iceberg lettuce, and our special sauce all stacked onto a fresh baked bun.

The Ojai

Another staff creation! We stuff a fresh Ciabatta with fire-grilled chicken, sundried tomatoes, mozzarella & gouda cheeses, caramelized onions, and fresh basil pesto.

The Santa Rosa Roast

Juicy garlic-herb-rubbed roast sliced thin and piled high with melted gouda, horseradish basil aioli. Served on a fresh baked Ciabatta.

Black & Blue' Chicken

Blackened, fire-grilled chicken breast, melted cheddar cheese grilled tomatoes, and shaved iceberg tossed in our garlic-y blue cheese dressing on a fresh baked bun.



Desserts

Any dessert A La Mode

Crème Brulée

The classic French dessert of creamy vanilla custard sealed with a fired and sweetened topping.

White Chocolate Bread Pudding

Delicious homemade bread pudding covered with a white chocolate glaze and plated on a raspberry sauce swirl.

Decadent Brownie Cake

A homemade fudge brownie cake draped with rich, warm Ganache and topped with whipped cream.

Beverages

Fresh-Brewed Peach Iced Tea • Homemade Root Beer • Lemonade
Coke • Diet Coke • Sprite • Coffee from Ventura's own Beacon Coffee
Company.

An 18% Gratuity Is Added to All Parties of 7 or More, or Split Checks.

Not Responsible for Lost or Stolen Articles.

We Reserve The Right To Refuse Service To Anyone.

Menu and Prices Subject to Change without Notice.