

SHAREABLES

EDAMAME \$5.50

Lemon Vinaigrette, Mana Pepper Spice

WARM PRETZEL \$6.50

Smoked Salt, 1,000 Steps IPA Poblano Queso

MAC N' CHEESE \$7

Cavatappi Noodles, 1,000 Steps IPA Poblano Queso
Pickled Red Onions and Jalapeno

ROASTED SUNCHOKE "FRIES" \$7.50

Parmesan and Herbs, Arugula Pesto Aioli*

BRUSSELS SPROUTS \$8.25

Bosc Pear, Sesame, Second Reef Soy Sauce Reduction
(Add Bacon + \$1)

MUSHROOMS & TOAST \$10

Muenster Cheese, Seasonal Mushrooms Cooked with
Canyon Road Red Ale

MEAT & CHEESE BOARD (2) \$12 (3) \$16 (4) \$20

Choose 2, 3 or 4 Selections from our Daily List of Artisan Meats
and Cheeses. All Options Served with Traditional Accompaniments

GREENS

CAESAR SALAD (SM) \$6 - (LG) \$10.75

Romaine, Parmesan and House-Made Croutons
Roasted Garlic Caesar Dressing*

GORGONZOLA PEAR & CHICKEN SALAD \$12.50

Bosc Pear, Chicken, Gorgonzola Crumbles, Arugula
Balsamic Vinaigrette

HARVEST SALAD \$11

Apple, Cranberry, Candied Walnuts, Spring Mix
Citrus Vinaigrette

ROASTED BEETS \$10

Goat Cheese, Pickled Shallots, Orange Segments, Chives

SANDWICHES

CHICKEN PARMESAN \$12.50

Chicken Breast, House-Made Red Sauce, Fresh Mozzarella
Telera Roll, Served with Side Greens

"MUSHROOM CHEESESTEAK" \$11.75

Our Version of a Meatless Cheesesteak, Mushrooms
Onions, Peppers, 1,000 Steps IPA Poblano Queso, Muenster
Cheese, Old Bay, Savory Bun, Served with Side Greens

TURKEY, BACON & AVOCADO (Chef's Favorite!) \$13

Smoked Turkey, Bacon, Avocado, Tomato, Sprouts
Garlic Aioli*, Toasted Malt Bread, Served with Side Greens

CHICKEN CAPRESE \$12.50

Chicken Breast, Tomato, Fresh Mozzarella, Basil Pesto
Telera Roll, Served with Side Greens

SOURDOUGH BACON JAM GRILLED CHEESE \$11.50

Served with Side of Brussels Sprouts & Pickled Red Onion Slaw

CANYON WRAP \$11.75

Seasonal Mushrooms, Green Bell Peppers, Onion, Arugula
Smoked Gouda, Garlic Aioli*, Spinach Wrap, Side Greens

ARTISAN FLATBREADS

MAIN BEACH \$12.50

Our Style of the Classic Margherita (Add Bacon Jam + \$1)

BROOKS ST. \$13

Arugula Pesto, Fresh Mozzarella, Sun-Dried Tomato

OCEAN (Local Favorite!) \$14.50

BBQ Sauce, Smoked Mozzarella, Diced Chicken, Bacon
Pickled Red Onions

GRESS ST. \$14

Red Sauce, Fresh Mozzarella, Seasonal Mushrooms
Pepperoni, Arugula

PARK AVE. \$13.50

Garlic Oil, Ricotta Cheese, Brussels Sprouts, Red Onion
Sea Salt

CREATE YOUR OWN \$10.50

House-Made Tomato Sauce & Fresh Mozzarella Cheese
Add up to 5 Additional Ingredients Listed Below:

\$.50 EACH

Arugula
Balsamic Glaze
Basil
BBQ Sauce
Bell Peppers
Braised Onions
Cherry Tomatoes
Grated Parmesan
Mushrooms
Pickled Jalapeño
Pickled Red Onion
Red Onion
Roasted Garlic

\$ 1 EACH

Arugula Pesto
Bacon
Bacon Jam
Chicken
Gorgonzola
Pepperoni
Ricotta
Smoked Mozzarella

GROMS \$7

(12 and Under Please)

All Served with a Side of Grapes and Honest Juice

GRILLED CHEESE

KID'S CHEESE PIZZA

PB&J

KID'S PASTA

With (MARINARA or MAC N' CHEESE or BUTTER & PARMESAN)

ALCOHOL-FREE DRINKS

Please note our drinks are served chilled. Sorry, ice is not
available

Honest Kids Juice \$3

Honest Black Tea \$3.5

Mexican Coke (real sugar) \$3.5

Diet Coke (8.5oz) \$3.5

Fentiman's Sparkling Lemonade \$3.5

Abita Root Beer \$3.5

Hank's Cream Soda \$3.5

"Blessed Booch" Kombucha \$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness



LAGUNA BEACH BEER COMPANY

LAGUNA BEACH BEER COMPANY was founded in 2014 out of a passion for craft beer by two Laguna Beach natives and childhood buddies, who sought to bring the laid-back and local vibes of their home town to the beers they drink. Incorporating the Laguna Beach icons of surf, art, and beauty, LBBC seeks to create beers that are delicious, not pretentious.

Co-founders and lifelong Laguna Beach residents Brent Reynard and Mike Lombardo spent many afternoons home-brewing, discussing how to turn their love for brewing into a business. After many years and too many consumed beers to count, they decided to take the leap and launch Laguna Beach Beer Company in 2014.

With the little capital they had, the two invested in a couple of new fermenters and began leasing space at an established brewery run by a close friend of theirs in Northern California. After 2 years of good fortune, determination and an overwhelming amount of support from their friends, family and local beer drinkers they have reached their goal and acquired, expanded and remodeled their very own local brewery in Rancho Santa Margarita (RSM) that was rebranded as Laguna Beach Beer Company.

Beer lovers can currently enjoy beers and tasty food at our tasting room and restaurant, adjacent to our production facility in RSM. In addition to our RSM production facility, tasting room and restaurant, we recently opened our marquee location that includes a tasting room and restaurant in the iconic arts district of Laguna Canyon that opened late of May 2018. We also are on target to increase brewing operations in order to expand our reach and open a third location in 2019.

OUR MISSION

To brew a broad range of beers from our core styles to our Artisan Series and never compromise quality or creativity. To promote local artists by highlighting their art on all of our labels and tap handles. To create lasting memories for visitors and provide them with a way to preserve the unique Laguna experience.

CORE BEERS

MAIN TOWER - Pilsner | Abv: 5.5% / Ibu: 26
A German Style Lager. Light and Refreshing. The Perfect Summer Brew

SECOND REEF - Blonde Ale | Abv: 5.4% / Ibu: 15
An Easy To Drink Ale. Light, Bright, Crisp, And "Session-Able"

CANYON ROAD - Red Ale | ABV: 5.5% / IBU: 22
A Scrumptious Hoppy Red Ale with Hints Of Smoke and Mild Roasted Malts Brewed with American 2-Row and Red X Grains.

GREETER'S ALE - Pale Ale | ABV: 6.3% / IBU: 34
Our Very First Recipe! A Hoppy Pale Ale with Medium Body and Malt Character. Dry Hopped with Cascade, Centennial and Citra

THOUSAND STEPS - India Pale Ale | Abv: 7% / Ibu: 51
Delicious, Aromatic and Flavorful West Coast IPA Brewed and Dry Hopped With Citra

RUBY ST - Grapefruit IPA | Abv: 7% / Ibu: 70
One of Our Most Popular... A West Coast Style IPA with a Healthy Dose of Ruby Red Grapefruit

WINE

EDNA VALLEY - Sauvignon Blanc - Edna Valley, CA \$9
Aromas of honeydew melon and grapefruit, citrus notes are echoed by tropical fruit flavors of passion fruit, guava and a hint of lime zest. A balanced, crisp acidity and flavors that linger on the finish.

RABBLE - Rose of Syrah - Paso Robles, CA \$9
Watermelon, young strawberry, orange peel and stony minerality. Flavors of melon rind, hibiscus and salinity dance across the palate while the juicy acidity rounds out this lively fun-going wine.

LAGUNA - Chardonnay - Russian River Valley, CA. \$9
Notes of apple, pear, quince and tangerine, framed by sweet undertones of Asian spice. Well balanced and rich.

EDUCATED GUESS - Chardonnay - Carneros, CA \$10
This is Not Your Typical Napa Chard. Both Traditional Barrel Fermentation and Stainless Steel Fermentation Retain the Delicious Tropical Fruit Flavors. Elegant Vanilla Tropical Medium-Bodied.

OLD SOUL - Pinot Noir - CA \$8
Balanced fruit-forward style. Lifted aromas of blackberry strawberry and jammy fruit, along with toasty oak notes.

LOST BY CHOICE - California - Red Blend \$12
Cranberry, ripe raspberry with hints of cherry followed by hints of toasted vanilla oak.

RABBLE - Cabernet Sauvignon - Paso Robles, CA \$12
Classic Cabernet notes of red plum, red currant, cassis and hint of tobacco leaf, French oak, vanilla and dried sage. Plush red cherry and strong acidity and an old-world style tannin profile.

ALTERNATES

SHACKSBURY - Rose - Hard Cider (12oz Can) \$6

SHACKSBURY - Semi Dry - Hard Cider (12oz Can) \$6

GLUTENBURG - IPA - Gluten Free Beer \$7

Ask about Group Dining, Catering, and Public Keg Sales or see our website for more info. www.lagunabeer.com

@lagunabeachbeercompany on Instagram

To stay up to date on all the good times we are having and limited release beers, sign up for our new letter or download our free app called Tuava available in the App Store or Google Play.

LAGUNA BEACH BEER COMPANY Locations

Brewery + Restaurant
29851 Aventura, Suite D
Rancho Santa Margarita, CA 92688 - 949-264-6821

Tasting Room + Kitchen
859 Laguna Canyon Road
Laguna Beach, CA 92651 - 949-715-0805