

# SOUTH GATE BREWING COMPANY

## Handcrafted Beer and Exceptional Food

### Spring-Summer Menu

#### Small Plates

##### Carolina BBQ Ribs

Smoked pork ribs with authentic house made Carolina Gold BBQ Sauce on a bed of house coleslaw 13

##### Fried Calamari

Lightly breaded calamari topped with roasted shallot aioli and a side of house red sauce 13

##### Beer Battered

##### Artichoke Hearts

Honey Badger Wheat Ale battered and served with fresh herb aioli 10

##### Smoked Cod Fritters

Cornmeal fritters made with applewood smoked wild caught Pacific Cod, lemon zest, shallot, dill and pickled mustard seeds, fried and served with house made lemon-caper sauce 14

##### Beer Cheese & Pretzels

Wood fired Bavarian pretzels served with house made Blonde Ale Beer Cheese and pickled jalapeños 12

##### Crispy Fried Brussels Sprouts

Tossed in apple cider-honey gastrique and topped with roasted sunflower seeds 10

##### Hula Pork Fries

House made pulled pork, pineapple pico with house made Hoisin Sauce and sunny egg served over South Gate Garlic Herb Fries 14

##### South Gate Wings

IPA hot wing sauce or Deadwood Porter BBQ sauce served with carrots, celery and house made blue cheese dressing 11

##### Garlic Herb Fries

Tossed with fresh garlic butter, parmesan & fresh herbs, served with house made ranch dressing 9 / Half Order 6

#### Burgers

*Proprietary South Gate Blend - hormone and antibiotic free  
Oregon-raised grass fed beef.  
Served with fries or coleslaw.  
Substitute soup or salad (add 2)  
Sweet potato fries  
or garlic fries (add 1.50)*

##### The South Gate Burger

Lettuce, tomato, onion with herb aioli 13

##### The Blu-Tang Burger

Crumbled blue cheese, caramelized onions, arugula, garlic mayo, with a thyme and honey compound butter 16

##### Deadwood Porter

##### BBQ Burger

Applewood smoked bacon, fried onions, cheddar and Deadwood Porter BBQ sauce served with lettuce, tomato and mayonaise 16

##### The Black Bean Burger

House made black bean vegetable patty made with quinoa and brown rice, served with lettuce, tomato, onion and Veganise GF and Vegan bun available 14

*You Have Options!  
Substitute grilled chicken breast  
or  
Beyond Burger™ 100% plant  
based protein! (add 1)*

*All burgers served on Max's  
Bakery Sweet Hawaiian bun*

*\*Please specify temperature on  
beef burgers - pink or no pink*

##### Customize it!

bacon 2.50 / local fried egg 2  
avocado 2.50 / jalapeños 1.50  
sautéed mushrooms 1.50  
Blue Cheese 1.75  
Swiss or Cheddar 1.50

MEAL SPLIT CHARGE 2

#### Sandwiches

*Served with fries or coleslaw.  
Substitute soup or salad (add 2)  
Sweet potato fries  
or garlic fries (add 1.50)*

##### House Smoked

##### Pulled Pork Sandwich

Braised pork shoulder, fried onion and house coleslaw topped with Carolina Gold BBQ sauce on Max's Sweet Hawaiian bun 16

##### Vegan Bratwurst and House Pickled Cabbage

Beyond™(meat free) Bratwurst topped with house pickled cabbage and Carolina Gold BBQ sauce on a vegan pretzel bun 14

##### The South Gate Philly

Sirloin steak sautéed with caramelized onions and red bell peppers, topped with house made Gold Diggin' Blonde beer cheese on Max's French roll 16

##### Pork Belly Bahn Mi

Confit pork belly, pickled carrot, diakon radish, sliced cucumber, jalapeno, fresh cilantro, sriracha mayo, on Max's Torpedo roll 16

##### Buffalo Chicken Sandwich

Crispy fried chicken tossed in our I.P.A. Hot Sauce, topped with blue cheese dressing, coleslaw, and house pickles 16

*At South Gate Brewing  
Company, we are passionate  
about what we do. The food we  
serve is thoughtfully sourced  
and hand crafted with care.  
SGBC's outstanding, award  
winning beer is made right  
here under the same roof. Our  
team is here to treat you like  
family and make sure you  
enjoy your stay with us.  
Cheers!*

*SGBC is a family owned and  
operated company.*



A gratuity of 18% will be added to parties of 6 or more.

Alert your server to any special dietary requirements or allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## Kern Farm Field Greens

### Strawberries and Greens

Organic Kern Farm mixed greens tossed with fresh strawberries, toasted almonds, red onion, blue cheese, and balsamic dressing 12

### Beef and Ricotta Salad

House roasted and smoked red and golden beets served with house made ricotta cheese, orange supremes, toasted pistachios, and Organic Kern Farm mixed greens tossed with lemon and olive oil 14

### California Classic Cobb

Crisp romaine topped with grilled chicken, fresh tomato, hard boiled egg, applewood smoked bacon, crumbled blue cheese, red onion and avocado, served with house made ranch dressing 16

### The Greek

Organic Kern Farm mixed greens and crisp romaine tossed with house made greek herb vinaigrette and topped with grilled chicken, fresh cucumber, red onion, cherry tomato, kalamata olives and feta cheese 16

## On the Side

### Today's Soup - Cup 6/ Bowl 8

Ask your server about our house made soup of the day

### SG Organic House Salad

Kern Farm mixed greens, tomato, cucumber and bell pepper with your choice of house made dressing 6

### Sweet Potato Fries

Served with house made honey-chipotle sauce 7

### Classic Fries

Served with house made ranch 5

### House Coleslaw

Napa and purple cabbage tossed in house made honey-lime vinaigrette 3

## By Land

### 16oz Smoked Ribeye

Hand cut, aged and smoked Harris Ranch ribeye steak cast iron seared and served with herb roasted new potatoes, charred asparagus, and red onion jam 42  
*Comes with choice of soup or salad*

### Steak Frites

8oz Flat iron steak, garlic fries, blue cheese compound butter 27

### Maple-Dijon Glazed Meatloaf

Made with Oregon grass fed beef and finished with our black pepper white gravy, served with garlic mashed potatoes and seasonal vegetables 18

### Hand Made Pasta Bolognese

Tagliatelle pasta made from scratch, tossed with house made beef bolognese sauce, creme fraiche, fried garlic, shaved parmesan and fresh basil, served with toasted garlic bread 20

### Southern Fried Chicken

Two crispy fried boneless thighs, beer cheese macaroni, charred broccolini, and a side of black pepper gravy 22

## Artisan Brick Oven Pizzas

*Our pizzas are cooked in a wood fire brick oven and space is limited. They may take 45 minutes or more during peak hours.*

**Gluten Free Crust!! (add 2.50)**

### Pizza Bianco

House made ricotta, fresh mozzarella and feta, topped with garlic infused olive oil and fresh oregano 13

### The Mountaineer

House made alfredo sauce, fennel pork sausage, applewood smoked bacon, wild mushrooms and mozzarella topped with red onion, parmesan and fresh basil 16

### Green Harvest Pizza

Basil pesto, artichoke hearts broccoli, mozzarella and feta topped with Organic Kern Farm arugula, garlic infused olive oil and parmesan 16

### Spicy Sausage Pizza

House red sauce, spicy sausage, fresh mozzarella, fresh basil, garlic oil, parmesan 15

## By Sea

### Pacific Cod Fish Tacos

Wild caught Pacific Cod tacos with cabbage, green onions and fresh cilantro in crispy corn tortillas with cilantro crema and house made salsa verde  
-Grilled OR Honey Badger Wheat Ale battered 14

### Grilled Shrimp Tacos

Jalapeño-cilantro marinated shrimp, cabbage, green onions, fresh cilantro, pineapple pico de gallo in crispy corn tortillas with cilantro crema and house made salsa verde 14

### Green Curry Noodle Bowl

House made green coconut curry simmered with red bell pepper, sugar snap peas and sautéed shrimp served over rice noodles 18  
*Seasonal Vegetables only 15*

### Pub Fish and Chips

Honey Badger Wheat Ale battered, wild caught Pacific Cod served with fries and house made tartar sauce 15

### Mussels and Beer

Prince Edward Island Mussels steamed with Gold Diggin' Blonde Ale, shallots and garlic topped with fresh herbs and served with toasted garlic bread 15

