http://www.brewhousesb.com/index.asp

the Brewhouse

229 w. montecito st. santa barbara
805 884 4664

MENU | BEER | MUSIC | ART | RETAIL | PICS / CONTACT | HISTORY | LOCATION / HOURS

Oktberfest pics Check it Out

Full Bar and 10 to14 House Brews Made Fresh On Location. All styles from Belgium, English, American and much more. Don't forget the full Bar

UPDATED 13809

MENU

OUR LUNCH SPECIAL 7 DAYS A WEEK (11AM - 5PM)

CHEESEBURGER - 1/3 lb. Fresh Beef patty served with regular or Smoked Chili Mayo, Raw or Caramelized Onion, Lettuce, Tomato, Pickle, on a Sesame Seed Bun w/ Fries and a PINT Brewhouse Beer or Soda $9.50

DINNER SPECIALS STARTING AT 5PM

MONDAY Prime Rib Au jus served with Roast Shallot Mashed Potatoes, Sugar Snap Peas and Salad $17

TUESDAY All you can eat Pasta served with Salad and Garlic Bread $12
(Add 8 oz. Sirloin for only $5)

WEDNESDAY All you can eat BBQ Beef Ribs served with Fries and Salad (until they run out) $15

THURSDAY Prime Rib Au jus served with Roast Shallot Mashed Potatoes, Sugar Snap Peas & Salad $17

LUNCH SPECIALS (11AM - 5PM)

Sandwiches are served with your choice of Soup, French Fries, spicy Black Beans, Roast Shallot Mashed Potatoes or Salad

Huevos Rancheros served with 3 Corn Tortillas, 3 Eggs, Black Beans, Salsa, Cheddar Cheese, Sour Cream
and Sourdough Toast 9.45

Beer Battered Halibut Tacos served with soft Tortillas, Cabbage, Sour Cream, Avocado, Salsa, Black Beans & Tortilla Chips 11.95

Beer Battered Fish and Chips With a salad 10.45

Live Brew cam

Right click to Zoom

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The Brewhouse

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TO READ MORE CLICK ON HISTORY

SPECIALS

Prime Rib Au jus on Sourdough Toast served with French Fries & Salad 14.95

Patty Melt Beef patty on Grilled Rye with Caramelized Onion & Fontina Cheese 10.95

Philly Cheese Steak Thinly sliced Rib Eye Steak, Roasted Peppers, Caramelized Onion and Pepper Jack Cheese on a Steak Roll 10.95

Mahi Mahi Sandwich Grilled with Lettuce and Tomato on a Sesame Seed Bun with Tartar Sauce 10.95

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Special Chicken Sandwich with Tomato, Basil and Goat Cheese on Grilled Sourdough 9.95

Nachos Grande melted Cheese, Black Beans,Black Olives, Jalapenos, Salsa and Sour Cream 7.95

add chicken 3.25 add filet 6.50

STARTERS

Cruel Prawn One Tiger Prawn with Habanero Paste "very spicy"!! 3.25

Warm Homemade Potato Chips with Gorgonzola Cheese 7.95

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Fire Roasted Artichoke with Rosemary Aioli and Warm Butter 9.95

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Semolina crisped Cajun Calamari served with Chile Mayo 8.95

Lightly Fried Rock Shrimp served with Chipotle Ranch 10.95

Gorgonzola Cheese Dip served with toasted French bread 6.95

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Buffalo Wings served with Carrots, Celery and Ranch Dressing 6.95

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Steak Bites of grilled Filet Mignon served with Smoked Chile Mayo and BBQ sauce 11.95

Quesadilla with Chicken, Pepper Jack, Roasted Peppers, Black Olives and Avocado 9.95

Three Tiger Prawns with Chipotle Cilantro Pesto on Grilled Polenta 11.95

Fresh Mozzarella with Basil, Tomato and Extra Virgin Olive Oil 9.95

Steamed Mussels or Clams, or a combination of the two 12.95

SALADS

House Salad Mixed Greens, Red Onion and Tomato 3.95
(with Ranch, Champagne Vinaigrette, Balsalmic Vinaigrette, Ceasar or Honey

SLOPPY JOE

BLACKEND PORK

TENDER LOIN

BRATWURST

PASCILLA PORK

Mustard)

Warm Spinach Salad Red Onion, Bacon, Roasted Peppers, Capers, Feta Cheese and Champagne Vinaigrette 9.95

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Cobb Salad Mixed Greens, Bacon, Egg, Chicken, Avocado, Tomato, Gorgonzola Cheese and Balsamic Vinaigrette 11.95

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Gorgonzola Salad Mixed Greens, Red Onion, Tomato, Candied Walnuts, Gorgonzola Cheese and Champagne Vinaigrette 9.95

Ceasar Salad Crisp Romaine, Garlic Croutons, Grated Parmesan and Anchovies 8.95

PIC CEASAR W/ CALAMARI

Salmon Salad Pan seared on Mixed Greens with Tomato, Red Onion, Capers, Feta Cheese and Champagne Vinaigrette 13.95

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Warm Goat Cheese Salad on Mixed Greens with Red Onion, Tomato, Capers, Roasted Peppers, Dried Cranberries, Candied Walnuts and Champagne Vinaigrette 11.95

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Ahi Tuna Salad Pan seared on Mixed Greens with Red Onion, Tomato, Capers, Egg, Roasted Peppers, Kalamata Olives and Balsalmic Vinaigrette 16.95

Grilled Chicken Salad on Mixed Greens with Red Onion, Tomato, Toasted Almonds served with Honey Mustard, topped with Fried Capellini 9.95

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Canlis Salad A Ceasar Salad with Bacon and Tomatoes 8.95

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SANDWICHES

Cheeseburger 1/3 lb. Beef patty served with Mayo, Lettuce, Tomato and Pickle on a Sesame Seed Bun 5.95 with your choice from above 8.95

Club Sandwich Roast Turkey, Bacon, Lettuce, Tomato and Mayo on toasted Sourdough 10.95

Grilled Chicken Fresh Roasted Pepper, Pepper Jack Cheese, Rosemary Aioli, Lettuce and Tomato on a Sesame Seed Bun 10.95

Grilled Eggplant Fontina Cheese, Roasted Pepper, Rosemary Aioli, Lettuce and Tomato on a Sesame Seed Bun 9.95

Roast Turkey Caramelized Onion and Avocado on grilled Sourdough 10.95

Tuna Melt Melted Cheese with Tuna on grilled Sourdough 8.95

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BLTA Bacon, Lettuce, Tomato and Avocado on Toasted Wheat 9.95

Special Turkey Roast Turkey, Caramelized Onion and Saga Blue Cheese on Grilled Sourdough 10.95

FROM THE GRILL

1-lb. Porterhouse grilled to order with Haystack Onion Rings and sautéed seasonal Vegetables $23

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Filet Mignon grilled to order with Wild Mushrooms and sautéed Sugar Snap Peas

Petite $17 Regular $24

Grilled Salmon with sautéed Sugar Snap Peas $17

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Mixed Grill of Lamb, Pork, Sausage, Filet Mignon, Chicken and Prawns served with Sugar Snap Peas $24

14 oz. Pork Chop topped with Apricot Chipotle glaze and grilled Pineapple with fresh Steamed Broccoli 17.95

PASTA and SAUCE (Mix & Match) $11 all Pasta served with Garlic Bread

Pasta Style

Fettuccini, Cappelini, Penne Rigate

Sauce Style

Tomato, Basil and Garlic, Chipotle Cilantro Pesto, Alfredo, Lemon Capers and Cream

Add Chicken, Calamari or Salmon 3.25 Add Filet Mignon 6.50

Add 5 Grilled Prawns 12.95

FAVORITES

Beef Stroganoff with Filet Mignon pieces, Wild Mushrooms and Caramelized Onions served on a bed of Roasted Shallot Mashed Potatoes or Risotto or Fettuccini topped with Sour Cream 17.95

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Mesquite grilled Rib Eye Steak with Roast Shallot Mashed Potatoes and Sugar Snap Peas 21.95

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Brewhouse Enchiladas Filet Mignon pieces, Wild Mushrooms, Ancho-lime Cream and Pepper Jack Cheese served with Black Beans and Corn Cake $19

PIC

Rosemary Lamb Loin in a Red Wine and Honey Reduction served with Roast Shallot Mashed Potatoes and Sugar Snap Peas $19

PIC

Shepherds Pie Ground Lamb with a mix of Wild Mushrooms, Carrots, Onions,

Corn and Garlic topped with crusted Roast Shallot Mashed Potatoes $17

PIC

BBQ Baby Back Ribs served with Roast Shallot Mashed Potatoes and Sugar Snap Peas - Half Rack $16 Full Rack $21

PIC HALF RACK PIC FULL RACK

Pan Roasted Chicken served with Roast Shallot Mashed Potatoes and Sugar Snap Peas $16

Chicken Picatta served with Roast Shallot Mashed Potatoes and Steamed Broccoli $16

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Pan seared Salmon on Raspberry Habanero Coulis served with Capellini Alfredo $17

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Potato Crusted Salmon served with Mushroom Risotto and sautéed Asparagus $19

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Parmesan and Herb Crusted Alaskan Halibut on Orange Coulis with Roast Shallot Mashed Potatoes and Sugar Snap Peas $24

Ahi Tuna Pan Seared Rare with Wasabi, Roast Shallot Mashed Potatoes and Asparagus $23

"Sake Dave's" Macadamia Crusted Halibut with Three Citrus Cream Sauce, served with Roast Shallot Mashed Potatoes and Sugar Snap Peas $24

DESSERTS (All Desserts 5.50)

Peanut Butter Cream Pie with Chocolate Sauce (voted LA Times "10" Best Desserts of 2001)

Chipotle Goat Cheese Cheesecake with Raspberry Sauce

Tiramisu

Chocolate Mousse

Creme Brulee

BEVERAGES

Coffee, Tea, Iced Tea, and Soft Drinks 2.50
Orange Juice, Milk, and Cranberry Juice 2.75
Still Water Panna Half Lt. 2.75 Full Lt. 3.75
Sparkling Water San Pellegrino Half Lt. 2.75 Full Lt. 3.75
Stewarts Bottled Root Beer 2.50

SIDES

French Fries 3.50

Grilled Polenta with Chipotle Cilantro Pesto 5.95

Black Beans 3.50

Haystack Onion Rings 3.95

Mashed Potatoes 3.50

Sautéed Seasonal Vegetables 6.95

Small Dinner Salad 3.50

Southwestern Corn Cakes 4.95

BREWERY, RESTAURANT & BAR
Serving Lunch & Dinner
11:AM - 10:PM Sun - Thurs

11:AM - 10:30PM Fri - Sat

LIVE MUSIC
Wednesday - Saturday

Wed / Thur 9:30pm -10:45pm

Fri / Sat 10pm - 11:45pm

'the Brewhouse' Brewery

Our Brewhouse Brews are handcrafted for your enjoyment right here on the premises. This ensures you of the freshest possible beer, as the brew you drink did not have to survive a journey from St. Louis, Chico, or even Paso Robles. In fact, it has never traveled more than a few feet. We brew in small, seven barrel (201 gallon) batches.

The two large copper vessels comprise what is actually known as 'the Brewhouse'. The taller of the two vessels is the mash tun. This is where the process starts. Freshly milled grain is mixed with hot water in a process called mashing. Mashing converts the starches found in grain into sugars. When conversion is complete, the resulting liquid, called wort, is transferred to the shorter copper vessel. This is the brew kettle. Steam is used to bring the wort to a boil, and hops are added. After the boil is complete, the wort is cooled rapidly and transferred to one of the five stainless steel fermenters.

Beer is born in 'the brewhouse', and beer grows up in the fermenters. Yeast is added to the fermenters, and the natural task of converting sugar into alcohol begins. In 'the brewhouse', the brewer strives to create a perfect batch of yeast food. In the fermenter, the brewer tries to maintain the perfect environment for yeast activity. A big part of this is temperature control. Using pipes and hoses our glycol chiller enables the brewer to precisely control the temperature of each fermenter.

Each of our beers require different lengths of fermentation. The fermentation period can last as little as one week to several. Once fermentation is complete, the beer is pumped from the fermenter into our serving tanks. The serving tanks then connect directly to the beer taps assuring you the freshest and finest quality. We invite you to enjoy all our beers!

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229 W. Montecito Street, Santa Barbara, CA 93101

(805) 884-4664

VISA/MasterCard/AMEX/DISCOVER accepted *
3.00 split charge *

10.00 corkage
18% gratuity added to parties of 10 or more *

No personal checks

Prices subject to change