DOWNTOWN BREWING CO
SANTA BARBARA, CA

HAPPY HOUR

Monday through **Friday** from **3:00-6:30pm** • $3.00 Well Cocktails • $2.50 House Brews • **$1 Off Appetizers**

LUNCH SPECIALS
11:30am - 3:00pm

Dine-In ONLY

EVENING SPECIALS
5:00pm - 10:00pm

Monday
Buy One Get One 1/2 Price
*Select any item from our lunch menu and receive a second item of equal or lesser value **1/2 OFF!***
(Dine-in ONLY with purchase of 2 drinks)

Tuesday
Sandwich and a Cup of Soup - 6.99
Choose from any of our sandwiches and the soup of the day

Wednesday
Two Salad Wraps 12.99

Thursday
1/2 off Appetizers
(Caprese Salad and Triple Combo Sampler excluded)

Sunday
50¢ Ribs!

Mondays in Mexico
$1.00 Chicken or Tri-Tip Tacos
$3.00 Margaritas • $12.00 Margarita Pitchers

TWOS DAY
Two Steak Dinners - 14.99 *(No Substitutions)*
Pint Night and Beirut League
9:00pm - Close $2.00 Pints (House Brews)

Wednesday
Hot Wings 35¢
(Minimum 5 wings with any beverage order)

Thursday
Surf & Turf - 8.99
Char broiled Angus center cut top sirloin served with golden fried shrimp cooked to perfection

APPETIZERS

Bavarian Soft Pretzel *3.50*

Soup of the Day *Cup 2.99 Bowl 3.99*

Onion Rings *7.99*

Chips and Salsa *3.99 Add Guacamole for 2.00*

Chicken Strips with Fries *7.99*

Shrimp Basket *8.99*

Basket of Hand Cut Fries *5.99 Add Garlic for 50¢*

Basket of Sweet Potato Fries *5.99*

NEW **Artichoke Spinach Dip** *7.99*

Triple Combo Sampler *Choose any 3 of the following appetizers; Hand Cut Fries, Potato Skins, Chicken Quesadilla, Crispy Artichoke Hearts, Calamari, Chicken Strips, Buffalo Wings, Southwestern Chicken Egg Rolls, Shrimp Basket or Mozzarella Sticks. 18.99*

Crispy Artichoke Hearts *Golden battered artichoke hearts served with chipotle aioli sauce. 7.99*

Potato Skins *Smothered in cheese, bacon and green onions, served with a side of sour cream. 7.99*

Buffalo Wings *Tasty chicken wings served with BBQ or Buffalo Sauce, carrots, celery and ranch. 6.99*

Mozzarella Sticks *Breaded mozzarella fried to perfection. Served with marinara or ranch. 7.99*

Nachos *House made corn tortilla chips covered with jack and cheddar cheese, olives, onions, tomatoes, black beans, cilantro, jalapeños, sour cream, guacamole, salsa and buffalo sauce. 8.99*
Add chicken or steak for 2.50

Chicken Quesadilla *Cilantro lime marinated grilled chicken breast, bell pepper, caramelized onion and jack cheese in a grilled flour tortilla. 8.99*

Southwestern Chicken Egg Rolls *A zesty mixture of chicken, black beans, corn, spinach, jack cheese and jalapenos. Served over a bed of mix greens topped with our cilantro lime dressing. 8.99*

Caprese Salad *Fresh mozzarella, sliced roma tomatoes and basil. Finished with balsamic reduction and olive oil. 7.99*

Calamari Basket *Basket of golden fried calamari. Served with cocktail and aioli sauce. 8.99*
Add fried jalapeños for 50¢

Hummus *House made hummus served with warm pita bread, topped with diced tomatoes, cucumbers, black olives, and drizzled with extra virgin olive oil. 6.99*

An **18% Gratuity** will be added to parties of **6 or more.** We accept **Visa, Mastercard,** and **American Express**

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BURGERS AND SANDWICHES

Served with your choice of **HAND CUT FRIES, GREEN SALAD, COLESLAW, RICE, PASTA SALAD** or **POTATO SALAD.**
Substitute **SWEET POTATO FRIES, ONION RINGS, MASHED POTATOES** or **SOUP** for $1.50.

*All of our burgers are made from fresh Angus Beef and served with lettuce, tomato, onion and a roasted pepper chipotle mayo on a fresh telera bun. **Substitute a veggie patty at no charge!**

Brew Burger *7.99*
Add Cheese 50¢
(Swiss, Jack, Feta Cheddar or Pepper Jack)
Add Avocado for 1.50

Bleu Cheese Burger *9.99*

Ortega Burger with Jack Cheese *9.99*

BBQ Bacon Cheddar Burger *10.99*

Onion Ring Burger *8.99*

Veggie Burger *9.99*

Turkey Burger with Jack Cheese *9.99*

Tri-Tip Sandwich *Tri-tip on a French roll with our housemade BBQ sauce plus your choice of sides. 9.99*

Meatball Sandwich *Meatballs with house made marinara and mozzarella cheese served on a French roll. Served with your choice of sides. 8.99*

Grilled Tuna Melt *Tuna with cilantro, onion, lettuce, celery, almonds, and cheddar on toasted wheat bread plus your choice of sides. 8.99*

BLAT ***B****acon,* ***L****ettuce,* ***A****vocado and* ***T****omato with mayo on toasted white bread plus your choice of sides. 7.99*

Philly Cheese Steak *Thinly sliced tri-tip sauteed with bell pepper, onion and mushrooms. Topped with melted Swiss cheese on a toasted French roll. Served with your choice of sides. 8.99*

Fresh Veggie Sandwich *Tri-colored roasted peppers and zucchini, sliced portabella mushrooms, buffalo mozzarella cheese with pesto aioli sauce served on focaccia bread plus your choice of sides. 9.99*

Turkey Guadalajara *Turkey, ortega chilies and jack cheese on toasted sourdough. Served with your choice of sides. 8.99*

Double Decker Turkey-Avocado Sandwich *Turkey, avocado, lettuce, tomato and mayo on 3 slices of toasted sourdough. Served with your choice of sides. 9.99*

DTB Club Chicken Sandwich *Tender grilled chicken breast with Jack cheese, bacon, avocado, lettuce, tomato, and onion served on a French roll plus your choice of sides. 8.99*

Pastrami Rueben *Pastrami, Swiss cheese, sauerkraut and 1000 island dressing on toasted rye bread. Served with your choice of sides. 8.99*

12 INCH PIZZAS

Kitchen Sink *Red Sauce with mozzarella, pepperoni, salami, Italian sausage, mushrooms, bell peppers, onions and black olives. 12.99*

Artichoke-Spinach *Pesto sauce with spinach, sundried tomatoes, artichoke hearts, mozzarella and feta cheese. 13.99*

NEW **Seared Ahi Pizza** *Garlic herb sauce with mozzarella, bell peppers, feta cheese, fresh tomato topped with seared ahi. 13.99*

Santa Barbara Club *Pesto sauce, mozzarella cheese, grilled chicken, bacon crumbles and fresh tomato, topped with fresh sliced avocado. 11.99*

BBQ Chicken *Homemade BBQ sauce topped with mozzarella, diced red onions, sliced barbecued chicken and fresh cilantro. 11.99*

DTB Chicken Chipotle *Chipotle marinara sauce, grilled chicken, mozzarella cheese, black beans, corn and cilantro, topped with fresh pico de gallo salsa. 11.99*

DTB Vegetarian *Garlic herb and oil sauce with mozzarella, mushrooms, zucchini, tomatoes, bell peppers, red onions, and a dash of special seasoning. 10.99*

NEW **Philly Filet Pizza** *White garlic cream sauce with mozzarella, caramelized onions, bell peppers, fillet mignon, topped with horseradish aioli. 12.99*

Sicilian Supreme *Garlic white sauce, mozzarella, mushrooms, tomatoes, pepperoni, sausage, and green onions. 11.99*

Build Your Own *Comes with mozzarella cheese. 9.99 Additional toppings are .99*

TOPPINGS

Artichoke	**Garlic**	**White Onions**
Feta	**Bell Peppers**	**Pepperoni**
Bacon	**Green Onions**	**Pepperoncini**
Fresh Basil	**Ham**	**Pineapple**
Black Olives	**Sausage**	**Tomatoes**
Broccoli	**Jalapenos**	**Zucchini**
Sun Dried Tomatoes	**Meatballs**	**Extra Cheese**
Chicken	**Mushrooms**	**Extra Sauce**
Cilantro	**Red Onions**	

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SALADS

Try any salad as a wrap!

Cobb Salad *Turkey, bacon, bleu cheese, red onion, black olives, diced tomatoes, and sliced eggs on a bed of chopped lettuce, with your choice of dressing. Full 8.99 Half 6.99*

Asian Chicken Salad *Romaine, purple cabbage, carrots, mandarin oranges, green onion, sliced almonds, snow peas and wonton strips topped with grilled chicken. Served with housemade sesame dressing. Full 8.99 Half 6.99*

***Ahi Salad** Seared ahi served over mixed greens with feta cheese and cherry tomatoes. Served with white balsamic ginger lime dressing. Full 11.99*

Caesar Salad *Romaine lettuce, grated Parmesan, and homemade garlic croutons, drizzled with our housemade caesar dressing. Full 7.99 Half 5.99*
Add 2.50 for chicken.

Southwestern BBQ Chicken Salad *Grilled BBQ chicken, mixed greens, black beans, corn, jicama and cheddar cheese. Topped with crispy tortilla strips and tossed in our housemade creamy cilantro lime ranch dressing. Full 8.99 Half 6.99*

NEW **Salmon Salad** *Grilled blackened salmon served over a bed of mixed greens with cherry tomatoes, bell peppers and goat cheese, tossed in a cilantro ginger lime dressing. 12.99*

WRAPS

Served with your choice of **HAND CUT FRIES, COLESLAW, RICE, PASTA SALAD** or **POTATO SALAD.** Substitute **SWEET POTATO FRIES, ONION RINGS, MASHED POTATOES** or **SOUP** for $1.50.

Buffalo Chicken Salad Wrap *Southwestern BBQ salad with chicken strips tossed in buffalo wing sauce wrapped in a jalapeño cilantro tortilla plus your choice of sides. 8.99*

Chicken Caesar Salad Wrap *Chicken caesar salad wrapped in a sundried tomato tortilla plus your choice of sides. 8.99*

Chicken Fajita Wrap *Seasoned chicken breast, bell pepper, tomato, onion and salsa wrapped in a plain tortilla plus your choice of sides. 8.99*

Club Wrap *Lettuce, tomato, bacon, turkey, and avocado, with basil aioli, wrapped in a sun dried tomato tortilla plus your choice of sides. 8.99*

Ahi Salad Wrap *Ahi salad wrapped in a sundried tomato tortilla plus your choice of sides. 10.99*

ENTREES

Our steaks are grilled and served tender with a side of **seasonal vegetables** and your choice of **RICE, HAND CUT FRIES** or **MASHED POTATOES.** Our chef recommends medium rare. Substitute a **BAKED POTATO** or **SWEET POTATO FRIES** for $1.50

Flat Iron Steak 9oz *Bourbon sauce and your choice of sides. 9.99*

New York Steak 12oz *Brandy peppercorn sauce and your choice of sides. 14.99*

NEW **Filet Mignon 8oz** *Seared with fresh cracked pepper and spices and your choice of sides. 17.99*

St. Louis Ribs *Cooked to perfection and served with our housemade BBQ sauce, hand cut fries, coleslaw and your choice of sides. Full Rack 16.99 Half Rack 12.99*

NEW **Chicken, Steak or Salmon Kabob** 2 Kabobs with choice of meat. Grilled with bell peppers, onions, and zucchini. Marinated in our homemade spicy teriyaki sauce. Served over a bed of rice. 12.99

Spaghetti Pomodora *Garlic, olive oil, fresh roma tomatoes and fresh basil over spaghetti pasta served with your choice of sides. 7.99*
Add meatballs for 2.00

NEW **Salmon Carbonara** *Sauteed salmon served over a bed of linguine pasta with bacon, peas, alfredo cream sauce with a pinch of cinnamon. Served with your choice of sides. 12.99*

Chicken Farfalle *Grilled chicken over farfalle pasta in a white sundried tomato cream sauce, served with garlic bread and your choice of sides. 9.99*

Mac and Cheese *Farfalle pasta tossed in a creamy cheese sauce topped with melted cheese. served with your choice of sides. 7.99*
Add Chicken for 2.50

Fish or Shrimp and Chips *Honey Blonde beer battered and served with crispy fries, tartar sauce and your choice of sides. 9.99*

DESSERT

Warm Brownie *Brownie, spiced candied pecans, caramel sauce and vanilla ice cream. 5.99*

DTB Sundae *Vanilla ice cream and candied pecans, with your choice of syrup; chocolate, caramel, or blueberry. Topped with whipped cream and a cherry. 5.99*

Chocolate Heaven *Foundation of chocolate decadence; two layers of chocolate mousse and chocolate butter, iced with a chocolate ganache. 6.99*

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WINE

House Red 5/glass

House White 5/glass

FEATURED
Wine of the Month 9/glass

CABERNET
BV (Napa Valley) 8/glass

PINOT NOIR
Summerland (Monterey County) 10/glass

RED ZINFINDEL
Ravenswood Lodi (Sonoma) 8/glass

SYRAH
Qupe (Santa Maria) 9/glass

CHARDONNAY
Edna Valley (San Luis Obispo) 8/glass

SAUVIGNON BLANC
Brander (Los Olivos) 8/glass

PINOT GRIGIO
Martin & Weyrich (Paso Robles) 7/glass

WHITE ZINFINDEL
Berringer (Napa Valley) 5/glass

CHAMPAGNE
Dom Perignon 1998 (*Bottle*) 250.00

Domain Saint Michelle *(Bottle)* 24.00

Friexnet Splits 7/glass

BEVERAGES

Sodas (free refills) 2.00
Evain Water 3.00
Pelligrino Sparkling Water (Large) 4.00
Rockstar & Sugar Free 3.00
Sobe Berry/Pomegranate Essential Energy 3.00
Milk/Juice 3.00
Coffee (free refills) 2.00

Corona, Pacifico, Amstel Light, Heineken, Buckler (NA), Budweiser, Bud Light, Coors, Coors Light, and Wyders Pear or Raspberry Cider.

Import Bottle 5.00
Domestic Bottle 4.00

Domestic Pint 4.00
Domestic Pitcher 14.00
Domestic Table Tapper 20.00
Import Pint 5.00
Import Pitcher 18.00
Import Table Tapper 25.00

AWARD WINNING BREWS

House Pint 4.50

6 Beer Sampler 8.00

Pitcher 15.00

Beer Table Tapper (80 oz.) 22.00

Growler 18.00 w/Fill 12.00 Refill (TO-GO ONLY)

BLUEBERRY ALE
Fruit has been added to beers over the ages to increase sweetness, fermentability and flavor. Our fruit of choice is the blueberry, which when brewed with a simple light ale recipe, creates a pleasantly fruity and refreshing taste.

HONEY BLONDE ALE
Our lightest ale on tap is the Honey Blonde. The addition of California produced buckwheat honey lends a subtle sweet accent to this smooth, easy drinking ale. Honey lends a new and unique dimension to the beer as well as lowering it's bitterness.

WHEAT
A light California version of the traditional wheat. Our wheat has a generous portion of wheat, malt and subtle hop flavor. Where most wheats are cloudy and heavy, we've made ours light while still maintaining the spicy fruity character of a true wheat. Refreshing...with or without a lemon wedge.

INDIA PALE ALE
Our IPA is created from a base of Pale and Crystal malts and is aggressively hopped throughout the brewing process with a final hop addition in the conditioning vessel. A beautiful flowery hop aroma will greet you as you take your first sip. A middle malt presence balances the high hop bitterness with hop flavor to the end.

REGGAE RED
An American Amber Ale. This medium bodied brew possesses a rich malty flavor and ruby red color derived from roasted caramel malts. The aroma is a blend of fresh toasted malt and inviting resiny noble hops. It's smooth malt middle is well complimented by a crisp and subtle hop finish.

PORTER
Our darkest beer, this robust porter boasts five different specialty malts balanced against English and American hops. The complex use of ingredients gives this beer a bittersweet chocolate and espresso flavor profile...as good as it sounds.

ASK YOUR SERVER ABOUT OUR SEASONAL AND GUEST TAPS

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