

Brew Co. Handmade Martinis

Cosmopolitan \$9

Absolut Citron Vodka, triple sec, fresh lime juice and a splash of cranberry. (9 oz)

Lemon Drop \$9

Absolut Citron Vodka, triple sec, fresh lemon juice, and Sprite. (9 oz)

Eat A Peach \$9

Absolut APeach Vodka, peach schnapps, peach nectar and a splash of Sprite. (9 oz)

Apple Tini \$9

Absolut Vodka, sour apple schnapps, sour mix and a splash of Sprite. (9 oz)

Key Lime Pie \$9

Absolut Vanilia, fresh squeezed lime juice, pineapple juice and a graham cracker rim. (9 oz)

Pomegranate Martini \$9

Absolut Citron Vodka, triple sec, pomegranate mix, soda water. (9 oz)

Mai Tini \$9

Don Q White Rum, amaretto liqueur, pineapple juice, orange juice with grenadine float. (9 oz)

Espresso Martini \$9

Absolut Vanilia Vodka, Patron XO Cafe and espresso. (9 oz)

Brew Co. Handmade Margaritas

(16 oz on the rocks)

The Pedro Margarita \$7

Tequila, triple sec and fresh squeezed lime juice.

Cabrillo Margarita \$9

Sauza Blue Tequila - 100% Blue Agave Tequila, Cruzan Coconut Rum, orange juice, cranberry juice and fresh squeezed lime juice.

Pomagrita \$9

Sauza Blue Tequila - 100% Blue Agave Tequila, pomegranate, triple sec, and fresh squeezed lime juice.

Catalina Margarita \$9

Sauza Blue Tequila - 100% Blue Agave Tequila, peach schnapps, blue curacao, and fresh squeezed lime juice.

El Presidente Margarita \$11

Patron Anejo Tequila, Cointreau and all the rest to make the best!

The Beergarita (24 oz) \$12

Tequila, triple sec, lime juice and sour mix in a super sized glass, garnished with a Coronita!

Hand Crafted Ales & Lagers

	16oz	24oz	Pitcher
Bruin Blonde Ale	5.5	8	18
Blonde -We love our UCLA Bruins so much we named a beer after them. Light bodied refreshing with a true championship taste!			
Longshoreman Lager/San Pedro Pilsner	5.5	8	19
Lager -This golden lager with a dry finish is brewed with the finest German hops and malt Pilsner -Light and crisp with a bitter, dry finish			
Harbor Hefeweizen/Belgian Wheat	5.5	8	19
Hefe -Crispy and zesty, this unfiltered wheat beer is accented with spiced clove and banana-like flavors. Wheat -Light body with a spiced orange aroma. Choose either beer with a lemon or orange!			
Shanghai Red Ale/Angels Gate Amber	6	9	20
Red -A complex malt full bodied beer, medium cascade hop profile with a spectrum of roasted barley Amber -A lighter medium body compared to the red with a caramel toastiness flavor			
Point Fermin Pale Ale/IPA	6	9	20
Pale -Medium to full bodied, cascade malty big hop flavor IPA - A stronger version of our pale ale, it has more bitterness and aroma-this west coast "hop bomb" has an IBU of 60+			
SoCal Tattoo Chocolate Porter/Dark Seasonal	6	9	20
Porter -This dark roasted beer has hints of brown sugar, caramel and a bittersweet cocoa finish. Dark Seasonal -A selection of our rotating beers on the darkside. Including Ink Ale and Stout, a variance of roastiness, hops and caramel			

Brewers Beer Sampler- six 5 oz tasters \$7.50
Sample the best of all our brews!

In addition to our rotating beers above, ask your server for our current seasonal beer on tap today!

Feb-Apr: Barley Wine | Apr-May: Mai Bock
June-Aug: Blueberry Ale | Sept-Nov: Oktoberfest & Spiced Pumpkin
Dec-Jan: Blitzen Belgian Strong & more!

Check out our Brew Co. Merchandise
T-Shirts \$18
Logo Pint Glasses \$5



Brew Co. Signature Cocktails

San Pedro Iced Tea \$7.50

Don Q White Rum, vodka, gin, triple sec, orange juice and cranberry juice. (16 oz)

7th Heaven Lemonade \$7.50

Absolut Citron Vodka, triple sec, fresh lemon juice, Sprite. (16 oz)

Pedro Punch \$7.50

Don Q White Rum, melon liqueur, vodka, triple sec, sour mix, pineapple and cranberry juice. (16 oz)

Mai Tai \$7.50

Don Q White Rum, Captain Morgan Rum, orange and pineapple juice, sour mix, grenadine and a float of Myers's Dark Rum. (16 oz)

Brew Co. Coffee Drinks

Classic Irish Coffee \$6.50

Jameson's Irish Whiskey and coffee.

Nutty Irish Coffee \$6.50

Coffee, Frangelico, Bailey's Irish Creme Liqueur.

Mexican Coffee \$6.50

Kahlua, Patron Cafe XO, and coffee.

Blueberry Tea \$6.50

Amaretto, Grand Marnier, hot tea topped with whipped cream.

Brew Co. Delicious Desserts

Chocolate Brownie Sundae \$5.95

Dark chocolate brownie served with a scoop of vanilla ice cream and topped with whipped cream.

Hot Apple Pie \$4.95

Served with a scoop of vanilla ice cream.

New York Cheesecake \$3.95

Baked cheesecake drizzled in a raspberry sauce.

Chocolate Raspberry Cheesecake \$3.95

Raspberry swirled white chocolate cheesecake topped with whipped cream.

Creme Brulee \$3.95

Light vanilla-bean custard with a caramelized sugar topping.

Root Beer Float \$3.95

IBC Root Beer over two scoops of vanilla ice cream.

Dish Vanilla Ice Cream \$2.95

One large scoop of vanilla ice cream drizzled with chocolate sauce.

Wine List

Champagne & Sparkling Wines

	GLASS	BOTTLE
Chandon Brut (split)	\$7.00	
<i>Medium bodied rose petal aroma, further layers revealing crisp yet creamy qualities, rich & lingering. Finishes with touches of vanilla & melon.</i>		

White Wine

Coppola "Diamond Series", Chardonnay, CA	\$9.00	\$30.00
<i>Aromas of crisp pear and fresh melon are packed into this chardonnay. The finish is pleasing with a crisp essence of citrus.</i>		
Robert Mondavi, Chardonnay, Napa	\$7.00	\$27.00
<i>Medium bodied with bright flavors of pear, apple and citrus. This elegant wine is an excellent match for grilled salmon, roast chicken and light pasta dishes.</i>		
Geyser Peak, Sauvignon Blanc,	\$8.00	\$30.00
<i>Crisp flavors of guava, melon and passion fruit with hints of citrus and lemongrass.</i>		
Cavit, Pinot Grigio, Veneto, Italy	\$8.00	\$30.00
<i>Light bodied and refreshing with aromas of peach, melon, pear and lime.</i>		

Red Wine

Coppola "Diamond Series," Merlot, California	\$9.00	\$30.00
<i>This wine has a brilliant, deep garnet color with aromas of bright red cherries and clove spice. Supple red plum and black cherry flavors highlight the palate.</i>		
Columbia Crest, Merlot, Washington St.	\$8.00	\$27.00
<i>Rich flavors of cherry and plum that unfold into a smooth, lingering finish.</i>		
Coppola "Diamond Series," Claret, California	\$9.00	\$30.00
<i>Expressive aromatics of toasty vanilla with essence of sweet blackberries and spicy black pepper, followed by rich flavors of blueberry, clove and mint.</i>		
Blackstone, Cabernet Sauvignon, Northern CA	\$7.00	\$27.00
<i>Rich flavors of cherry and plum that unfold into a smooth, lingering finish.</i>		
Clos du Bois, Pinot Noir, Sonoma County	\$8.00	\$30.00
<i>Hints of sweet cherries and strawberries with a velvety finish.</i>		
Colores del Sol, Malbec, Argentina	\$8.00	\$30.00
<i>The fruit in the mouth recalls notes of plums, caramel, toffee.</i>		
Chateau Ste. Michelle, Syrah, Washington St.	\$8.00	\$30.00
<i>This wine exposes the fresh, ripe, jam-like fruit that is the calling card of California wine.</i>		

Our House Selection Includes

Chardonnay ~ Cabernet Sauvignon ~ Merlot ~ White Zinfandel
\$5.00 Glass \$18.00 Bottle