








# SANTA MONICA BREW WORKS®

**TASTING ROOM HOURS**  
 SUN: NOON - 9 PM  
 MON - THU: NOON- 11 PM  
 FRI & SAT: NOON- MIDNIGHT

| LIGHT / REFRESHING   |  | LIGHT / REFRESHING  |  |
|--|--|---|--|
| <b>310 BLONDE ALE</b> (4.8%)<br>Refreshing blonde ale with a clean, crisp finish                     |  <b>\$8.75</b>    | <b>DOM'S 10 WEST SAISON</b> (6.5%)<br>Farmhouse style with subtle fruit notes   | <b>\$10.00</b>   |
| <b>CITRUS WITBIER BELGIAN WITBIER</b> (5.3%)<br>Brewed with real orange peel, a hint of coriander    |  <b>\$8.75</b>    | <b>TODO CHIDO MICHELADA</b> (5.0%)<br>Mexican-style Lager with <b>Manny's Ultimate Michelada Mix</b><br><i>Wanna mix it up? Make any beer a Michelada for \$3 more!</i> | <b>\$12.00</b>   |
| <b>310 STOMPED LEMONADE SHANDY</b> (4.3%)<br>310 Blonde Ale and Hot Dog on a Stick® famous lemonade  |  <b>\$9.75</b>   | <b>SOUR / TART</b>  |  |
| <b>CUCUMBER KÖLSCH</b> (4.8%)<br>Cold conditioned with fresh cucumber                                | <b>\$9.75</b>  | <b>GUAVA PIÑA SOUR ALE</b> (6.0%)<br>Tart and crisp with pink guava and a vibrant punch of pineapple  |  <b>\$11.00</b> |
| <b>TODO CHIDO MEXICAN-STYLE LAGER</b> (5.0%)<br>Bright & balanced taste with notes of orange blossom |  <b>\$10.00</b> | <b>HAPPY HOUR: MONDAY - FRIDAY 12-5PM</b>   |  |
|  |  | <b>\$6.75 - 310 Blonde Ale, Inclined IPA, Ocean Park Pale Ale, Citrus Witbier, PCH</b><br><b>\$1 Off - All other draft beer</b>   |  |

| HOPPY  |  | MALTY / DARK  |   |
|--|--|---|---|
| <b>OCEAN PARK PALE ALE</b> (5.6%)<br>Tropical fruit notes with Earthy-sweet, floral character                        |  <b>\$9.75</b>  | <b>PCH GOLDEN CHOCOLATE PORTER</b> (6.0%)<br>Cocoa nibs, vanilla bean, chamomile, milk sugar **Contains Dairy                 |  <b>\$9.75</b> |
| <b>PALI PILS WEST COAST PILSNER</b> (5.1%)<br>Dry-hopped Bohemian Pilsner with tropical notes                        |  <b>\$9.75</b>  | <b>LEITRIM IRISH STOUT</b> (4.0%)<br>Roasty flavors, velvety smooth finish. Served on Nitro                                   | <b>\$9.75</b>   |
| <b>INCLINED WEST COAST IPA</b> (7.0%)<br>Citrus and pine aromas with tropical notes of tangelo and mango             |  <b>\$9.75</b>  | <b>DARK GOLD DARK LAGER</b> (5.0%)<br>Brewed w/ special blend of dark malts for a slightly nutty flavor.                      | <b>\$10.00</b>  |
| <b>CHILE PEPPER PALE ALE</b> (5.6%)<br>Finished with Habanero and Lemon Drop Peppers                                 | <b>\$10.00</b>   | <b>DAD BOD RED ALE</b> (6.1%)<br>Balance between caramelized malts and toffee flavor .  | <b>\$11.00</b>  |
| <b>JUMP THE SHARK-HAZY IPA</b> (7.0%)<br>Flavored Blood Orange Hazy IPA  | <b>\$11.00</b>   | <b>DOGGTOWN BROWN ALE</b> (5.2%)<br>English-style brown ale, malt-forward, notes of biscuit & toasted pie crust               | <b>\$11.00</b>  |
| <b>HEAD IN THE CLOUDS JUICY DIPA</b> (8.5%)<br>Award-winning Hazy Double IPA. Juicy and tropical with soft mouthfeel |  <b>\$11.00</b> | <b>BUFFALO NINJA BBA IMPERIAL STOUT</b> (12.0%)<br>Aged in Buffalo Bourbon Barrels. Notes of dark chocolate, vanilla, and oak | <b>\$12.00 (10 oz)</b>  |

## BEER FLIGHTS • CIDER • WINE • SOFT DRINKS

|   |                     |   |
|---|---------------------|---|
| <b>BEER FLIGHT: \$16.50</b><br>SELECT 4 DIFFERENT BEERS 5 OZ. POURS<br><i>Please fill out "Flight Sheet" first.</i> |                     |  |
| <b>CIDER • GLUTEN FREE</b>  |                     |   |
| <b>WEST CIDER</b> (6.0%)<br>Dry, Crisp, Apple Cider   | <b>\$10 (10 oz)</b> |   |
|   | <b>\$12 (16 oz)</b> |   |
| <b>PINK LADY CIDER</b> (5.5%)<br>Semi-Sweet, Acai Berries & Blueberries.  | <b>\$10 (10 oz)</b> |   |
|   | <b>\$12 (16 oz)</b> |   |
| <b>N/A BEER</b>   |                     |   |
| <b>ATHLETIC BREWING: RUN WILD IPA</b> (Less than 0.5% ABV)  | <b>\$6</b>          |   |
| <b>ATHLETIC BREWING: LITE LAGER</b> (Less than 0.5% ABV)  | <b>\$6</b>          |   |

| WINE • GLUTEN FREE   |                    |
|--|--------------------|
| <b>[WHITE] SAUVIGNON BLANC</b> (California)<br>Grapefruit and pineapple aromas, dry finish                             | <b>\$12 (6 oz)</b> |
| <b>ROSÉ</b> (Lodi, CA)<br>Cherry blossoms, pomegranate and citrus  | <b>\$12 (6 oz)</b> |
| <b>[RED] CABERNET SAUVIGNON</b> (Lodi, CA)<br>Ripe flavors of raspberry and blackberry with notes of spice and vanilla | <b>\$12 (6 oz)</b> |
| <b>[SPARKLING] PROSECCO</b> (Italy)<br>Notes of green apple, pear, and citrus.   | <b>\$12 (6 oz)</b> |
| NON-ALC.   |                    |
| <b>MELA WATERMELON WATER</b>   | <b>\$7</b>         |
| <b>LA COLOMBE COLD BREW COFFEE</b>   | <b>\$6</b>         |
| <b>PURE LEAF UNSWEETENED BLACK ICED TEA</b>  | <b>\$5</b>         |
| <b>SODA, SPARKLING WATER, KID'S JUICE</b>  | <b>\$3</b>         |
| <b>BOTTLED WATER</b>   | <b>\$2</b>         |

### STRAIGHT FORWARD MENU PRICING NO SERVICE CHARGES. NO TIPPING.

PLEASE, DON'T WORRY. WE TAKE REALLY GOOD CARE OF OUR WONDERFUL STAFF.