

CRAFT BREWS

ON 30TH STREET

When available, Craft Brews uses fresh, all-natural, local farm grown, sustainable products. All of our proteins come from humanely raised, antibiotic and hormone free animals. Our chickens are locally raised, antibiotic and hormone free. We support our local farmers and grower partners from Southern California to be able to bring you the freshest fruits and vegetables available from this region based on seasonality for a truly unique and delectable food experience

APPETIZERS

DUNGENESS CRAB AND ARTICHOKE DIP

A creamy blend of crab, tender artichokes, hint of lemon and parmesan served with toasted pita and blue corn chips 10.99

TEMPURA ALE BATTERED CHICKEN BITES

With Sculpin IPA Dijon dipping sauce 10.79

Recommended Pairing: Ballast Point Sculpin IPA

HOUSE-MADE NACHOS

We hand fry our blue corn tortilla chips and top them with sliced jalapeños, melted cheddar, jack and queso blanco cheese, fresh pico de gallo, scallions, fresh cilantro sprigs and a dollop of sour cream. Your choice of:

Lime and Chili Shrimp 12.49

Red Trolley Ale Marinated Chicken 11.99

30th Street Pale Ale beef chili 11.49

House-Made Guacamole 10.99

ROASTED RED PEPPER HOUSE-MADE HUMMUS

With grilled Naan bread, local cucumbers and baby carrots 9.99

GOURMET SOFT PRETZELS

Warm, sea salt sprinkled pretzels with Voo Doo Stout cheddar dipping sauce 6.49

QUESADILLA

Grilled Mexican spiced chicken, slow cooked black beans, fire roasted corn, house-made pico de gallo, cheddar and jack cheese in a flour tortilla, topped with scallions, pico de gallo and sour cream 10.99

SOUTHERN CALIFORNIA WINGS

Grilled jumbo chicken wings tossed in a fire roasted pepper sauce made with Gillespie Brown Ale, served with your choice of blue cheese or ranch dressing 10.99

HOUSE-MADE GUACAMOLE

Blue tortilla chips and fresh pico de gallo 7.99

ONION RING STACK

Stacked high and served with chipotle ketchup 8.59

Recommended Pairing: Manzanita Gillespie Brown Ale

CRISPY FLATBREAD PIZZA

THE LOCAL

Fresh local tomatoes, artichokes, mozzarella, roasted garlic and olive oil 9.99

THE MARGHERITA

Tomato sauce, basil leaves, olive oil, fresh buffalo mozzarella 9.99

THE HAWAIIAN

Grilled pineapple, smoky ham, mozzarella, roasted garlic white sauce 9.49

THE PACIFIC

Citrus marinated shrimp, buffalo mozzarella, crema blanca sauce, roasted tomatoes, fresh herbs 10.99

Recommended Pairing: Ballast Point Sculpin IPA

THE BAJA

Creamy spinach, Dungeness crab, mozzarella, fresh basil, drizzled with fresh lemon 10.99

THE ITALIAN

Hot Italian sausage, sliced pepperoni, mozzarella, roasted tomato sauce 9.99

SALADS

CAESAR SALAD

With baby kale, romaine, shaved parmesan, sourdough croutons and creamy Caesar dressing 8.49
Add shrimp 13.49, grilled salmon 14.49, or grilled chicken 11.49

CALIFORNIA COBB SALAD

Spring greens, crunchy cucumbers, hardwood smoked bacon, blue cheese crumbles, sliced turkey, local avocado, hard boiled egg with classic green goddess dressing 12.49

DUNGENESS CRAB LOUIE SALAD

With asparagus, grilled artichokes, baby greens, heirloom tomatoes, classic Louie dressing 15.49

BUFFALO CHICKEN OR SHRIMP SALAD

Local romaine lettuce with blue cheese crumbles, local celery and carrots, topped with spicy chicken tenders or fresh shrimp in classic buffalo wing sauce
With Chicken Tenders 12.49 With Shrimp 13.49

HONEY-ORANGE GLAZED SALMON SALAD

Mixed baby greens, cucumbers, shredded carrots, cilantro, grape tomatoes, citrus dressing 14.49
Recommended Pairing: Karl Strauss Red Trolley Ale

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish.

Please speak to the manager on duty regarding any allergen-related issues.

CRAFT BREWS

ON 30TH STREET

All Burgers, Dogs and Sandwiches are served with choice of fresh local grapes, house-made chips or fresh herb-seasoned fries and a house-made pickle. Substitute onion rings for 2.00 more

BURGERS AND DOGS

CLASSIC BURGER

Hardwood smoked bacon, melted cheddar and caramelized onions on a brioche roll with lettuce and tomato 12.49

SO-CAL BURGER

Heirloom tomato, bibb lettuce, sliced local avocado on a brioche roll 12.49

Recommended Pairing: Coronado Idiot IPA

VEGGIE BURGER

Scratch made vegan veggie patty, bibb lettuce, heirloom tomato, shaved red onions on a brioche roll, served with Dijon mayonnaise on the side 10.19

DIEGO DOG

Gourmet quarter pound natural all-beef hot dog on a pretzel bun with all the trimmings 7.49

SANDWICHES

CHICKEN SANDWICH

Grilled herb chicken breast, melted jack cheese, Sculpin IPA caramelized red onion jam, fire-roasted Anaheim peppers on a brioche roll 12.49

SEARED SALMON WITH DILL SAUCE

Grilled salmon filet, bibb lettuce, heirloom tomato and shaved red onions, served on toasted sourdough with creamy dill sauce 14.49

SMOKED PORK SLIDERS

Slow roasted pulled pork basted in our house-made BBQ sauce on 3 mini buns and topped with frizzled onions 12.49

Recommended Pairing: Left Coast Voo Doo Stout

MOZZARELLA CAPRESE SANDWICH

Fresh buffalo mozzarella, heirloom tomatoes and just picked basil leaves drizzled with balsamic fig glaze served on a toasted baguette spread with house-made pesto 10.99

GRILLED COBB SANDWICH

Grilled herb chicken breast, avocado, bacon, blue cheese, mayonnaise, tomatoes, lettuce on toasted sourdough 12.99

AVOCADO BLT SANDWICH

Applewood bacon, heirloom tomatoes, bibb lettuce, sliced local avocado on a toasted baguette 10.99

Recommended Pairing: Green Flash 30th Street Pale Ale

BREAKFAST

Served until 10:00 am

CLASSIC

Two eggs cooked to your liking with choice of applewood smoked bacon, turkey sausage or pork sausage with seasoned breakfast potatoes and choice of toast 10.49

EGG WHITE CLASSIC

Scrambled egg whites with turkey bacon or turkey sausage, seasoned breakfast potatoes and choice of toast 10.99

BREAKFAST BURRITO

Creamy scrambled eggs with jalapeño jack cheese, sautéed red onions and roasted chili peppers wrapped in a flour tortilla, topped with pico de gallo, sour cream, black olives and scallions 8.99

LOX PLATE

Scottish smoked salmon, cream cheese, shaved red onion, capers, sliced tomato with bagel 9.99

THE SAN DIEGO OMELET

Tomatoes, sausage, cheddar cheese and jalapeños served with seasoned breakfast potatoes and choice of toast 11.49

THE LA JOLLA EGG WHITE OMELET

Tomatoes, spinach, onion, turkey bacon and feta served with seasoned breakfast potatoes and choice of toast 11.99

STEEL-CUT OATMEAL

With dried California fruits and almonds 7.49

FRESH FRUIT, GREEK YOGURT & GRANOLA PLATE

Fresh local berries, non-fat Greek yogurt and house-made granola 7.69

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CRAFT BREWS

ON 30TH STREET

TAP ROOM

TAPS

PICK YOUR FLIGHT!

Enjoy a Flight of any 4, 5 oz. Tasters for 11.99

KARL STRAUSS RED TROLLEY ALE (5.8% abv / 17 IBU)

Medium bodied with hints of dried raisins and currants, a complex, hearty ale
Taster 3.49 • Pint 7.59 • Big Beer 9.59

KARL STRAUSS SEASONAL

Endless Summer Light, Oktoberfest, Windensea Wheat
Taster 3.49 • Pint 7.59 • Big Beer 9.59

GREEN FLASH SEASONAL

Saison, Green Bullet, Palate Wrecker
Taster 3.49 • Pint 7.59 • Big Beer 9.59

GREEN FLASH 30TH STREET PALE ALE (6% abv / 45 IBU)

Very well bittered and dry-hopped, evoking tastes of an IPA
Taster 3.49 • Pint 7.59 • Big Beer 9.59

LEFT COAST VOO-DOO STOUT (8.5% abv / 39 IBU)

Dark, rich and malty with big roasted barley character. Layered with flavors of roasted barley, chocolate, and coffee
Taster 3.49 • Pint 7.59 • Big Beer 9.59

BALLAST POINT SCULPIN IPA (7% abv / 70 IBU)

Bright flavors and aromas of apricot, peach, mango & lemon. The light body brings out the crispness of the hops
Taster 3.49 • Pint 7.59 • Big Beer 9.59

MANZANITA GILLESPIE BROWN ALE (9.5% abv / 39 IBU)

Smooth, with a deep, roasted flavor backed by cocoa and earthy hops, and a twinkle of dark fruit that follows to the finish
Taster 3.49 • Pint 7.59 • Big Beer 9.59

CORONADO IDIOT IPA (8.5% abv / 90 IBU)

An all natural India Pale Ale, brewed with over 3 lbs. of hops per barrel
Taster 3.49 • Pint 7.59 • Big Beer 9.59

STELLA ARTOIS (5.2% abv / 25 IBU)

A classic Belgian lager, golden in color with exceptional clarity and a spicy hop character
Taster 3.49 • Pint 6.89 • Big Beer 8.89

SAM ADAMS BOSTON LAGER (4.9% abv / 30 IBU)

A deep golden amber brew with a rich full-bodied flavor, balanced with a strong, smooth finish and mouth-feel
Taster 3.49 • Pint 6.89 • Big Beer 8.89

CAPS

CORONADO ORANGE AVE WIT (5.2% abv / 19 IBU)

A refreshing, flavorful, and citrusy blend of wheat, coriander, honey and California orange zest. Try it with a slice of orange 6.59

BALLAST POINT CALICO AMBER (5.5% abv / 45 IBU)

A rich complexity comes from four types of malt, but it's those distinct American hops that offer a crisp bitterness and unique floral aroma 6.59

GREEN FLASH DOUBLE STOUT BLACK ALE (8.8% abv / 45 IBU)

Golden naked oats mashed with dark crystal and robust roasted malts create a luscious black brew with satin smooth finish 6.59

KARL STRAUSS PINTAIL PALE ALE (5.3% abv / 47 IBU)

Motueka hops from New Zealand's South Island provide a vibrant tropical aroma, while multiple additions of American-grown Cascades lend zesty citrus hop flavors 6.59

BUDWEISER (5% abv)

The finest blend of barley, yeast, hops and water is used in this classic American-style lager 5.99

BUD LIGHT (4.2% abv)

A light-bodied brew with a fresh, clean and subtle hop aroma, delicate malt sweetness and crisp finish 5.99

HEINEKEN (5% abv / 18.5 IBU)

Its mildly bitter taste, fresh, fruity aroma, bright color and exceptional clarity are obtained using only the purest water, hops and barley malt 6.59

CORONA & CORONA LIGHT (4.6% abv)

The finest blend of barley, yeast, hops and water is used to get its smooth taste offering the perfect balance between heavier European lagers and lighter American lagers 6.59

SAM ADAMS SEASONAL

Ask your server for our current feature 6.59

Like That Glass? Purchase any of our glassware as a souvenir for only 5.99



TAP ROOM

LARGE CAPS

Our 22oz. Large Format Selections

MANZANITA RIVERWALK BLONDE (6% abv / 25 IBU)

An American Blonde Ale made with American barley and Kettle hops, fermented with Kolsch-style yeast 10.99

KARL STRAUSS DOUBLE IPA (9% abv / 90 IBU)

An abundance of high-alpha Centennial hops give it its resinous pine-like bitterness and lend zesty grapefruit and tangerine hop flavors 10.99

LEFT COAST ASYLUM BELGIAN TRIPEL (22oz) (11.8% abv / 27 IBU)

Its relatively light body is deceiving for a beer of its character. It has a sweet and spicy, complex fruity aroma and flavor derived from our distinct Belgian yeast strain 10.99

CORONADO MERMAID'S RED (5.7% abv / 50 IBU)

Loaded with Cascade hops, it delivers a fresh floral aroma and sharp bitter notes, all while delivering a solid kick of roasted malts that fades seamlessly into a rich, chocolaty finish with hints of clove and caramel 10.99

SPIRIT SHOP

VODKA

Grey Goose, Absolut, Absolut Citron, Ketel One, Ketel One Oranje, Hangar One Chipotle, Hangar One Maine Wild Blueberry, Tito's Homemade Vodka, Smirnoff

WHISKEY

Glenfiddich 15 Year Old, Crown Royal, Johnnie Walker Black, Jack Daniel's, Jameson, Dewar's, Fireball

BOURBON

Woodford Reserve, Maker's Mark, Jim Beam

GIN

Hendrick's, Tanqueray, Beefeater

TEQUILA

Patrón Silver, Maestro Dobel, 1800 Silver, 1800 Reposado, Jose Cuervo Gold

RUM

Malibu, Sammy's Beach Bar Rum, Captain Morgan, Bacardi Superior

COGNAC/LIQUEUR

Hennessy VS, Grand Marnier, Southern Comfort, Baileys, Kahlua, Disaronno Amaretto, St. Germain, Chambord, Agavero Orange Liqueur, Jägermeister, Martini & Rossi

WINE CELLAR

BY THE GLASS

6oz. 7.99 - 11.99 • 9oz. 10.79 - 15.99

WHITES

Sterling Vineyards Vintner's Collection Chardonnay
Sonoma-Cutrer Russian River Ranches Chardonnay
Kim Crawford Sauvignon Blanc
Ecco Domani Pinot Grigio
Chateau Ste. Michelle Riesling
Century Cellars by BV Vineyard Select Chardonnay

REDS

Red Rock Merlot
Mirassou Pinot Noir
Century Cellars by BV Vineyard Select Cabernet Sauvignon

BUBBLES

Korbel Brut California Champagne, 187ml

BEVERAGES

COCA-COLA PRODUCTS 3.29

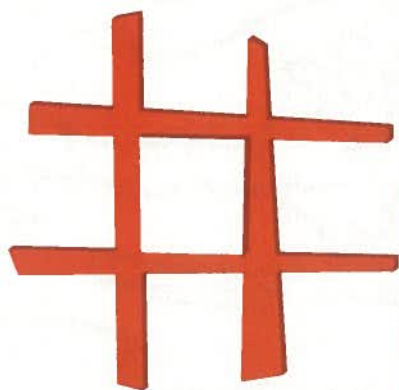
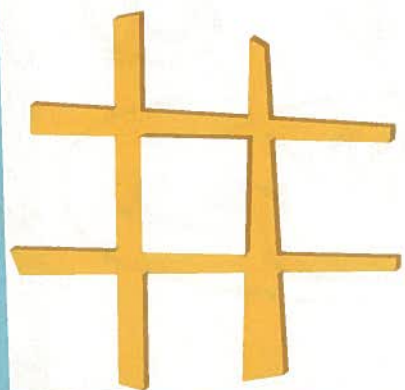
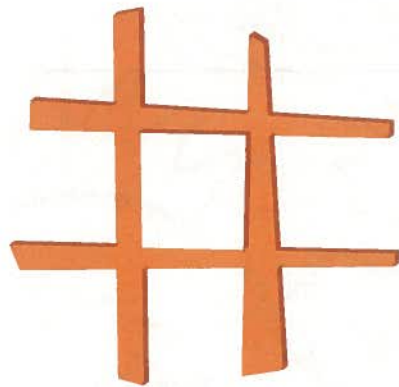
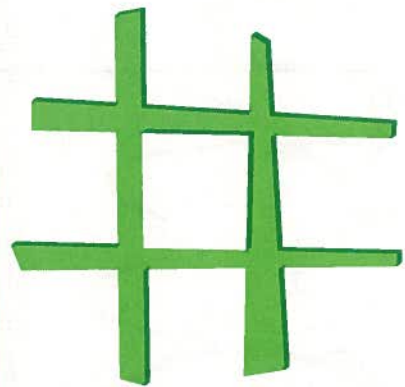
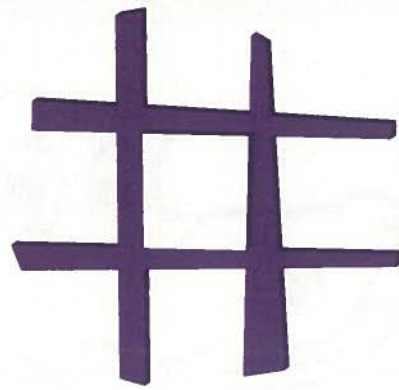
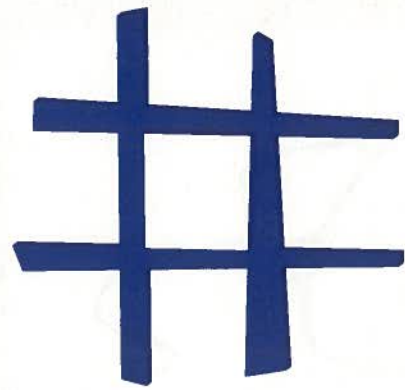
FIJI WATER, LITER 4.99

ILLY COFFEE 3.19

ICED TEA 3.29

JUICE 3.79

TIC-TAC-TOE



KIDS MEALS

All kid's meals come with a cluster of fresh California grapes and choice of beverage. Gluten Free is an option on our bread and pasta, please ask your server

PB&j

All natural peanut butter, locally made grape jelly, whole grain white bread. 5.99

GRILLED CHEESE

Cheddar and jack cheese on whole grain white bread (You can switch to American cheese, just let your server know.) 5.99

PASTA WITH TOMATO SAUCE (OR NOT)

Twisted pasta tossed in your choice of our mild tomato sauce or butter, served with grated parmesan on the side. 5.99

GRILLED OR FRIED CHICKEN TENDERS

You choose 3 antibiotic and hormone free chicken tenders with locally grown baby carrots and dipping sauce. 5.99

HAMBURGER WITHOUT*

We will bring the lettuce, tomato, pickle and grapes or fries on the side so you can have your burger just the way you want. 5.79

CHEESEBURGER WITHOUT*

Your choice of Cheddar, Jack or American cheese. We will bring the lettuce, tomato, pickle and grapes or fries on the side so you can have your burger just the way you want. 5.99

* (Our antibiotic and hormone free ethically raised beef is hand formed and cooked to well done for your child's safety)

THE END...

JUST BAKED MONSTER CHOCOLATE CHUNK COOKIE 2.59

FRESH FRUIT CUP Berries, melon, pineapple 2.59

SEEK-N-FIND

D	R	A	G	O	N	K	I	D
R	S	S	R	A	T	P	C	E
M	O	N	K	E	Y	A	H	M
K	R	O	S	I	N	T	O	P
G	A	S	S	H	W	I	R	E
O	B	P	N	T	E	G	S	R
R	B	A	I	A	E	E	E	O
O	I	D	O	G	K	R	P	R
X	T	N	I	M	A	E	L	S

WORD BANK

DOG	PIG
DRAGON	RABBIT
EMPEROR	RAT
HORSE	ROOSTER
MONKEY	SHEEP
OX	SNAKE
	TIGER