APPETIZERS

POPCORN SHRIMP
Louisiana Gulf shrimp in our spicy house beer batter, fried crisp and served with roasted garlic aioli. 9.95

BUFFALO CHICKEN WINGS
Served with blue cheese dipping sauce and fire and ice cucumber salad. 8.95

MONTEREY BAY CALAMARI
Fried crispy and lightly tossed with arugula and served with mango remoulade sauce. 9.95

ARTICHOKE AND CRAB DIP
Served hot in a mini crock with diced jalapeños and toasted pita chips. 8.95

PORTOBELLA MUSHROOM NAPOLEON
Grilled portobella mushroom layered with sliced tomatoes, mozzarella, arugula, sweet onions, balsamic reduction. 9.95

ONION HOOPS
Basket of thick-cut sweet onions in house beer batter with roasted garlic aioli. 6.95

TRADITIONAL HOUSE-MADE CHILI
Made with Niman Ranch ground beef and served with cheddar, red onions, and cilantro sour cream. cup / bowl 4.95 / 7.95

SOUP OF THE DAY
cup / bowl 4.50 / 6.95

SALADS

SONOMA CHICKEN SIGNATURE SALAD
Marinated grilled chicken breast with mixed field greens and romaine, candied pecans, goat cheese, dried cranberries, fresh beets and buttermilk ranch. 12.95

SANTA FE SALAD
Grilled skirt steak with romaine, avocado, tomato, black beans and crispy tortillas with buffalo ranch and salsa fresca. 13.95

SPINACH AND ARUGULA SALAD
With candied pecans, pears, and shaved Grana Padano. half / full 6.95 / 9.95
add grilled chicken 1.95 / 2.95

BABY FIELD GREENS
With cherry tomatoes, shaved fennel and balsamic vinaigrette.
half / full 5.95 / 8.95

BREAD AVAILABLE ON REQUEST

21A Signature Items Made with House Brews

PIZZA

ALL INDIVIDUAL-SIZED AND MADE WITH OUR SPECIAL BEER MASH CRUST

PROSCIUTTO
Parma ham, mushrooms, mozzarella, julienned arugula. 11.95

BUFFALO CHICKEN
Grilled chicken breast, buffalo sauce, red onions, goat cheese. 10.95

GRILLED VEGGIES
Grilled zucchini, roasted peppers, mozzarella, sliced tomato. 9.95

MARGHERITA
Mozzarella, sliced tomatoes, basil. 9.95

ITALIAN SAUSAGE OR PEPPERONI 10.95

MAIN COURSES

FLAT IRON STEAK
Niman Ranch steak, grilled to temperature with portobella mushroom sauce, blue cheese butter and horseradish mashed potatoes. 21.95

MASSACHUSETTS DAY BOAT SCALLOPS
Pan seared in a lobster sauce with spinach gratin and garlic mashed potatoes. 20.95

21A ROASTED JERK CHICKEN
With steak fries, balsamic vinegar reduction, and mixed greens. 14.95

PORK TENDERLOIN MEDALLIONS
Pan roasted with wild mushrooms, sage and port wine, roasted potatoes, market vegetables. 18.95

BREWMASTER'S FISH AND CHIPS
Fresh locally caught fish of the day in house beer batter and served with steak fries, mixed greens and mango remoulade. 13.95

CHICKEN INVOLTINI
Natural chicken breast rolled and filled with prosciutto, sage and fontina in a white wine sauce with grilled polenta and sautéed spinach. 17.95

PASTA OF THE DAY - AQ

DAILY FISH PREPARATION - AQ

18% service charge may be added to parties of 6 or more

Signature Items **Made with House Brews**

SANDWICHES

SERVED WITH YOUR CHOICE OF HEARTY FRIES OR HOUSE SALAD

Onion Hoops or House-made Kennebec Chips add 1.00

THE CLASSIC 21A CHICKEN SANDWICH

Sliced soy-ginger marinated chicken breast with Jack cheese, tomato, onion, arugula and mango remoulade on a Dutch crunch roll. 10.95

STEAK SANDWICH

Grilled skirt steak with pepper jack cheese, sliced tomatoes, grilled onions on a soft French roll with jalapeño aioli. 11.95

EL CUBANO

Toasted and pressed hot on our Panino machine. Roasted cumin-scented pork, black forest ham, Swiss cheese, pickles and yellow mustard on a French roll. 11.95

THE ORIGINAL VEGGIE BURGER

With red onions, lettuce and red pepper aioli on a rosemary roll. 10.95
cheese add 1.00

CLASSIC "21A" BURGERS

SERVED WITH YOUR CHOICE OF HEARTY FRIES OR HOUSE SALAD

Hand-formed Niman Ranch beef cooked medium well or as requested and served with grilled onions and tomato. 9.95
Onion Hoops or House-made Kennebec Chips add 1.00

BUILD YOUR OWN BURGER

[Add 1.00 for:]
Swiss cheese
Cheddar cheese
Jack cheese
Sprouts
Fresh Jalapeño

[Add 1.50 for:]
Bleu cheese
Smoked Bacon
Avocado
House-made chili
Sauteed mushrooms

18% service charge may be added to parties of 6 or more

Signature Items **Made with House Brews**

DESSERTS

All Desserts 6.50

APPLE CRISP
Topped with streusel and bourbon butter pecan gelato.

FRUIT TART
Seasonal fresh fruit tart with vanilla pastry cream.

HAND-CRAFTED ROOT BEER FLOAT
House-made root beer hand-crafted by our brewer stuffed with vanilla bean gelato and topped with whipped cream and chocolate shavings

PROFITEROLES
Filled with dulce de leche gelato and drizzled with chocolate ganache.

S'MORE TART
Chocolate ganache tart with graham cracker and toasted marshmallow.

ICE CREAM SUNDAE
Valrhona chocolate, vanilla bean and butter pecan gelato, banana, whipped cream, chocolate sauce, gaufrette cookie.

FLAN
Traditional Mexican leche flan with cookies.

HOUSE SPECIALTY BEVERAGES

Served in 20 oz. Imperial pints.

HOUSE-MADE SOFT DRINKS
Hand-crafted by our brewer
Root beer, ginger beer or grape. 2.95

FRESH STRAWBERRY LEMONADE 3.25

ARNOLD PALMER 2.95

FRESH LEMONADE 2.95

OTHER BEVERAGES

SOFT DRINKS
Coke, Diet Coke, Sprite, Ginger Ale.
2.50 - Refills free.

ICED TEA
Tropic Star blend. 2.50

ASSORTED HOT TEAS
2.50

PEERLESS COFFEE
75th Anniversary Blend dark roast
European Blend Decaf. 2.50

BOTTLED WATER
(500 ML)
Still or Bubbly. 2.95

PRIVATE PARTY SERVICES

21st Amendment Brewery Restaurant offers an upstairs Mezzanine loft for private functions of up to 50 people. The entire restaurant and outdoor patio area is also available for your next party, corporate gathering or function of up to 200 people.

18% service charge may be added to parties of 6 or more

Signature Items **Made with House Brews**