



STEINS
BEER GARDEN

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FOR TAKE AWAY
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WWW.STEINSBEERGARDEN.COM

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ADD ONS

For your Salad, Sandwich
or Mac & Cheese

ADD VEGGIES	ADD PROTEIN
bourbon jalapenos / 1	fried egg / 3
grilled onions / 2	pulled pork / 4
mushrooms / 2	grilled chicken / 5
guacamole / 3	house sausage / 5

ADD CHEESE

cheddar / 1
swiss / 1
havarti / 1
maytag blue / 2
pub cheese / 2
goat cheese / 2

• SALADS •

**BUTTER LETTUCE &
APPLE SALAD / 16**

Balsamic onions, sour cherries, roasted pecans
blue cheese and balsamic
sherry vinaigrette. (v, vg(op), n)

QUINOA SALAD / 16

Butternut squash, jicama, red bell pepper,
cabbage, quinoa, cilantro, pumpkin seeds
guacamole, chile lime dressing. (vg)

HOUSE SALAD / 9

Yogurt herb dressing, pickled onions
cherry tomatoes, pickled carrots,
mixed greens. (v, d(op), vg(op))

DESSERT:

Cruller Donuts / 10

ALLERGEN

v - vegetarian n - nuts wh - wheat sh - shellfish
vg - vegan d - dairy e - eggs (op) - optional

• STARTERS •

HOUSE-MADE CORN NUTS / 5

Peru white gigantic corn, fried with house seasoning.

FRESH BAKED PRETZEL (limited qty) / 9

Caraway beer mustard, pub cheese, tomato jam. (wh, e, d)

CHICKEN STRIPS / 16

Buttermilk marinated Petaluma cage-free chicken thigh, coated in crisp breading,
Includes 3 house-made hot sauces. (wh, d)

SEA SALT FRIES / 9

TRUFFLE FRIES / 11

Kennebec fries. Truffle with parmesan and parsley, served with lemon garlic aioli (e,op)

SAN LUIZ BBQ RIBS / 15

San Luiz ribs, house bbq sauce, slaw and a side of mac & cheese. (wh, d)

YUCATAN-STYLE PULLED PORK SLIDERS / 14

Yucatan-style pulled pork on brioche with creamy cole slaw and roasted salsa. (wh, d)

MAC & CHEESE / 14

Aged white cheddar, fontina, parmesan, buttery bread crumbs. (v, wh, d)

GRILLED SAUSAGE PLATE / 18

House-made cheddar beer brat and spicy pork sausage, served with potato
salad, whole grain mustard and country white bread. (wh, d)

• SANDWICHES •

STEINS BURGER / 16

7.5oz blend of short rib, brisket and sirloin, served with lettuce, tomato,
onion, pickles and aioli on a brioche bun. (wh, d, e)

FRIED CHICKEN SANDWICH / 15

Buttermilk battered chicken thigh, brioche crust, creamy coleslaw, dill pickles,
and aioli served on ciabatta. (wh, d, e)

VEGGIE "MEATLOAF" SANDWICH / 14

Assorted veggies, quinoa flour, garlic, flax seed, lettuce, cherry tomatoes,
red pepper pecan relish on house ciabatta bread. (wh, vg, n)

LAMB BURGER / 16

*Blend of Sonoma Lamb & brisket, lettuce, tomato, grilled onions, chef's
secret sauce served on ciabatta. (wh, d, e)

• ENTREE •

ROTISSERIE HALF CHICKEN / 24

Roasted seasonal veggies, mashed potatoes, salsa vert, chicken au jus. (d)

SEAFOOD JAMBALAYA / 27

Mussels, clams, catfish, tasso ham, spicy pork sausage, smoked chicken, pork belly,
and spicy creole sauce. (wh, sh, d)

SHEPHERD'S PIE / 23

Sonoma lamb, assorted veggies, cheddar, mashed potatoes, chives,
and crispy shallots. (wh, d)