

# STEINS

BEER GARDEN

## DINNER

### DINNER HOURS

MON - FRI: 5:30PM - CLOSE / SAT & SUN: 4PM - CLOSE

## APPETIZER

HOUSE-MADE CORN NUTS .....	4
FRESH BAKED PRETZEL (LIMITED QUANTITY) .....	7
caraway beer mustard / pub cheese / tomato jam	
HOUSE CUT KENNEBEC FRIES	
choice of:	
sea salt served w/ ketchup .....	7
truffle with parmesan and parsley served w/ lemon garlic aioli .....	9
triple cheese fries .....	11
MINI BRATWURST CORN DOGS .....	10
sauerkraut / pickled mustard seed vinaigrette	
MAC & CHEESE .....	12
aged white cheddar / fontina / parmesan / buttery bread crumbs	
add fried egg \$3 / pork belly \$3 / pulled pork \$4 / grilled sausage \$5	
YUCATAN STYLE PULLED PORK SLIDERS.....	10
chili paste marinated pork shoulder / chipotle aioli / chicharones	
lime cilantro slaw / jalepeno / roasted tomato salsa	
SEAFOOD BOIL.....	17
mussels / clams / catfish / spicy pork sausage / chicken stock /	
seasoned tomato broth / potatoes	
GRILLED SAUSAGE PLATE .....	16
house made cheddar beer bratwurst / spicy pork sausage / whole	
grain mustard potato salad / grilled country white bread	
CHICKEN STRIPS WITH HOUSE HOT SAUCES .....	14
cornmeal battered cage-free Petaluma chicken / slaw	

Your choice of 3 (mild to hot):

DATE NIGHT  
MEXICAN GRASSHOPPER  
BETA BREAKER  
SWEET SAMUI

RHODE ISLAND RED  
GREEN GOBLIN  
WINGS OF FIRE  
CHUPACABRA'S REVENGE

GHOST-BASCO (+2)

Go seek medical help after this one. Hottest sauce we make!



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## SALAD & SOUP

add steak or grilled chicken to any salad - \$3

STEINS CHOP SALAD.....	14
butter lettuce / cucumber / tomato / potato / green beans /	
radish / egg / green goddess dressing	
QUINOA & ROASTED BUTTERNUT SQUASH SALAD.....	14
napa cabbage / jicama / cilantro / avocado relish / pumpkin	
seeds / chili lime vinaigrette	
ROASTED BEET & HOUSE SMOKED SALMON SALAD.....	14
arugula / chevre goat cheese / spiced pecans / red wine	
vinaigrette	
HOUSE SIDE SALAD.....	7
mixed greens / pickled vegetables / cherry tomatoes /	
yogurt herb dressing	
SEASONAL SOUP.....	cup 6
ask your server	
	bowl 8

## SANDWICH

Served with fries

All sandwiches served on house made bread

THE STEINS BURGER .....	15
HOUSE GROUND BLEND OF DRY AGED SHORT RIB, BRISKET, AND	
SIRLOIN	
tomato / onion / lettuce / aioli / pickles / brioche bun	
FRIED CHICKEN SANDWICH.....	14
buttermilk battered chicken thigh / brioche crust /	
chili lime slaw / dill pickles / ciabatta	
VEGGIE "MEATLOAF" SANDWICH.....	13
assorted vegetables / quinoa flour / garlic / flax seed / lettuce /	
cherry tomatoes / red pepper pecan relish / ciabatta	

### ADD TOPPINGS OF CHOICE TO ANY SANDWICH:

\$1	\$2	\$3
cheddar	grilled onions	fried egg
maytag blue	mushrooms	pork belly
swiss	pub cheese	avocado relish
havarti	sauerkraut	mac & cheese
bourbon jalapenos	chili lime slaw	

## BEVERAGE

COKE / DIET COKE / SPRITE / ROOT BEER / LEMONADE /	
ICED TEA .....	2.25
APPLE JUICE / ORANGE JUICE .....	3
SPARKLING WATER .....	sm 3
	lg 5
SIGHT GLASS COFFEE with refills .....	3
MIGHTY LEAF LOOSE LEAF TEA POUCHES .....	1.75
chamomile citrus / african amber / green / darjeeling	

## ENTREE

<b>SMOKED CHICKEN</b> .....	21
swiss chard / caramelized onions / white wine reduction / garlic mashed potatoes	
<b>SHEPHERD'S PIE</b> .....	21
sonoma lamb / assorted vegetables / cheddar / mashed potato crust / chives / crispy shallots	
<b>SMOKED VEGETABLE "STEW" WITH QUINOA</b> .....	22
assorted vegetables / harrisa broth / salsa vert	
<b>SONOMA LAMB TRIO</b> .....	30
lamb chop / braised breast of lamb / grilled medallion / brown butter green beans / salsa vert / garlic mashed potatoes	
<b>SEAFOOD JAMBALAYA WITH MUSSELS &amp; CLAMS</b> .....	27
catfish / tasso ham / spicy pork sausage /smoked chicken / pork belly / spicy creole sauce	
<b>GRILLED FLANK STEAK</b> .....	25
roasted garlic blue cheese compound butter / brown butter green beans / port wine reduction / garlic mashed potatoes	
<b>BARBACOA SHORT RIB WITH CREAMY POLENTA</b> .....	27
guajillo chile sauce / queso fresco / chili lime slaw / cilantro	
<b>BREAKFAST FOR DINNER 3.0</b> .....	22
potato hash / pork belly / frisee / poached egg / buttermilk biscuit	
<b>MARKET FISH OF THE MOMENT</b> .....	26
ask your server	

## COCKTAIL / 12

### WINTER BOURBON SPICE

basil hayden / lemon / bourbon maple syrup / amaretto /  
angostura bitters / cinnamon

### TRINIDAD SOUR

knob creek rye / angostura bitters / orgeat / lemon

### BEER GARDEN COOLER

no 3 gin / lime / simple / basil / cucumber / soda

### MOUNTAIN VIEW MULE

absolut / plum bitters / lime / simple / ginger beer

### BOURBON BAKED APPLE

house spiced makers mark / apple / lemon / simple

### CLASSIC PISCO SOUR

kappa pisco / lime / simple / egg whites / angostura bitters

### BOURBON "THE OLD FASHION WAY"

four roses yellow bourbon / angostura bitters / orange peel

### STEINS SPICED CIDER - SERVED WARM

kirk and sweeny dark rum / apple cider / brown sugar / orange / warming spices

### MAPLE LEAF TODDY - SERVED WARM

house spiced makers mark / lemon / bourbon maple syrup / hot water

## BEER COCKTAIL / 12

### ZEN GARDEN

absolut mandarin / blood orange spice / lemon juice /  
bitters / hitachino white

## WINE

Mumm, Brut Prestige, Napa Valley, 2014

*Sparkling Wine*

GLASS BOTTLE

- 40

La Marca, Italy, 2013

*Prosecco*

10 36

Loriella, Venetie, Italy, 2015

*Pinot Grigio*

9 32

Rippey, Napa Valley, 2015

*Sauvignon Blanc*

11 40

Trefethen Family Vineyards, Napa Valley, 2013

*Chardonnay*

14 52

Woodside Vineyards, Santa Cruz Mountains, 2013

*Chardonnay*

14 52

Masterpiece Vineyards, Russian River Valley, 2014

*Pinot Noir*

10 36

Flora Springs, Napa Valley, 2014

*Merlot*

14 52

Bradford Mt., Dry Creek Valley, Sonoma, 2012

*Zinfandel*

11 40

Educated Guess, Napa Valley, 2013

*Cabernet Sauvignon*

14 52

