



Brew It Up!

Personal Brewery & Grill
St. Patrick's Day 2011

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Sacramento's Best Green Beer from the special Brew It Up! Recipe ~ \$4.50/pint



Appetizers

Original Blue Cheese Kettle Chips ~ thick cut chips with sweet balsamic reduction, blue cheese crumbles, seasoned salt and fresh basil, 7.99

Onion Rings ~ hand-breaded rings with habanero ketchup and ranch dressing, 6.99

Grilled Asparagus ~ topped with prosciutto & a drizzle of balsamic gastrique, 7.99

Classic Pub Fries ~ "french" fries served with habanero ketchup & ranch dipping sauce 5.99

Artichoke and Jalapeno Dip ~ spicy, thick & cheesy...served with blue corn tortilla chips 9.99

Scotch Ale Steamed Mussels ~ beer steamed mussels served in a Scotch Ale & garlic cream sauce with a side of toasted Soda bread, 7.99

Fried Brussels Sprouts ~ a Fall and Winter favorite at Brew It Up!! Panko breaded and lightly seasoned sprouts served with Green Goddess dressing, 7.99

Fresh Baked Pub Pretzels ~ salted & baked to order, served with our house-made horseradish mustard, 2/each or 6/for 4

Jumbo Calamari Rings ~ panko breaded and fried calamari rings served with cocktail sauce 9.99

Soups & Salads

Broccoli & Irish Cheddar Soup 5.99

Creamy Potato & Leek Soup 5.99

Half Sandwich with Soup or Salad (available until 3pm) ~ Classic Reuben ~ corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing served on toasted marbled rye, served with your choice of Soup or Salad (Caesar or Mixed Greens) 10.99

Classic Caesar ~ chopped hearts of romaine, garlic croutons, and our house Caesar dressing 7.99
With grilled chicken breast 10.99 With poached shrimp or smoked salmon 11.99
Side Caesar, 5.99

Traditional Cobb ~ chopped romaine hearts topped with grilled chicken breast, chopped egg, cheddar, black olives, diced tomatoes, chopped bacon, crumbled blue cheese and blue cheese dressing 11.99

Seafood Louie ~ chopped romaine hearts and thousand island dressing with fresh avocado, poached shrimp, crab meat, lemon wedges, fresh tomato and hard boiled egg 13.99

****Split Plate Charge For Salads: \$2.00 ****

For parties of 6 or more an 18% service charge will be billed.

Brew It Up ~ St. Patrick's Day Sandwiches & Burgers

All sandwiches and burgers come with Classic Pub Fries; You may also substitute Blue Cheese Kettle Chips or Onion Rings for \$1.00, or Soup or a small Salad for \$2.50

Classic Prime Rib Sandwich ~ **shaved prime rib on toasted Vienna bread, with Swiss** cheese, caramelized onions, sauteed mushrooms, horseradish cream and savory au jus, 11.99

Chicken Philly ~ tender seared chicken, roasted red peppers, sauteed onions, jalapenos, pepper-jack cheese and roasted garlic aioli on a hoagie roll, 10.39

Roasted Portobello ~ a large fire roasted portobello mushroom on herbed foccaccia bread with basil aioli, havarti cheese, roasted red bell peppers, and mixed greens 10.99

Classic Corned Beef on Rye ~ an extra large portion of corned beef served on marbled rye with spicy horseradish mustard, pickles and shredded cabbage, 11.99

Banger Sandwich ~ a grilled banger served on a toasted hoagie roll with caramelized onions and horseradish mustard, 9.99

Classic Reuben ~ corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing served on toasted marbled rye, 10.79

Chipotle Chicken Sandwich ~ grilled chipotle marinated chicken breast, pepper-jack cheese, roasted tomatoes, shredded lettuce, bacon, and garlic aioli, served on a potato bun, 10.99

Classic Burger ~ a fire grilled ½ pound of American Kobe beef served on a toasted potato bun with leaf lettuce, tomato, red onion and your choice of cheese (jack, pepper-jack, cheddar, Swiss, blue, American, fresh mozzarella (+.50)) 10.99

California Burger ~ a fire grilled ½ pound of American Kobe beef on a burger full of California's best flavors with fresh mozzarella, fresh tomatoes, shredded lettuce and fresh avocado, with garlic aioli on a toasted potato bun 12.99

Western ~ a fire grilled ½ pound of American Kobe beef with crispy bacon, panko crusted onion rings, Brew It Up! original bourbon BBQ sauce and cheddar cheese on a potato bun 11.59

The Veggie burger...select any of the above & substitute a Flame Broiled Garden Burger patty

St. Patrick's Day Drink Specials ~

Jameson Irish Whiskey ~ served neat, on the rocks, or with your choice of mixer 6-

Tullamore Dew Irish Whiskey ~ neat, on the rocks or with your choice of mixer, 4-

Dublin Apple ~ Tullamore Dew Irish Whiskey with cranberry & apple pucker 5-

Dirty Nellie Shooter ~ Tullamore Dew Irish Whiskey & and Irish Cream 4-

"Brew & A Dew" ~ A shot of Tullamore Dew served alongside a 10oz pour of our brewery fresh Irish Lager, Irish Amber or Irish Dry Stout, \$6

Irish Carbomb ~ Brewery fresh Oatmeal Stout & a Dirty Nellie shooter on the side, \$5

Brew It Up! Original Entrees

All entrees can be ordered with a small Caesar or Mixed Greens Salad for an additional \$3.00

Coconut Curry Chicken ~ grilled chicken, red bell peppers and green onions over linguini with a coconut-curry sauce & a dash of red chili flake, served with toasted Vienna bread 12.99

Vegetarian Pasta ~ fettuccine with broccoli, roasted red peppers, mushrooms, pine nuts & garlic with a basil pesto cream sauce, served with toasted Vienna bread, 13.99

New York Steak ~ 10oz USDA Choice New York Steak topped with Gorgonzola cheese and served with pepperjack & sour cream mashed potatoes and grilled asparagus 22.99

Corned Beef & Cabbage with steamed & seasoned red potatoes and steamed carrots, 12-

Fish and Chips ~ crispy hand-breaded pollock served with Classic Pub Fries, 13-

Leg of Lamb ~ slow roasted leg of lamb with rosemary au-jus, steamed & seasoned red potatoes, corned beef & cabbage and steamed carrots, 16- (available after 4pm)

Shepherd's Pie ~ tender chunks of beef, with celery and onion in a hearty Brown Ale gravy, topped with pepperjack & sour cream mashed potatoes and Irish cheddar, 14-

Bangers & Mash ~ grilled bangers with caramelized onions, spicy horseradish mustard and pepperjack & sour cream mashed potatoes, 13-

Lamb Stew ~ tender braised leg of lamb in a hearty Nutty Brown Ale sauce with red potatoes, carrots, onions, and celery, served with toasted soda bread, 13-

Grilled Steelhead ~ grilled steelhead fillet with a lemon-dill cream sauce, served with Parmesan polenta and grilled asparagus 18.99

Beef Stroganoff ~ seared cuts of tender beef over fettuccine with mushroom & sour cream sauce, served with a side of soda bread, 12.99

Cilantro Chicken ~ two sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf with sauteed spinach 14.99



Dessert Suggestions ~ Just \$4-

Chocolate Decadence Cake ~ Dark, rich & moist flourless cake served with whipped cream and fresh berries

Creme Brulee ~ served with a butterscotch cookie & whipped cream

Peppermint Cheesecake ~ classic New York style cheesecake with berry coulis & whipped cream

Blackberry Cobbler ~ sweet macerated berries baked under a brown sugar & oatmeal crumb crust

For parties of 6 or more an 18% service charge will be billed.

Brewery Fresh Draft Beers

\$3.00 /10oz

\$4.00/16oz

Traditional and Original Ale Styles

Engine #2 Ale - The Original Brew It Up! Pale Ale is a celebration of malt and hop flavor, and a tribute to the men & women at Firehouse #2, just 2 blocks away

India Pale Ale - Hopheads rejoice! Gratuitous amounts of hops and a touch of caramel malt yield an aroma, flavor and balance that many IPA's can't match

Northern Mild "Nutty" Brown - An English style ale with gentle sweetness, very low bitterness and hops and a uniquely nutty character

Irish Amber - Lightly hopped and with just a touch of roasted malt flavor, this smooth bodied Irish style amber ale is a year-round favorite

Churchills' ESB - a classic Extra Special Bitter with copper-amber color, distinctive yet balanced malt & hop flavors, with a crisp & refreshing bitterness

Scotch Ale - 4x a Medal Winner at the California State Fair - with 3 Golds!! Full bodied, smooth, dark ale with a hint of roast malt and smoky flavor

Big Valley Red Ale - this deeply colored ale has a touch of roasted malt flavored coupled to medium bitterness and a generous hop flavor & aroma

Three Amigos Belgian Tripple - our Belgian Triple inspired ale, the Three Amigos is golden in color, medium bodied and deceptively smooth, with a touch of spicy-fruity complexity from the use of Belgian yeast

Oatmeal Stout - With both sweetness and roast flavors, this ale combines the complexity of dark roasted malt with a silky body derived from the use of oats

Captain Ron's XXIPA - inspired by the nautical mis-adventures of a vagabond sailor, this hugely hoppy "XX-IPA" will leave you looking for your eye patch!

Irish Dry Stout - this robust stout features chocolate & roasted malt flavor and medium bitterness without being too sweet; poured from our nitrogen taps, the beer has a silky-smooth body and creamy head.

Vanilla Cream Stout - cream stout & genuine Madagascar Vanilla...roasty, slightly sweet, medium bodied stout with creamy mouth-feel and subtle vanilla flavor. Contains Lactose

Pilsners, Lagers & Wheat Beers

Wit Dream - a brewery fresh "Belgian White" style... brewed with Orange Blossom honey, coriander, dried orange peel and a distinctive strain of yeast - refreshing!! **(GO GREEN for just 50 cents)**

Nordendorf Lager - A dry, crisp Northern German style pilsner with crisp hop flavor, delicate hop aroma, light body and a clean finish **(GO GREEN for just 50 cents)**

Czech Pilsner - an aggressively hopped golden pilsner, featuring classic Saaz hops **(GO GREEN for 50 cents)**

Ladder #2 Lager - a classic "Helles" style, this golden lager is balanced, malty and smooth, brewed with Munich Malt, Pilsner Malt and 100% Hallertau hops **(GO GREEN for just 50 cents)**

Kilkarney Hills Irish Lager - this lightly hopped lager is styled after the classic Irish Lagers, with a touch of Goldings hops, clean malty flavor and rich golden color **(GO GREEN for just 50 cents)**

Hallertauer Lager - a copper colored lager named for the famed Noble hop growing region of Hallertau Germany, also features abundant Hallertau hops and a touch of Czech Saaz for aroma and flavor



Isn't it time you drank a beer of your own?

**The Brewing Is Fun, The Beers Taste Great
Book a Brew Party Today!**

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