



# CRAFT BEER BAR & KITCHEN

SACRAMENTO • DAVIS • VACAVILLE

## Appetizers

### UOB WINGS

Crispy bone-in wings tossed in your choice of our housemade signature sauce.

8 ct | 9  
12 ct | 12

### FRIED CALAMARI

Fresh, tender, lightly fried calamari, served with housemade lemon garlic aioli\*.

10

### UoB BUFFALO

UoB **OBSIDIAN STOUT** and **WHISKEY BBQ GARLIC & PARMESAN**

### DRUNKEN PIG FRIES

Crispy Waffle fries, topped with pulled pork cooked in **Deschutes Obsidian Stout**, shredded cheese, applewood smoked bacon, housemade jalapeño salsa, spicy ranch\*, sour cream, and cilantro.

11.5

### TOT-CHOS

Extra crispy tater tots, smothered in nacho cheese, **Deschutes Obsidian Stout** pulled pork, applewood smoked bacon bits, diced onions, tomatoes, jalapeños, sour cream, and cilantro.

10.5

### GARLIC FRIES

Crispy French fries smothered in garlic parmesan butter and fresh parsley. Topped with fresh shaved parmesan cheese.

7

### ASIAN STYLE FRIES

Crispy French fries, covered in housemade citrus and dill aioli\*, spicy ranch\*, and sriracha. Topped with green onions, Thai chilies, and applewood smoked bacon bits.

7

### CHIPS & GUAC

A generous platter of crispy tortilla chips, served with freshly made guacamole and roasted tomato salsa.

9

### GRADUATE PLATTER

A mega platter full of drunken pig fries\*, fried calamari, chicken strips\*, and UOB buffalo wings.

35

### WAFFLE FRIES OR TATER TOTS

5

## Salads

### SEARED AHI SALAD

Seared ahi\* on a bed of asian style slaw tossed with a toasted almonds, cilantro, crispy wonton strips & spicy soy vinaigrette.

14.5

### ROASTED VEGETABLE SALAD

Seasonal roasted vegetables and fresh parsley. Tossed with mixed greens in a balsamic vinaigrette. Topped with parmesan cheese.

11.5

### CAESAR SALAD

Romaine lettuce, tossed with beer batter crispies, shaved parmesan cheese, and housemade Caesar dressing\*. Add chicken for \$3.

9.5

### QUINOA TABOULEH SALAD

Red quinoa, cucumbers, tomato, kalamata olives, and parsley. Tossed in a lemon honey vinaigrette. Topped with pickled red onions.

13

### BBQ CHICKEN SALAD

Seared chicken tossed with romaine, mixed greens, tomatoes, cucumber, and housemade BBQ ranch\*. Topped with crumbled bleu cheese and crispy onion strings.

13

PLEASE ORDER FOOD AND BEVERAGES AT THE BAR  = SPICY

\* - ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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## Entrées

**All burgers are cooked Medium unless otherwise specified.**  
Entrées include a side of French fries or balsamic mixed green salad.  
Graduate to garlic fries, waffle fries, or Asian style fries.

### SEARED AHI SANDWICH

Fresh Ahi\* marinated in chimichurri & seared rare served with asian slaw, tomato, red onion, and spicy aioli. Served on a toasted artisan brioche. Served with a side of housemade pickles.

### BEER BATTERED BURGER

A 1/2 lb. Angus patty\* beer battered with Firestone's 805 blonde ale and fried to perfection. Topped with waffle fries, swiss cheese, and housemade spicy aioli\*. Served with a side of housemade pickles. Cooked Medium Rare to Medium.

### COWBOY BURGER

1/2 lb. Angus patty\* served with applewood smoked bacon, cheddar cheese, crispy onion strings, and smothered in Deschutes Obsidian Stout and Whiskey BBQ sauce. Served with a side of housemade pickles.

### A+ TACOS

Three corn tortillas, loaded with your choice of meat and topped with jalapeño salsa, queso fresco, pickled red onions, and cilantro. Served with a side of housemade tortilla chips and roasted tomato salsa.  
Add housemade guacamole for \$3.

CHICKEN 12.5  
PULLED PORK 13.5

### CHICKEN STRIPS & FRIES

Chicken strips with French fries & housemade BBQ ranch sauce\*.

15

### UOB 101 BURGER

1/2 lb. Angus patty\* inside a toasted Artisan brioche bun with housemade garlic aioli\*, tomato, grilled onions, lettuce, and your choice of cheddar, provolone, pepper jack, or swiss cheese. Served with a side of housemade pickles.

Add a Fried Egg\* or Fresh Avocado for \$1.5.  
Add Applewood Smoked Bacon for \$3.

15

### SPICY GUACAMOLE BURGER

1/2 lb. Angus patty\* served with applewood smoked bacon, house-pickled jalapeños, pepper jack cheese, and a generous helping of freshly made guacamole.  
Served with a side of housemade pickles.

12

14

14

### PULLED PORK SANDWICH

Pulled pork slow cooked in Deschutes Obsidian Stout, topped with housemade coleslaw\*, housemade pickles, and sweet and tangy UoB BBQ sauce.  
Served on a hoagie roll.

13.5

### GRILLED CHICKEN SANDWICH

Seared chicken breast with applewood smoked bacon, cajun onion jam, housemade garlic aioli\*, and melted double cream brie cheese. Served with a side of housemade pickles.

14

### ULTIMATE GRILLED CHEESE

Provolone, bleu, and brie cheese with tomato and balsamic glazed onions.

9.5

**NFL SUNDAY TICKET**

**OPENING EARLY AT 9:45 AM**

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