

STARTERS AND GREENS

- PUB PRETZEL** [🌱] 9.40
 BAVARIAN STYLE PRETZEL,
 VEGAN PIMENTO CHEESE, SPICY MUSTARD
- AVOCADO FRITTERS** [🌱] 4.70
 POINT THE WAY BEER BATTERED AVOCADO, CHIPOTLE "AIOLI"
- POINT THE WAY BBQ WINGS** 12.95
 TOSSED IN OUR SIGNATURE WING SAUCE,
 SERVED WITH HOUSE MADE BLUE CHEESE SAUCE

- TOSTADA SALAD** [🌱] 11.80
 ROMANE, BLACK BEANS, CORN, JULIENNED
 CARROTS, CHIPOTLE LIME VINAIGRETTE, PICO DE GALLO,
 HOUSE MADE TOSTADA SHELLS
 ADD ACHIOTE MARINATED MARY'S CHICKEN BREAST \$3
 ADD AVOCADO \$1.5

- CALIFORNIA CAESAR SALAD** 12.90
 MARY'S GRILLED CHICKEN BREAST, ROMANE, BABY KALE,
 PARMESAN, CROUTONS, CAESAR DRESSING



- MARY'S ACHIOTE GRILLED CHICKEN BREAST** 21.10
 SUGAR SNAP PEAS, DIRTY SOYRIZO RICE,
 LOCAL GREENS, CHIPOTLE LIME VINAIGRETTE

- PESTO GRILLED SHRIMP** 21.75
 GARLICKY SPINACH & TOMATO QUINOA, CUCUMBER
 TOMATO SALAD, COOL CUCUMBER-BASIL SAUCE

- GRILLED SALMON** 24.10
 BARLEY QUINOA SALAD, BABY BOK CHOY,
 CHARRED LEMON, HERB OIL

- STEAK FRITTES** 24.30
 GOLDEN ROAD SPICE FRIES,
 ARUGULA, CHERRY TOMATO SALAD

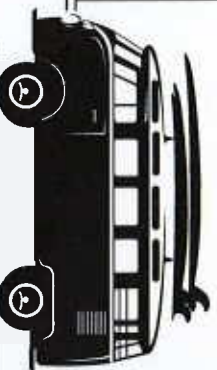


- MARGHERITA** 12.45
 WHOLE MILK MOZZARELLA, HAND CRUSHED
 TOMATOES, TORN BASIL

- ROASTED MUSHROOM & SPINACH** 12.45
 ROASTED MUSHROOMS, TOMATO SAUCE,
 GARLICKY SPINACH,
 WHOLE MILK MOZZARELLA

- GRILLED CHICKEN PESTO** 13.50
 GRILLED RED ONION, ROASTED PEPPERS,
 ARTICHOKE, MANCHEGO, PESTO AIOLI

- THE GREEK** 12.50
 TAPENADE, CHERRY TOMATO, ARUGULA,
 FETA, CUCUMBER, TATZIKI



SANDWICHES & STUFF

SANDWICHES COME WITH GOLDEN ROAD FRIES

- BANH MI** [🌱] 10.60
 FRIED TOFU, PICKLED CARROTS, JULIENNED
 VEGETABLES, SRIRACHA MAYO, TOASTED BAGUETTE

- FRIED A.L.T.** [🌱] 10.20
 CRISPY FRIED AVOCADO, ROMA TOMATO, RED ONION, ROMANE,
 SUN-DRIED TOMATO MAYO, TOASTED BAGUETTE

- FISH TACOS** 13.70
 BEER BATTERED MAHI MAHI, ROASTED TOMATILLO SALSA,
 CABBAGE, CHIPOTLE CREAM

- ROSEMARY ROASTED TURKEY MELT** 12.39
 PEPPERJACK, TOMATO, ONION, BACON,
 TOASTED SOURDOUGH

- GRILLED CHICKEN PESTO** 11.80
 GRILLED PESTO RUBBED CHICKEN BREAST, CARAMELIZED
 RED ONION-ARTICHOKE-RED PEPPER RAGOUT, MANCHEGO
 CHEESE, PESTO AIOLI, GRILLED SOURDOUGH

- GRB BURGER** 13.55
 CARAMELIZED ONIONS, SUN-DRIED TOMATOES, BACON,
 LETTUCE, AGED WHITE CHEDDAR, REMOULADE SAUCE

- SOUTHWEST VEGAN BURGER** [🌱] 10.60
 BARLEY & RISOTTO PATTY, SWEET CORN-PIMENTO SLAW,
 GREEN CHILES, CHIPOTLE AIOLI
 ADD CHEESE OR BACON TO ANY SANDWICH FOR \$1
 ADD AVOCADO, \$1.50 | ADD A FRIED EGG, \$1.99

BREWED WITH 329 DAYS OF SUNSHINE

ON THE SIDE

- GARLICKY SPINACH & TOMATO QUINOA 4.70
- GARLIC PARMESAN FRIES 5.90
- BABY KALE & ROMANE SIDE SALAD 5.90
- DIRTY "SOYRIZO" RICE 4.30
- VEGAN POTATO SALAD [🌱] 4.20

SWEET TOOTH (Dee!)

- GROSSANT BREAD PUDDING** 9.00
 SALTED CARAMEL, VANILLA WHIPPED CREAM
- EL NITRO STOUT COOKIE SUNDAY** 7.08
 CHOCOLATE CHIP COOKIES, CHOCOLATE
 PEANUT BUTTER STOUT WHIPPED CREAM,
 VANILLA ICE CREAM, CHOCOLATE SAUCE

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

BREWS

Golden Road House Taps

9.99

BERLINER WEISS | LOS ANGELES (ABV: 3.3 / IBU: 12)

POINT THE WAY IPA | INDIA PALE ALE | LOS ANGELES (ABV: 5.9 / IBU: 60)

GET UP OFFA THAT BROWN | BROWN ALE | LOS ANGELES (ABV: 5.5 / IBU: 20)

HEFEWEIZEN | BAVARIAN STYLE HEFEWEIZEN | LOS ANGELES (ABV: 5 / IBU: 15)

WOLF PUP SESSION IPA | INDIA PALE ALE | LOS ANGELES (ABV: 5.2 / IBU: 00)

WOLF AMONG WEEDS | INDIA PALE ALE | LOS ANGELES (ABV: 8 / IBU: 80)

329 LAGER | LAGER | LOS ANGELES (ABV: 4.8 / IBU: 25)

EL NITRO | NITRO STOUT | LOS ANGELES (ABV: 4.2 / IBU: 30)

Rotations & Seasonals

ASK YOUR SERVER ABOUT
OUR PUB ONLY RELEASES
AND ROTATING IPAS!

GUEST TAPS

STELLA ARTOIS 8.99 / 10.49

EUROPEAN PILSNER
LEUVEN, BELGIUM
(ABV: 5.2 / IBU:30)

BUD LIGHT 6.99 / 8.49

LIGHT AMERICAN LAGER
ST. LOUIS, MO
(ABV: 4.2 / IBU: 6.4)



FOUNDER FAVORITES

GOLDEN ROAD BREWING MEG GILL - HEAL THE BAY IPA

GOLDEN ROAD BREWING MEG GILL - WOLF PUP SESSION IPA

BRECKENRIDGE BREWING TODD USRY & GEORGE O'NEILL - NITRO VANILLA PORTER

10 BARREL JEREMY COX, CHRIS COX & GARRET WALES - CUCUMBER CRUSH

10 BARREL JEREMY COX, CHRIS COX & GARRET WALES - PUB BEER

GOOSE ISLAND JOHN HALL - GOOSE ISLAND IPA

GOOSE ISLAND JOHN HALL - FOUR STAR PILSNER

FOUR PEAKS RANDY SCHULZ, JIM SCUSSEL & ANDY INGRAM - KILT LIFTER

BLUE POINT MARK BURFORD - TOASTED LAGER

ADDITIONAL CANS 7.99

SAMUEL ADAMS SEASONAL • SAMUEL ADAMS REBEL IPA (16OZ.) • SAMUEL ADAMS NITRO WHITE ALE (16OZ.)

ANGRY ORCHARD CIDER • BLUE MOON (16OZ.) • KONA LONGBOARD LAGER • BUDWEISER (16OZ.)

OSKAR BLUES DALE'S PALE ALE • CORONA • HEINEKEN

Cocktails

RYE OLD FASHIONED 15.99

BULLETT RYE, ORANGE, CHERRY, ANGSTURJA
AND PEYCHAUDS BITTERS

WHEAT ONE 14.99

GOLDEN ROAD HEFEWEIZEN,
KETTEL ONE ORANJE, HONEY, GINGER BEER

HOT FLASH 9.99

329 LAGER, LIME JUICE, TOMATO, PEPPER SPICE

HAND SHAKEN BLOODY MARY 16.99

HANGAR 1 VODKA, ELEMENTS BLOODY MARY ELIXIR

MEG A RITA 16.99

MAESTRO DOBEL, AGAVERO ORANGE, FRESH CITRUS

AMERICAN MULE 17.99

TITTO'S VODKA, GINGER BEER, LIME JUICE, CANDIED GINGER

BALI HAI MIMOSA 15.50

HOUSE MADE HANAIEI JUICE, SPARKLING WINE

W I N E S

WHITE WINES

| | 6oz. | 9oz. | Bl. |
|----------------------------------|-------|-------|-------|
| DEL VENTO PINOT GRIGIO | 10.00 | 15.00 | 55.00 |
| ALTITUDE PROJECT CHARDONNAY | 9.00 | 13.00 | 35.00 |
| VILLA MARIA SAUVIGNON BLANC | 12.00 | 18.00 | 47.00 |
| CHATEAU STE MICHELLE RIESLING | 11.00 | 16.50 | 39.00 |
| SONOMA-CUTRER | | | |
| RUSSIAN RIVER RANCHES CHARDONNAY | 15.00 | 22.50 | 59.00 |
| CONUNDRUM WHITE | 14.00 | 21.00 | 55.00 |
| CHANDON BRUT CLASSIC | 187ML | 14.50 | |

RED WINES

| | 6oz. | 9oz. | Bl. |
|--------------------------|-------|-------|-------|
| ALTITUDE PROJECT | | | |
| CABERNET SAUVIGNON | 9.00 | 13.00 | 35.00 |
| NIELSON PINOT NOIR | 14.00 | 21.00 | 55.00 |
| BENZIGER MERLOT | 14.00 | 21.00 | 55.00 |
| GASCÓN MALBEC | 12.50 | 18.75 | 47.00 |
| HESS SHIRTAIL RANCHES | | | |
| CABERNET SAUVIGNON | 15.00 | 22.50 | 59.00 |
| BRIDLEWOOD BLEND 175 RED | 14.00 | 21.00 | 55.00 |

Breakfast

SERVED DAILY UNTIL 10:30 A.M.

CROISSANT BREAKFAST SANDWICH

SCRAMBLED EGGS, TOMATO, ONION,
PARSLEY AIOLI, PEPPERJACK

9.40

BREAKFAST SCRAMBLE

SCRAMBLED EGGS OR TOFU, SOYRIZO, ROASTED PEPPERS,
ROASTED POTATOES, ONIONS, AVOCADO, MANCHEGO CHEESE

9.40

CALL CLASSIC BREAKFAST

EGGS YOUR WAY OR SCRAMBLED TOFU, AVOCADO, BACON
OR SOYRIZO, GRILLED SOURDOUGH

9.40

ALL BREAKFAST ITEMS SERVED WITH A SIDE OF FRESH FRUIT

BREAKFAST BURRITO

CHOICE OF SCRAMBLED EGGS OR TOFU, ROASTED POTATOES,
BACON, PEPPERJACK, BLACK BEANS, PICO DE GALLO

9.40

VEGAN BREAKFAST BURRITO

SCRAMBLED TOFU, ROASTED POTATOES, SOYRIZO, CORN SLAW,
VEGAN RICOTTA CHEESE, AVOCADO

9.40

GRANOLA PARFAIT

GREEK YOGURT, SEASONAL FRUIT, HOUSE MADE GRANOLA

7.08

Lattes & Cappuccinos

CAFÉ LATTE 4.40

FLAVORED LATTÉS 5.00

VANILLA | MOCHA | CARAMEL

CAPPUCCINO 4.40

REGULAR | DECAF

Espresso

AMERICANO 3.25

ESPRESSO 2.65

MACCHIATO 2.65

Coffee

SILVERBACK COFFEE

OF RWANDA

GOURMET COFFEE 2.65

DECAF
DARK ROAST

Extras

HOT CHOCOLATE 3.85

HOT TEA 2.75

HERBAL | GREEN | BLACK

ICED TEA 2.65