

# SILVERADO

BEER BREWING CO.

## Appetizers

**Soup of the Day** - 6.5

Ask your server what's fresh today

**Garlic Fries** - 5.5

Russet Potatoes Fried in Rice Bran Oil and Tossed with Parsley, Parmesan Cheese and Garlic

**Beer-Battered Onion Rings** - 8.5

with House-Made Ranch Dipping Sauce

**Crab Cakes** - 12.5

Served with Tomatillo-Avocado Sauce and Pasilla Pepper-Corn Salad

**Buffalo Wings** - 8.5

Fulton Valley Farms Chicken, Medium Spicy Buffalo Sauce, Pt. Reyes Bleu Cheese Dip or

Extra Spicy "Wings of Fire" with House-Made Ranch Dip

**Spicy Cajun Prawns** - 9.5

Sautéed and Served in the Shell with Chipotle Butter Sauce and Fresh Lime

**Fried Calamari** - 10.5

Red Peppers and Fennel with a Chipotle-Lime Aioli

**Steamed PEI Mussels** - 11.5

Roasted Red Pepper Broth with Fennel. Served with Garlic Bread

**House Vegetarian Spring Rolls** - 10.5

Asian Slaw, Ginger and Sesame-Soy Drizzle

## Salads

**Caesar Salad** - 10.5

Parmesan-Garlic Croutons, House-Made Caesar Dressing

Small Caesar Salad 7.5

Add Fulton Farms Chicken or Bay Shrimp 5.5

**California Spinach Salad** - 12.5

Organic Baby Spinach, Toasted Pumpkin Seeds, Fresh Blueberries, Cucumbers, Radishes, Feta Cheese, Meyer Lemon-Poppy Seed Vinaigrette

Small Spinach Salad 8.5

Add Fulton Farms Chicken or Bay Shrimp 5.5

**Mixed Greens Salad** - 6.5

Cucumber, Radish, Tomato, Parmesan Croutons and Choice of House Dressing

**Shrimp Louie** - 16.5

Bay Shrimp on Chilled Iceberg Lettuce with Deviled Eggs, Olives and House Louie Dressing

**Chinese Chicken Salad** - 15.5

Fulton Farms Chicken, Fried Wontons, Toasted Almonds, Bell Peppers, Ginger and Sesame-Soy Dressing

**Blackened Chicken Salad** - 14.5

Fulton Farms Chicken Breast, Organic Mixed Greens, Applewood Smoked Bacon, Skyhill Goat Cheese, Tomatoes, Amber-Mustard Vinaigrette

## Let us do the cooking for you!!!

We at Silverado Brewing Company believe in and promote wholesome foods. All of our proteins are raised naturally on sustainable ranches without the use of hormones or antibiotics. Our produce comes from local purveyors who instill organic practices in their operations. All of our sauces and dressings are house made and contain no high fructose corn syrup or hydrogenated oils. Our fried foods are made with a high quality rice bran oil, so there are no trans-fats! Even our soft drinks are special as they are made with pure cane sugar!

## Big Plates

**Beer-Battered Prawns "House Favorite"** - 17.9

Five Pale Ale Battered Wild Mexican Brown Prawns

Served with French Fries, Coleslaw and House Cocktail Sauce

**Vegetable Stir Fry** - 14.5

Organic Tofu, Broccoli, Cauliflower, Carrots, Zucchini and Napa Cabbage

Tossed with Sesame-Soy Dressing and Toasted Cashews in a

Fried Wonton Bowl Add Fulton Valley Farms Chicken 5.5

**Grilled Creative Pacific King Salmon** - 22.9

Sustainably Raised Salmon Filet Served with Lemon-Thyme Risotto, Sautéed Red Chard and a Lemon Caper Butter Sauce

**Grilled Flat Iron Steak 8 oz.** - 19.5

Meyer Ranch All-Natural Angus Beef Topped with Amber Ale-Herb Butter and Served with Cheddar Mashed Potatoes,

Sautéed Seasonal Vegetables and Natural Au Jus

**Steak Lovers... 12 oz Large Steak** 24.5

**Pork Schnitzel** - 17.5

Niman Ranch Pork Loin, Panko Bread Crumbs, Green Beans, Lemon Caper Butter Sauce, and Herbed Spatzle

**Chicken Enchiladas De Mole** - 15.9

Fulton Valley Farms Chicken with Cilantro Jasmine Brown Rice, Mexican Cabbage & Broccoli Slaw

Topped with Redwood Hill Feta Cheese

**St. Louis BBQ Pork Ribs** - 17.5

Niman Ranch Heirloom Pork Smoked over White Oak with Molasses-Ale BBQ Sauce, French Fries and Coleslaw

**Full Rack of St. Louis BBQ Pork Ribs** 23.5

**Beer-Battered Fish & Chips** - 13.9

Beer-Battered Basa with French Fries, Coleslaw and House Tartar Sauce

## Pasta

Served with Crunchy Garlic Beer Bread

**Silverado Seafood Gumbo** - 17.9

Sautéed Prawns, Mussels, Catfish and Sausage in a Sauce of White Wine, Butter, Olive Oil, Garlic and Shallots.

Finished with a Spicy Tomato Sauce and Served over Fettuccini

**Macaroni & Cheese** - 13.5

Vella Dry Jack and Spring Hill White Cheddar Cheeses with English Peas and Crispy Onions

**Grilled Prawns & Lemon-Thyme Risotto** - 17.9

Five Wild Mexican Prawns with English Peas and a Roasted Red Pepper-Tomato Sauce Topped with Crispy Leeks

**Fettuccini Alfredo** - 15.5

Garlic and Shallots Sautéed in Olive Oil, White Wine, Cream and Parmesan Cheese

Includes choice of Blackened Fulton Farms Chicken Breast or Bay Shrimp

**Wild Mushroom Ravioli** - 14.9

House Ravioli in a Hemp-Cilantro Pesto Cream Sauce with Toasted Pumpkin Seeds and Sweet 100 Tomatoes Topped with Parmesan Cheese

## Sandwiches & Burgers

\*Only available during lunch

**\*BBQ Pulled Pork** - 11.9

Niman Ranch Heirloom Slow Roasted Pork on a Brioche Bun with our House Molasses-Ale BBQ Sauce. Served with Sweet Potato Fries and Coleslaw

**\*Grilled Chicken** - 11.9

Marinated Fulton Farms Chicken Breast with Spring Hill Jack Cheese, Organic Mixed Greens and Cilantro-Hemp Pesto on Toasted Ciabatta. Served with Chef's House Potato Chips

**\*Classic French Dip** - 12.9

Spit Roasted Five Dot Ranch Natural Beef, Amber Beer Bread with Au Jus. Served with French Fries and an Alexander Valley Pickle

**\*Marinated Grilled Vegetable** - 11.5

Portobello Mushroom, Zucchini, Red Peppers, Squash and Red Onions with Spring Hill Jack Cheese and Sun-Dried Tomato Pesto. Served with Chef's House Potato Chips

**Traditional Reuben Sandwich** - 13.5

Meyer's Ranch Corned Beef, Gruyere Cheese, House 1,000 Island Dressing, Alexander Valley Sauerkraut with Chef's House Potato Chips

**Grilled Lamb Burger** - 14.9

Fallon Hills Ranch Ground Lamb, Rosemary Aioli, Feta Cheese, Organic Micro Greens and Sliced Tomato. Served with Chef's House Potato Chips

**Juicy Silverado Burger** - 12.5

Niman Ranch Beef, House 1,000 Island Dressing, Lettuce, Tomato, Onion and Pickle. Served with French Fries

\*Add Spring Hill Cheddar, Gruyere or Jack Cheese 1.0

\*Add Avocado, Mushrooms, Niman Ranch Bacon or Point Reyes Bleu Cheese 1.5