

Silverado Brewing Company Menu: Summer/Fall 2009

Appetizers

Soup of the Day -

Ask your server what's on today \$6

Garlic Fries-

Russet Potatoes Fried in Rice Bran Oil and Tossed with Chopped Parsley and Garlic. Yes! \$5

Beer Battered Onion Rings -

with House Made Ranch Dipping Sauce \$7

Crab Cakes -

Served with Tomatillo-Avocado Sauce and Pasilla Pepper-Corn Salad \$11

Buffalo Wings -

Fulton Free Range Chicken, Medium Spicy Buffalo Sauce, Pt. Reyes Bleu Cheese Dip or Extra Spicy "Wings of Fire" with House-Made Ranch Dip \$8

Spicy Cajun Prawns -

Sautéed and Served in the Shell with Chipotle Butter Sauce and Fresh Lime \$9

Fried Calamari -

Red Peppers and Fennel with a Chipotle Lime Aioli \$9

Steamed PEI Mussels -

Mussels in a Roasted Red Pepper Broth with Fennel. Served w/ Garlic Bread \$10

Ceviche -

Bay Shrimp, Basa, Avocado, Tomatoes and Jalepenos in Lime Juice with Tortilla Chips \$8

Jalapeño Stuffed Mushrooms -

Crimini Mushrooms, Bell Peppers, Spinach and Vella Dry Jack Cheese \$8

House Vegetarian Spring Rolls -

Asian Slaw, Ginger and Sesame Seed Soy Drizzle \$9

Salads

Caesar Salad -

Parmesan Garlic Croutons, House-Made Caesar Dressing \$10

California Spinach Salad -

Organic Baby Spinach, Toasted Pumpkin Seeds, Fresh Blueberries, Cucumbers, Radishes, Feta Cheese, Meyer Lemon-Poppy Seed Vinaigrette \$12

Mixed Green Salad -

Cucumber, Radish, Tomato, Parmesan Croutons and Choice of House Dressings \$6

Shrimp Louie -

Bay Shrimp on Chilled Iceberg Lettuce with Deviled Eggs, Olives and House Louie Dressing \$15

Chinese Chicken Salad -

Fulton Free Range Chicken, Fried Wontons, Toasted Almonds, Bell Peppers, Ginger and Sesame-Soy Dressing \$14

Blackened Chicken Salad -

Fulton Free Range Chicken Breast, Organic Mixed Greens, Applewood Smoked Bacon, Skyhill Goat Cheese, Tomatoes, Amber Ale-Mustard Vinaigrette \$14

Big Plates

Beer Battered Prawns' House Favorite' -

Five Pale Ale Battered Wild Mexican Brown Prawns Served with French Fries, Coleslaw and House Cocktail Sauce \$15

Vegetable Stir Fry -

Organic Tofu, Broccoli, Cauliflower, Carrots, Zucchini and Napa Cabbage Tossed with Sesame-Soy Dressing and Toasted Cashews in a Fried Wonton Bowl \$13

Grilled American Pacific Salmon -

Sustainably Raised Salmon Filet Served with a Quinoa Pilaf, Green Beans and an Avocado, Mango, Red Onion Salsa with a Citrus Butter Sauce \$21

Grilled Flat Iron Steak 8oz -

Meyer's Ranch All-Natural Angus Beef Topped w/ Blonde Ale-Chipotle Butter. Served with Mashed Potatoes, Sautéed Seasonal Vegetables and Natural Au Jus \$18

Steak Lovers... 12oz Large Steak

Same set up as above \$23

Pork Chamorro -

Niman Ranch Braised Pork Shank with Freshly Milled Organic Polenta, Vella Dry Jack Cheese and Sautéed Red Chard with A Roasted Tomatillo Chili Verde and Caramelized Cippolini Onions \$16

Grilled Cornish Game Hen -

Fulton Free Range Young Chicken Served w/ Mashed Potatoes and Sautéed Seasonal Vegetables over a Jalapeño-Mustard Sauce w/ Spicy Pickled Grapes \$16

St. Louis BBQ Pork Ribs -

Niman Ranch Heirloom Pork Smoked over White Oak with Molasses Ale-BBQ Sauce, French Fries and House Coleslaw \$23

Half Rack St. Louis BBQ Pork Ribs

Same set up as above \$17

Beer-Battered Fish & Chips -

Beer-Battered Basa with French Fries, Coleslaw and House Tartar Sauce \$13

Pasta

Silverado Seafood Gumbo -

Sautéed Prawns, Mussels, Catfish and Sausage in a Sauce of White Wine, Butter, Olive Oil, Garlic and Shallots. Served over Fettuccini \$17

Macaroni & Cheese -

with English Peas, Crispy Onions and Vella Dry Jack Cheese \$12

Sautéed Prawns with Linguine -

Five Wild Mexican Brown Prawns Sautéed in Olive Oil with Roma Tomatoes, Basil, Garlic and Finished with Parmesan Cheese \$16

Fettuccini Alfredo -

Garlic and Shallots sautéed in Olive Oil w/ White Wine, Cream & Parmesan Cheese \$15

Wild Mushroom Ravioli -

House Ravioli in a Cilantro-Hemp Pesto Sauce Topped with Parmesan Cheese and Toasted Pumpkin Seeds \$14

Sandwiches

BBQ Pulled Pork -

Niman Ranch Heirloom Slow Roasted Pork on a Model Bakery Bun with our House Molasses-Ale BBQ Sauce Served with Sweet Potato Fries and Coleslaw \$11

Grilled Chicken Sandwich -

Marinated Fulton Chicken Breast with Sonoma Jack Cheese, Organic Mixed Greens and Cilantro-Hemp Pesto on Toasted Ciabatta. Served with Chef's Special Potato Chips \$11

Vegetarian Garden Burger -

Organic Tofu, Portabello Mushroom, Bell Peppers and Spinach on a Model Bakery Bun with Sliced Tomatoes, Asian Slaw and a Ginger Aioli. Served with Chef's Special Potato Chips \$11

Classic French Dip -

Spit Roasted Meyer's Natural Beef, Toasted Sourdough Roll with Au Jus. Served with French Fries and an Alexander Valley Pickle \$12

New York Hot Pastrami -

Niman Ranch, Gruyere Cheese, Whole Grain Mustard, Model Bakery Rye Bread and Dill Pickle. Served with Chef's Special Potato Chips \$13

Juicy Silverado Burger -

Niman Ranch Beef, Model Bakery Bun, 1,000 Island Dressing, Lettuce, Tomato, Onion and Pickle. Served with French Fries \$11

***Add Cheddar, Gruyere or Jack Cheese \$1/ Add Avocado, Mushrooms, Niman Ranch Bacon or Bleu Cheese \$1.50**

Add Fulton Free Range Chicken or Bay Shrimp \$5

****We do not use nor tolerate any hydrogenated oils or high fructose corn syrup in our products *All of our Meats are produced naturally without the use of hormones, antibiotics or steroids***

CHEF BERNARDO AYALA

www.SilveradoBrewingCompany.com