



Welcome to Half Moon Bay Brewing Company!

Our restaurant & brew pub came into existence because of our desire to create a warm, friendly atmosphere in which locals and visitors alike could celebrate the many pleasures of the coast. Those of us fortunate enough to have lived here have come to love the colorful history, beautiful environment and generations of fishermen, farmers and ranchers who make the coast such a special place. We are delighted to be able to share some of that coastside color and hospitality with you.

-the staff, management & owners

MENU

serving dinner from 4:30 pm to close

Half Moon Bay Brewing Company
390 Capistrano Road
Princeton-by-the-Sea, California 94019
(650) 728-BREW

We reserve the right to refuse service to anyone.

An 18% gratuity will be added to parties of 8 or more.

We accept all major credit cards but strongly prefer cash..

APPETIZERS

We use CANOLA OIL for all of our deep fried foods!

Steamed Clams

prepared in a white wine, garlic & fresh herb broth \$ 13.50

Calamari Rings

lightly battered, served with tartar & cocktail sauces \$ 9.25

Nachos

thick cut tortilla chips, black beans, cheddar cheese & jalapenos, topped with fresh salsa, sour cream and guacamole \$ 6.25
with chicken \$ 9.25

Seared Ahi Tuna

served with a wasabi ginger sauce & veggie wrap \$ 12.95

Peel & Eat Shrimp

chilled gulf shrimp with mixed greens & dipping sauces \$ 7.95

Cheese Quesadilla

served with homemade fresh salsa \$ 5.25 with chicken \$ 8.25

Beer Battered Thick Cut Onions Rings

battered with our own Maverick's® Amber Ale \$ 6.25

Garlic Cheesy Bread

served with marinara sauce \$ 3.25

Coconut Calamari Strips

served with mango chutney \$ 7.25

Sausage Sampler

chef's choice of local products served with sweet hot mustard & garlic bread \$ 8.95

Smoked Fish Sampler

local fish smoked right here at the harbor served with crostinis and a mild cheese \$ 12.95

Beer Battered Artichoke Hearts

battered with our own Maverick's® Amber Ale, served with bleu cheese dressing \$ 7.25

French Fries *fresh cut & served in a basket*

regular fries \$ 3.25 gilroy garlic fries \$ 3.75
california aged - cheddar cheese fries \$ 3.75
cheese & garlic fries \$ 4.75

SOUPS & SALADS

bread provided upon request

Classic Caesar Salad

fresh romaine hearts and homemade croutons tossed with caesar dressing and topped with shaved parmigiano reggiano cheese (anchovies upon request) \$ 9.50 with chicken \$ 12.50

Fresh Baby Spinach Salad

with mushrooms, red onion, egg & bacon, tossed in a honey mustard dressing \$ 9.50

Chinese Sesame Chicken Salad

fresh napa cabbage, with mandarin oranges, crispy won ton strips, cilantro & toasted almonds, with a ginger & sesame dressing \$ 11.50

Greek Salad

fresh spinach, lettuce, tomatoes, anchovies, kalamata olives, feta cheese, cucumber, pickled peppers, roasted garlic, red onions and grilled eggplant tossed in a balsamic vinaigrette \$ 10.50

Half Moon Bay Louie

a bed of romaine with egg, tomato, red bell pepper, avocado and cucumber with thousand island dressing on the side with pacific northwest bay shrimp \$ 12.50 with fresh regional crabmeat \$ 18.95 half & half \$ 15.95

Mixed Greens Salad

a combination of baby greens, seasonal veggies and your choice of dressing \$ 9.50

New England Clam Chowder or Soup of the Day

made fresh daily cup \$ 3.25 bowl \$ 5.25

Prawns with Fettuccini

prawns sautéed w/ garlic, tomatoes, basil, capers, lemon & olive oil served over fettuccini \$ 15.95

SIDES

Caramelized Onion Mashed Potatoes \$ 3.25
Mixed Greens Side Salad \$ 4.25
Fresh Seasonal Vegetable \$ 4.25
Wild Rice Blend \$ 3.25
Cole Slaw \$ 3.25

PUB GRUB

served with our freshly cut french fries or coleslaw.

West Coast Turkey Sandwich

fresh turkey with bacon, lettuce, tomato, provolone cheese and pesto mayo on toasted sourdough bread \$ 10.50

Albacore Melt Sandwich

all white albacore tuna salad with cheddar cheese and green apple slices on grilled sourdough bread \$ 10.50

Fish & Chips

beer battered (using our own Maverick's® Amber Ale) fresh local rock cod served with malt vinegar and fries or coleslaw \$ 12.50

Rosemary Grilled Chicken Sandwich

fresh chicken breast with lettuce, tomato, onion, pesto mayo, and provolone cheese on a kaiser bun \$ 11.50

Deluxe Vegetarian Sandwich

avocado, tomato, cucumber, sprouts, provolone cheese with pesto mayonnaise on whole wheat bread \$ 8.50

Crab & Shrimp Sandwich

fresh regional crabmeat and california shrimp with a light mayonnaise dressing on focaccia bread \$ 12.95

Blackened Snapper Sandwich

fresh snapper with spicy chili lime aioli on a sourdough roll \$ 11.50

Reuben Sandwich

corned beef, sauerkraut, swiss cheese and thousand island dressing on corn rye bread \$ 10.50

Garden Burger

lettuce, tomato, grilled onions, mushrooms and chipotle mayo on the side on a wheat oat bun \$ 10.95

Brewery Burger

1/2 pound fresh ground chuck served with lettuce, tomato and onion on a sesame seed bun \$ 9.50
add cheese (cheddar, swiss, jack or american), bacon, sautéed mushrooms or sautéed onions for \$ 1.00 each

Mavericks® Burger

1/2 lb fresh ground chuck served with bacon, cheese, sautéed mushrooms & onions, lettuce and tomato on a sesame bun \$ 11.50

Grilled Local Salmon

served with wild rice blend & pesto cream sauce \$ 17.95

California Halibut

sesame crusted with wasabi-ginger vinaigrette \$ 18.95

Mexican Calamari Steak

lightly breaded & finished with a caper cream \$ 13.95

Grilled Mahi Mahi

with a mango salsa, wild rice blend & fresh veggies \$ 18.95

ENTREES

Fish Tacos

snapper marinated in spices & citrus, wrapped in a flour tortilla, with housemade salsa, black beans, rice and chipotle sauce \$ 13.50

Avou's Portuguese Fisherman's Stew

a delicious mix of fresh fish, clams & prawns in a garlic broth \$ 18.95

Scallop & Rock Shrimp Pasta

bay scallops & rock shrimp over fettuccini with a basil cream sauce \$ 16.95

Sautéed Free Range Chicken

fresh, skinless chicken breast lightly sautéed and finished with capers and cream, served with a wild rice blend & fresh vegetable \$ 15.95

Top Sirloin Steak

pepper-crusted, aged top sirloin quickly seared to seal in the flavor, served with mashed potatoes & house-made onion rings \$ 16.95

Dungeness Crab Cakes

three lightly browned cakes made with fresh crabmeat served with a wild rice blend, fresh vegetable & a creole sauce \$ 19.95

Baby Back Ribs

tender ribs served with your choice of caramelized onion mashed potatoes or fries & coleslaw full rack \$ 19.95 half rack \$ 14.95