

Rincon Brewery

4100 Telegraph Rd 93003-3704 · +18056760020 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

Golden Onion Strings **\$7.00**

Seasoned with house spices

Hummus **\$8.00**

Served with soft pretzel bites, organic rainbow carrots & celery

Chips & Roasted Salsa **AVAILABLE OPTIONS**

\$6.00

Add Guacamole: \$3.00

Cheesy Bacon Beer Dip **\$8.00**

Served with soft pretzel bites

Dill Pickle Bites **\$6.00**

Tossed with cornmeal and lightly crisped Served with ranch and Sriracha dipping sauces

French Fries or Sweet Potato Fries **\$6.00**

Potato Chips **\$6.00**

Made to order with choice of seasoning: Malt Vinegar & Salt, BBQ, Sweet n' Spicy

Charred Seasonal Artichoke **\$10.00**

Lemon aioli and chipotle aioli

Free Range Chicken Wings **\$9.00**

Traditional or Boneless Choices Style: Buffalo, BBQ, Spicy Sriracha, Teriyaki

La Reina Lager Tri-Tip Potato Skins **\$14.00**

Tri-tip, bacon, cheddar cheese, chives, sour cream, pico de gallo

SALADS & SOUPS 12

Classic Carpinteria **AVAILABLE OPTIONS**

Organic spring mix, rainbow carrots, tomatoes, cucumber, and avocado

Starter: \$6.00

Entrée: \$10.00

Caesar **AVAILABLE OPTIONS**

Organic romaine lettuce, croutons & Parmesan cheese

Starter: \$6.00

Entrée: \$10.00

Cobb **\$14.00**

Chopped chicken, hard-boiled egg, crumbled bleu cheese, diced bacon, avocado, tomato, and red onion on a bed of organic romaine and organic spring mix

Vegan Kale **\$14.00**

Avocado, dried cranberries, pepitas, rainbow carrots, and organic cabbage-kale blend

Southern Fried Chicken **\$14.00**

Tender Southern style breaded chicken, homemade cornbread, dried cranberries, pepitas, and organic spring mix

BBQ Chopped Chicken **\$15.00**

Rivermouth Stout BBQ sauce glazed chicken, roasted corn and black bean relish, shredded cheddar, and tomatoes on organic romaine topped with crispy tortillas and avocado

Mediterranean Quinoa **\$15.00**

Bell pepper, grapes, rainbow carrots, crumbled feta, green onions, cucumber, and organic red quinoa on a bed of chopped kale and organic spring mix topped with avocado

Organic Spinach and Goat Cheese **\$15.00**

Seasonal berries, dried cranberries, grapes, candied pecans, champagne vinaigrette marinated onions, and herb goat cheese

Chinese Ginger Chicken **\$15.00**

Chopped ginger garlic chicken tossed with rainbow carrots, mandarin oranges, toasted almonds, red and green cabbage and organic spring mix topped with crispy wontons and green onions

Southwest Taco Salad **\$13.00**

Roasted corn & black bean relish, shredded cheddar, roasted peppers, guacamole, pico de gallo, organic lettuce, and fresh cilantro in a crispy flour tortilla shell

Clam Chowder **AVAILABLE OPTIONS**

Sourdough Bread Bowl

\$11.00

Cup: \$5.00

Bowl: \$10.00

Soup of the Day **AVAILABLE OPTIONS**

Sourdough Bread Bowl

\$11.00

Cup: \$5.00

Bowl: \$10.00

SLIDERS & BURGERS 12

Rincon Sliders **\$14.00**

Grass-fed, hormone-free ground beef, beer marinated mushrooms, Swiss cheese, garlic aioli

Lamb Sliders **\$14.00**

All-natural ground lamb, feta spread, tomato, organic arugula, red onion, cucumber relish

The Classic Burger **AVAILABLE OPTIONS**

Organic lettuce, tomato, onion, and special sauce

\$13.25

Add Cheese: \$1.00

RB Burger	\$15.00
Fried egg, roasted jalapeños, crispy onion strings, bacon, cheddar cheese, avocado, RB sauce, organic lettuce, and tomato	
BBQ Burger	\$14.00
Bacon, crispy onion strings, cheddar cheese, Rivermouth Stout BBQ sauce, organic lettuce and tomato	
Sourdough Jalapeño Burger	\$14.00
Bacon, pepperjack cheese, roasted jalapeños, avocado, organic lettuce, tomato, and red onion	
Crispy Chicken Sliders	\$14.00
Battered and fried chicken breast, bleu cheese spread, spicy Sriracha, organic lettuce and tomato	
BBQ Pulled Pork Sliders	\$14.00
Beer braised pulled pork, Hawaiian pineapple slaw, Rivermouth Stout BBQ sauce	
Black & Bleu Burger	\$14.00
Cajun grilled onions, melted bleu cheese, lettuce, tomato, and garlic aioli	
Organic Veggie Burger	\$13.25
House hummus spread, organic arugula, roasted red pepper, caramelized onion, sliced mushrooms, and tomato on a brioche bun	
Chipotle Ortega Burger	\$14.00
Bacon, pepperjack cheese, grilled Ortega chile, organic lettuce, tomato, and chipotle aioli on ciabatta bread	
Maui Burger	\$14.00
Teriyaki grilled pineapple, caramelized onions, Swiss cheese, mayo, organic lettuce, and tomato	

SANDWICHES 7

Chicken Milanese	\$14.00
Parmesan crusted chicken, mozzarella cheese, roasted jalapeños, caramelized onions, avocado, organic lettuce and tomato with house mustard spread on a warm baguette	
Sriracha Chicken Sandwich	\$13.00
Sriracha breaded chicken, bleu cheese spread, warm Sriracha sauce, organic lettuce and tomato on a brioche bun	
Blackened Fish Sandwich	\$14.00
Blackened fish of the day, roasted corn slaw, organic lettuce and tomato on a brioche bun. Served with a side of dill tartar sauce Fried or pan seared on request	
Cuban Sandwich	\$14.00
Beer braised carnitas, ham, Swiss cheese, dill pickle, and house mustard spread on a baguette	
Chicken Pesto Sandwich	\$14.00
Free Range chicken, basil pesto, mozzarella, organic lettuce, tomato, avocado on ciabatta bread	
Chicken Wrap	\$14.00
Grilled or fried chicken, roasted corn and black bean relish, organic spring mix, avocado, cheddar cheese, pico de gallo, ranch dressing on a sun dried tomato tortilla	

Tri-Tip Sandwich**\$14.00**

La Reina Lager tri-tip, cheddar cheese, caramelized onions, organic lettuce, tomato, and mayo on a deli roll Choose either: Rivermouth Stout BBQ sauce or Santa Maria style (topped with pico de gallo)

SOUTH OF THE BORDER 9**Tri-Tip Tacos****\$14.00**

La Reina Lager marinated chopped tri-tip, shredded lettuce, shredded cheddar, pico de gallo, guacamole, queso fresco

Fish Tacos**\$14.00**

Fried or pan seared fish of the day, Hawaiian pineapple slaw, cilantro sauce

Carnitas Tacos**\$14.00**

Slow simmered beer braised pork, shredded lettuce, pico de gallo, queso fresco

Chicken Tacos**\$14.00**

Salsa verde shredded chicken, pico de gallo, shredded lettuce, queso fresco

Veggie Tacos**\$11.00**

Seasonal grilled vegetables and greens, pico de gallo, avocado, queso fresco

Veggie Burrito**\$11.00**

Seasonal grilled vegetables and greens, roasted corn and black bean relish, avocado, pico de gallo, queso fresco

Cali Burrito**\$14.00**

All Natural Anti-Biotic and Hormone Free tri-tip OR Free Range chicken, cheddar cheese, French fries, sour cream, guacamole, pico de gallo

Tri-Tip Quesadilla**\$14.00**

La Reina Lager marinated chopped tri-tip, cheddar cheese, and pico de gallo Served with guacamole, sour cream, and salsa on the side

Rincon Breakfast Burrito**\$12.00**

Bacon, organic eggs, roasted potatoes, cheddar cheese, and pico de gallo. Add grilled veggies on request

SPECIALTIES 3**Bates Blonde Fish n' Chips****\$14.00**

Bates Blonde beer battered Alaskan cod, dill tartar sauce. Regular or sweet potato fries or side salad

Beer Braised Bratwurst**\$14.00**

Beer-braised hormone and anti-biotic free bratwurst, house-made sauerkraut, spicy mustard. Choice of small salad or potato chips

RB Mac n' Cheese**\$14.00**

House made cheese sauce topped with a bacon panko herb cheese crust. Served with warm pretzel bites

DESSERTS 4**Tarpitz Pie****\$8.00**

Our version of a killer mud pie! McConnell's coffee ice cream, Oreo cookie crust, fudge, whipped cream, macadamia nuts

Cookies & Cream

Warm chocolate chip cookie topped with McConnell's vanilla ice cream

AVAILABLE OPTIONS

Small: \$4.50

Large: \$9.00

Root Beer Float

McConnell's vanilla ice cream & Barq's root beer

\$5.00

Stout Float

McConnell's vanilla ice cream & Rincon Rivermouth stout

\$7.00