



SHAREABLE 11

Chicken Quesadilla **\$12.00**

roasted poblano - caramelized onion - oaxaca cheese - guacamole

Crispy Brussel Sprouts **AVAILABLE OPTIONS**

Mike's hot honey \$9.00

- add crispy pork belly: \$3.00

Fried Calamari **\$12.00**

shishito pepper - broiled lemon - cajun remoulade

Green Bean Fries **\$8.00**

garlic parmesan - chipotle aioli

Hummus & Olives **\$10.00**

garlic naan - seasonal vegetables

House Meatballs **\$12.00**

spicy marinara - parmesan - fresh basil - garlic crostini

Pubhouse Wings **\$12.00**

buffalo sauce, red-eye bbq sauce, or garlic parmesan rub - pairs with 4 sons land of hopportunity

Soft Pretzel Sticks **\$9.00**

cheese fondue - jalapenos - sweet mustard

Cali Veggie Flatbread Pizza **\$13.00**

artichoke - roasted tomato - arugula - pesto - mozzarella - balsamic reduction

405 @ 5 Flatbread Pizza **\$14.00**

ham - pepperoni - red onion - black olives - heirloom tomato - mozzarella

Margherita Flatbread Pizza **\$13.00**

tomato - mozzarella - basil pesto

SALADS 3

Classic Caesar **AVAILABLE OPTIONS**

romaine lettuce - heirloom cherry tomatoes - parmesan - croutons - caesar dressing \$11.00

Add Chicken: \$6.00

Add Shrimp: \$6.00

Add Salmon: \$6.00

Seasonal Farmer's Market Salad	AVAILABLE OPTIONS
baby mixed greens - candied pecans - apple - goat cheese - apricot - apple-honey vinaigrette	\$11.00
	Add Chicken: \$6.00
	Add Shrimp: \$6.00
	Add Salmon: \$6.00

California Chopped Salad	\$11.00
romaine lettuce - radicchio - tomato - onion - cucumber - avocado dressing	

SOUPS 2

Chicken Tortilla	\$7.00
tomato base - cilantro crema - tortilla strips	
Lentil Chili	\$7.00
pico de gallo, cabbage slaw, IPA chipotle crema, tortilla chips (choice of corn or flour tortillas)	

SIDES 4

French Fries	\$5.00
ketchup	
Sweet Potato Fries	\$5.00
sweet chili aioli	
Tortilla Chips and Salsa	AVAILABLE OPTIONS
\$5.00	
*add guacamole: \$2.00	
House-Made Potato Chips	\$3.00
chipotle aioli	

HANDHELD 6

Crab and Lobster Sandwich	\$20.00
lettuce - tomato - lemon-tarragon aioli - split-top roll - pairs with golden road mango cart ale	
The Big Yawn Burger	\$15.00
strauss angus beef burger - american cheese - lettuce - tomato - brioche bun - make it a double +7	
*Brewhouse Burger	\$16.00
grass-fed burger - hopscotch-ale white cheddar - stout ketchup - crispy onion - bacon - arugula - tomato - brioche bun	
Not Beef Burger	\$15.00
beyond meat patty - arugula - tomato - avocado - pickled red onion - hummus - wheat bun	
OCB Fried Chicken Sandwich	\$15.00
southwest slaw - house-made hot sauce - pairs with beachwood hayabusa lager	
Two Street Tacos	\$14.00
al pastor chicken - corn salsa - cotija roasted cauliflower - corn salsa - guacamole short rib - kimchi slaw - chipotle aioli	

FORK AND KNIFE 6

Chicken Bowl	\$15.00
calrose rice - mixed green salad - pickled cucumber - teriyaki glaze - available with tofu	
Pasta Primavera	AVAILABLE OPTIONS
spaghetti - alfredo - long-stem artichoke - seasonal vegetables	
	\$14.00
	-add shrimp or chicken: \$6.00
*Pacific Salmon	\$22.00
quinoa succotash - honey-chipotle glaze - pickled onions - radish - arugula	
*Filet Mignon	\$38.00
garlic mashed potatoes - grilled asparagus - diane sauce	
Jidori Chicken	\$22.00
potato hash - wilted spinach - poblano crema	
Beer-Battered Fish & Chips	\$18.00
cod - blackened tartar sauce - pairs with 4 sons daily drinking beer	

SWEETS 4

Campfire Cookie	\$8.00
vanilla ice cream - chocolate sauce	
Chocolate Lava Cake	\$8.00
vanilla ice cream - crushed cookies - berries	
Apple Pie Ala Mode	\$8.00
vanilla ice cream - caramel sauce	
Croissant Beignets	\$9.00
Nutella cream cheese - bruleed bananas - fresh berries	

DRAFT BEER 16OZ 8 - 20OZ 9 5

4 Sons Brewing, Huntington Beach, CA	AVAILABLE OPTIONS
Nightmare on Gothard St. Chocolate Coffee Stout belgian chocolate, sumatran coffee - 8.3% ABV Land of Hoppportunity	16oz: \$8.00
Blood Orange IPA hints of pine and dominantly citrus flavor - 6.3% ABV Daily Drinking Beer Lager german pilsner, cascade	20oz: \$9.00
and columbus hops- 4.7% ABV Seasonal Selection ask your server for the latest seasonal selection	
Beachwood Brew, Huntington Beach, CA	AVAILABLE OPTIONS
Hayabusa Lager japanese-style lager with flaked rice- 5% ABV	16oz: \$8.00
	20oz: \$9.00
Evans Brewing Co., Irvine, CA	AVAILABLE OPTIONS
The krHOPen IPA west-coast ipa, bitter, caramel - 6% ABV	16oz: \$8.00
	20oz: \$9.00
OCB Beer Flight	\$8.00
Sample four different brews in 4 ounce gulps	

Seasonal Beer

Ask your server for the details on the seasonal beer!

BOTTLED BEER 12

805 Blonde Ale, Firestone Walker - Paso Robles, California 4.7% ABV 20 IBUs	\$6.50
Coast To Coast IPA, India Pale Ale, Anaheim Brewery - Anaheim, California 7% ABV 59 IBUs	\$6.50
Old World Hefeweizen, German Style Hefeweizen, Bootleggers Brewery - Fullerton, California 5.0% ABV 8.1 IBUs	\$6.50
Hop - O - Matic, India Pale Ale, Ritual Brewing Company - Redlands, California 7.1% ABV 80 IBUs	\$6.50
Get up Offa That Brown, Brown Ale, Golden Road Brewery - Los Angeles, California 5.5% ABV 20 IBUs	\$6.50
Ace Perry Hard Cider, Pear Cider, The California Cider Company - Sebastopol, California 5.0% ABV	\$6.50
Sierra Nevada, American Pale Ale, Sierra Nevada Brewing Company - Chico, California 5.6% ABV 37 IBUs	\$6.50
12th of Never, American Pale Ale, Lagunitas Brewing Company - Petaluma, California 5.5% ABV 45 IBUs	\$6.50
Blue Moon, Belgian White, Coors Brewing Company - Golden, Colorado 5.4% ABV 17 IBUs	\$6.50
Corona, American Pale Lager, Cevecera Modelo - Mexico City, Mexico 4.6% ABV 10 IBUs	\$6.50
Fat Tire, Belgin Style Ale, New Belgium Brewing Company - Fort Collins, Colorado 5.2% ABV 10 IBUs	\$6.50
Guinness, Irish Dry Stout, St James' Gate Brewery - Dublin, Ireland 4.2% ABV 40 IBUs	\$7.00

COCKTAIL'S 8

The Yucatan Escape	\$10.00
Cruzan Aged Rum, Goslings Dark Rum, Coconut, Pineapple, Orange, Nutmeg	
Socal Sunset	\$10.00
Absolut Mango, Pineapple, Orange, Grenadine, Sierra Mist	
Uncle Pat's Bloody Mary	\$11.00
Titos, Patrick's Secret Bloody Mix, Celery, Cheese, Olives	
Jefe Grande	\$12.00
Milagro Reposado, Grand Marnier, Lemon Lime	
Manhattan	\$12.00
Woodford Bourbon, Sweet Vermouth, Bitters	

Heavenly Smash	\$10.00
Angels envy bourbon, Black berry puree, sprite	
The Root of the Ginger	\$12.00
Hendricks Gin, Rootbeer Soda, Fresh Ginger	
Paloma	\$10.00
Milagro Tequila, Fresh Lime Juice, Grape fruit Soda	

THE OLD FASHIONED 2

The Genie's Third Wish
Angels Envy Bourbon, Black Walnut, Cherry, Orange
Traditional Old Fashioned
Makers Mark, Sugar Cube, Bitters, Orange Peel

WINE 22

Canvas Brut, Sparkling Wine	AVAILABLE OPTIONS
	5oz: \$10.00
	Btl: \$42.00
14 Hands, Moscato, Washington State	AVAILABLE OPTIONS
	5oz: \$11.00
	8oz: \$16.50
Belleruche, M. Chapouiter, Rose	AVAILABLE OPTIONS
	5oz: \$12.00
	8oz: \$16.50
	Btl: \$56.00
The Seeker 2014, Riesling, Mosel, GER	AVAILABLE OPTIONS
	5oz: \$11.00
	8oz: \$16.50
	Btl: \$52.00
Canvas 2015, Pinot Grigio, Veneto, IT	AVAILABLE OPTIONS
	5oz: \$9.00
	8oz: \$13.75
	Btl: \$42.00
Nobilo 2016, Sauvignon Blanc, Marlborough NZ	AVAILABLE OPTIONS
	5oz: \$11.00
	8oz: \$15.25
	Btl: \$52.00
Chateau St. Michelle 2015, Sauvignon Blanc, WA	AVAILABLE OPTIONS
	5oz: \$9.00
	8oz: \$13.50
	Btl: \$42.00

Murphy - Goode, Sauvignon Blanc, CA	AVAILABLE OPTIONS	
	5oz:	\$11.00
	8oz:	\$15.50
	Btl:	\$48.00

Canvas 2015, Chardonnay, CA	AVAILABLE OPTIONS	
	5oz:	\$9.00
	8oz:	\$13.50
	Btl:	\$42.00

Rodney Strong, Chardonnay, CA	AVAILABLE OPTIONS	
	5oz:	\$12.00
	8oz:	\$16.50
	Btl:	\$50.00

Storypoint 2014, Chardonnay, CA	AVAILABLE OPTIONS	
	5oz:	\$10.00
	8oz:	\$15.75
	Btl:	\$48.00

Simi 2015, Chardonnay, Sonoma County, CA	AVAILABLE OPTIONS	
	5oz:	\$11.00
	8oz:	\$16.50
	Btl:	\$52.00

Canvas 2012, Pinot Noir, CA	AVAILABLE OPTIONS	
	5oz:	\$9.00
	8oz:	\$13.50
	Btl:	\$42.00

Estancia 2015, Pinot Noir, Monterey, CA	AVAILABLE OPTIONS	
	5oz:	\$10.00
	8oz:	\$15.25
	Btl:	\$48.00

Canvas 2015, Merlot, CA	AVAILABLE OPTIONS	
	5oz:	\$9.00
	8oz:	\$13.50
	Btl:	\$42.00

Drumheller, Cabernet Sauvignon	AVAILABLE OPTIONS	
	5oz:	\$10.00
	8oz:	\$14.50
	Btl:	\$42.00

Canvas 2015, Cabernet Sauvignon, CA	AVAILABLE OPTIONS	
	5oz:	\$9.00
	8oz:	\$13.50
	Btl:	\$42.00

Liberated 2015, Cabernet Sauvignon, Sonoma CA	AVAILABLE OPTIONS
	5oz: \$11.00
	8oz: \$16.50
	Btl: \$52.00

Rodney Strong 2014, Cabernet Sauvignon, Sonoma, CA	AVAILABLE OPTIONS
	5oz: \$12.00
	8oz: \$18.00
	Btl: \$56.00

Catena, Malbec, Vista Flores	AVAILABLE OPTIONS
	5oz: \$13.00
	8oz: \$18.00
	Btl: \$56.00

Charles & Charles, Red Blend, WA	AVAILABLE OPTIONS
	5oz: \$11.00
	8oz: \$15.50
	Btl: \$48.00

Natura, Camenere, Red Blend, Southern	AVAILABLE OPTIONS
	5oz: \$10.00
	8oz: \$14.50
	Btl: \$42.00

FAVORITES 3

Full American Buffet	\$25.00
Scrambled eggs, breakfast potato, bacon, sausage, pancakes, waffles, cereals, oatmeal, pastries, breads, bagels, seasonal fruit, yogurt, cheese, nuts, dried fruit, juices and coffee.	
Build Your Own Omelet	\$15.00
Served with hash browns and your choice of 4 of the following ingredients: ham, bacon, sausage, peppers, spinach, mushroom, tomato, onion, cheddar, mozzarella	
10 Oz Brandt Beef ny Steak and Eggs	\$24.00
Two cage-free eggs any style, oven roasted tomato, grilled asparagus, hash browns, basil-hollandaise	

REGIONAL 7

Vegan Breakfast Scramble	\$15.00
Quinoa, tofu, spinach, roasted corn, black bean, roasted bell pepper, caramelized onion, avocado	
Egg White Frittata	\$15.00
Asparagus, summer squash, avocado, heirloom cherry tomato, shaved parmesan, arugula salad, lemon vinaigrette	
OC Breakfast Skillet	\$15.00
Baked egg beaters, avocado, goat cheese, tomato,ciabatta parmesan crust	
TusCan Breakfast Sandwich	\$15.00
Fried egg, bacon, arugula, tomato, green goddess spread,focaccia, fruit cup	

Huevos Rancheros	\$15.00
Corn tortillas, black bean, ranchero sauce, queso fresco, avocado, cilantro	
Smoked Salmon	\$16.00
Sliced tomato, red onion, capers, cream cheese, toasted bagel	
Cali Benedict	\$16.00
Poached cage-free eggs, sliced avocado, seasoned arugula,tomato jam, hash brown, hollandaise sauce	

COMFORT 6

Buttermilk Pancakes	\$12.00
Fresh berries	
Cinnamon French Toast	\$12.00
Nutella, bananas, strawberries	
Belgian Waffle	\$12.00
Fresh berries, butter, maple syrup	
Chicken & Waffle	\$15.00
Chicken fried chicken, Belgium waffle, 2 eggs any style, country sausage gravy, maple butter	
Two Cage-Free Eggs any Style	\$15.00
Hash browns, toast and choice of meat: bacon, pork sausage, chicken sausage, or ham	
The Benedict	\$16.00
Traditional Canadian bacon, toasted English muffin, Hollandaise, hash browns	

QUENCH 5

Starbucks® Coffee	\$4.00
Selection of Tazo Tea	\$4.00
Assorted Juices	\$4.00
Espresso, Latte, or Cappuccino	\$5.00
Bloody Mary or Mimosa	\$9.00

ALTERNATIVES 6

Steel Cut Oatmeal	\$9.00
Breakfast Meats	\$4.00
Choose one of the following: (3 pieces each): natural uncured bacon, chicken sausage, smoked ham, or country pork sausage	
Off the Griddle	\$6.00
Choose one of the following: two pancakes, French toast, or two eggs any style	
Cereal with Berries	\$7.00

Greek Yogurt Parfait	\$8.00
Seasonal Fruit & Berries	\$9.00

COLD SELECTIONS 5

Greek Yogurt Berry Parfait	\$8.00
Seasonal Fruit Cup	\$8.00
DAILY FRESH BAKED BREAKFAST PASTRIES	\$4.00
Gluten-Free Muffin Available	
AWAKEN ACAI BOWL	\$12.00
Vanilla Yogurt, Berries, Banana, Granola	
HARD BOILED EGG	\$2.00

HOT SELECTIONS 7

Steel-Cut Oatmeal Bowl	\$8.00
Brown Sugar, Raisins	
BISTRO BREAKFAST SANDWICH	\$8.00
Cage-Free Egg, Uncured Bacon, American Cheese, Brioche Bun	
HAM & EGG CROISSANT SANDWICH	\$8.00
Fresh-Baked Croissant, Cage Free Eggs, Smoked Ham, Swiss	
CALIFORNIA BREAKFAST WRAP	\$6.00
Cage Free Eggs, Bacon, Pepper Jack, Potato, Roasted Salsa	
EGG WHITE ENGLISH MUFFIN	\$6.00
Spinach, White Cheddar	
SPINACH AND TOMATO QUICHE	\$14.00
Cherry Tomato-Basil Bruschetta	
EGG WHITE FRITTATA	\$14.00
Asparagus, Feta and Tomato Frittata, arugula, tomato jam	

COFFEE (REGULAR OR DECAF), HOT TEA, JUICE \$4 6

SMOOTHIES	\$6.00
Kale, Apple, Avocado, Orange or Strawberry, Banana, Almond Milk (DF)	
MILK: WHOLE, SKIM, SOY	\$3.50
AQUAFINA 16 OZ	\$4.00
BOTTLED SPARKLING 16OZ	\$4.00

ASSORTED SOFT DRINKS

\$4.00

ESPRESSO BEVERAGES: STARBUCKS

\$4.00

SOUP & SALAD5

CHICKEN TORTILLA SOUP (GF)

\$6.00

Grilled Chicken and Tortilla Strips

SO. CAL SALAD

\$11.00

Spinach, Beets, Carrots, Tofu, Quinoa, Orange Segments, Almonds, Citrus Vinaigrette

THAI MANGO SALAD

\$11.00

Romaine, Red Cabbage, Bell Pepper, Green Onion, Peanut, Cilantro, Mango Dressing

CALIFORNIA STRAWBERRY SALAD

\$11.00

Baby Spinach, Strawberry, Candied Walnut, Queso Fresco, White Balsamic Vinaigrette

CALI CHICKEN CAESAR SALAD

\$15.00

Artichoke, Cherry Tomato, Shredded Parmesan, Herb Croutons, Citrus-Caesar Dressing

COLD SANDOS4

ROAST BEEF SANDWICH

\$12.00

Cheddar, Caramelized Onion, Arugula, Horseradish Cream, Pretzel Bun

ROASTED TURKEY SANDWICH

\$12.00

Smoked Gouda Cheese, Dijonnaise, Arugula, Whole Wheat Bun

NAPA CHICKEN SALAD WRAP

\$12.00

House-Made Napa Chicken Salad, Cranberry Aioli, Arugula, Wheat Tortilla

VEGAN QUINOA WRAP

\$12.00

Arugula, Roasted Garlic Hummus, Spinach Tortilla

HOT SAMMIES3

CHICKEN-PESTO

\$12.00

Grilled Chicken Breast, Roasted Bell Pepper, Buffalo Mozzarella, Pesto Aioli, Ciabatta Bread

ROASTED VEGETABLE

\$12.00

Roasted Squash, Zucchini, Portobello, Eggplant, Bell Pepper, Roasted Garlic Hummus Spread, Ciabatta Bread

SPICY ITALIAN SANDWICH

\$12.00

Salami, Capicola, Provolone, Red Pepper Mayo,Ciabatta Bread

FLAT BREAD PIZZA3

CHEESE

\$12.00

Mozzarella

PEPPERONI	\$14.00
Pepperoni, Mozzarella	
MARGARITA	\$14.00
Pesto, Tomato, Mozzarella, Basil	
ENTREES 5	
SPAGHETTI AND MEATBALL	\$16.00
House-Made Marinara, Beef Meatball	
CHICKEN TERIYAKI BOWL	\$16.00
Steamed Rice, Steamed Vegetables	
BEEF SHORT RIBS	\$24.00
BEEF SHORT RIBS \$24 Mashed Potato, Seasonal Vegetables, Pinot-Noir Demi	
CHIPOTLE-LIME & HONEY GLAZED SALMON	\$22.00
Mexican Quinoa with Roasted Corn, Black Bean, Poblano	
VEGETABLE BAMI GORENG	\$14.00
Tofu, Long Life Noodles, Vegetables, Chili-Ponzu Sauce	
DESSERT 5	
CHOCOLATE CAKE	\$7.00
CHEESECAKE	\$7.00
FRENCH MACAROONS	\$13.00
CHOCOLATE-DIPPED STRAWBERRIES	\$13.00
HÄAGEN DAZS PINT	\$10.00
BOTTLED 2	
Domestic	\$6.00
Budweiser, Bud Light, Miller, Coors Light, Michelob Ultra	
Imports	\$6.50
Corona, Heineken, Corona Light	
SPARKLING 1	
Canvas Brut, Sparkling Wine	\$42.00
WHITE WINES 2	
Canvas, Pinot Grigio, Vento, IT	\$42.00

Canvas, Chardonnay, CA

\$42.00

RED WINE 3

Canvas, Pinot Noir, CA

\$42.00

Canvas, Merlot, CA

\$42.00

Canvas, Cabernet, CA

\$42.00

HALF BOTTLES 2

Canvas, Chardonnay, CA

\$19.00

Canvas, Cabernet, CA

\$19.00

LIQUORS 6

Titos Vodka

Bacardi Silver Rum

Cazadores Tequila

Dewers 12yr

Beef Eater Gin

Makers Mark Bourbon

CHOICE OF MIXER 8

Pepsi

Diet Pepsi

Sierra Mist

Ginger Ale

Tonic Water

Club Soda

Orange

Cranberry Juice

MORNING CLASSICS 2

Bloody Mary		AVAILABLE OPTIONS
Titos Vodka served with the famous Zing Zang Bloody Mary Mix		\$12.00
		Double: \$18.00
Mimosa		\$12.00
Freixenet Cordon Brut Champagne served with an individual orange juice		