

Because we value our patrons (you) and their health, we believe the increasing awareness and health issues related to trans-fat are noteworthy. In an effort to provide our same delicious fried foods, with uncompromising flavor and a clear conscience, we use 100% canola oil (with zero trans-fat, and cholesterol free) for frying.

STARTERS

- Ale Steamed Peel and Eat Shrimp**
- 1/2 lb.14.50
- 1 lb.24.99
- *Fresh Shucked Oysters on the Half Shell**
- 1/2 doz.12.99
- 1 doz.20.99
- *Seared Ahí Tuna**.....19.99
- fresh yellow-fin tuna, lightly seasoned and seared, served thinly sliced with our pale ale wasabi.
- Pretzel**3.25
- Fried Calamari**
- 1/2 Order.....8.99 Regular...15.99
- served with roast pepper mayo.
- Shrimp Mojo de Ajo**.....16.99
- tender Gulf shrimp sautéed with garlic, butter and secret spices.

- Gulf Coast Crab Cakes**.....15.99
- served with citrus tartar sauce.
- Gulf Ceviche**13.50
- served with tortilla chips; made with shrimp, onion, tomato and avocado
- Nachos**
- 1/2 Order.....5.99 Regular.... 9.99
- Beef or Chicken**..... add 3.50
- chips, refried beans and jalapeños with guacamole and pico de gallo.
- Beer Battered Artichoke Hearts**
- 1/2 Order.....7.99 Regular ... 12.99
- served with ranch dressing and dill mustard sauce.
- Beer Battered Stuffed Mushrooms**
- 1/2 Order.....8.99 Regular... 13.50
- stuffed with crab and served with a citrus tartar sauce and ranch dressing.

- Buffalo Style Chicken Wings**..... 12.99
- with veggies and bleu cheese dressing.
- Fried Dill Pickle Chips & Wisconsin Cheese Curds**
- 1/2 Order.....7.25 Regular ... 10.99
- trust us, these are awesome!
- Served with 'buffalo' ranch.
- Beer Battered Onion Rings**..... 8.99
- 1/2 Order 5.99
- French Fry/Onion Ring Combo** 8.25
- Guacamole Stuffed Onion Rings**..... 7.99
- served with ranch dressing.
- Chips & Salsa (1 Free Refill on Chips)** 6.99
- Chips & Pico de Gallo (1 Free Refill on Chips)**.. 6.50
- Chips & Guacamole (1 Free Refill on Chips)** ... 8.50

SOUPS and SALADS

We proudly serve organic produce.

Our homemade salad dressings are Ranch, Bleu Cheese, Honey Mustard, Italian, Pesto Vinaigrette, Oil and Vinegar, and our house Balsamic Vinaigrette. All soups and salads are served with fresh beer bread.

- Soup of the Day**
- Cup 4.99 Bowl 6.99
- Tossed Green Dinner Salad** 6.75
- Dinner Caesar Salad**7.75
- Bowl of Soup & Tossed Dinner Salad** .. 12.99
- House Signature Salad**..... 10.99
- a mixed variety of lettuce and greens
- Chef's Salad** 15.50
- ham, bacon, carrots, boiled eggs, Swiss cheese, American cheese, onions, tomatoes, and cucumbers
- Arugula Cilantro Salad**..... 14.99
- tossed in a light and zesty lemon dressing, served with pears and goat cheese.
- Pesto Chicken Salad**..... 14.99
- served with our balsamic vinaigrette, mixed spring greens and grilled flatbread

- Kale Salad**..... 15.99
- fresh kale served with mandarin vinaigrette, tossed with mandarin oranges, strawberries, roasted pumpkin seeds and goat cheese.
- Traditional Caesar Salad** 13.99
- with Grilled Chicken** (6 oz. Breast) .. 16.99
- with Blackened Shrimp** 18.99
- * with Grilled Yellowfin Tuna** 23.99
- *Sashimi Style Tuna** add 3.00
- Spinach Salad**..... 13.99
- with pesto vinaigrette, croutons, tomato, red onion, cucumbers, feta cheese and grilled flatbread.
- with Grilled Chicken** (6 oz. Breast). 16.99
- with Blackened Shrimp** 18.99
- * with Grilled Yellowfin Tuna** 23.99
- *Sashimi Style Tuna** add 3.00

Straws given upon request



TACOS & WRAPS

- Served with pico de gallo and beans a la charra*
- Fish Tacos** 15.99
 - (3) fried or blackened on corn tortillas with citrus slaw and roasted red pepper sauce.
 - Beef or Chicken Wrap** 14.99
 - sautéed peppers, onions and cheese wrapped in a flour tortilla.
 - Fresh Gulf Shrimp Wrap** 15.99
 - sautéed peppers and onions wrapped in a flour tortilla.

BASKETS

- Served with cole slaw and choice of 1 side*
- Beer Battered Shrimp, Fish or Oysters** .. 14.99
 - Beer Battered Oysters**..... 16.99
 - Shrimp, Fish and Oyster Combo**..... 18.99

VEGETARIAN OPTIONS

Substitute a Beyond Burger, Chik'n Patty or Vegan Mozzarella at no additional cost.

BURGERS

Served on your choice of wheat or white bun, with dill pickle and choice of one side order. All burger patties are 8 oz. USDA choice freshly ground beef, cooked to order.

- *Brew Pub Burger**11.50
- traditional favorite with lettuce, tomato and onion on the side.
- *Cheese Burger**..... 12.50
- brew pub burger with choice of American, cheddar, mozzarella, pepper jack cheese or Swiss cheese.
- *Bacon Cheese Burger**13.99
- bacon and a choice of cheese.
- *Ranch Burger** 12.99
- with BBQ sauce and grilled marinated onions.
- *Padre Burger** 14.25
- guacamole, pepper jack cheese and pico de gallo.
- *Texas Burger**.....17.99
- 2 patties with sautéed jalapeños, mushrooms and a choice of cheese.

SANDWICHES

Served on a fresh toasted hoagie, with dill pickle and choice of one side order

- Grilled Chicken Club**..... 13.99
- pepper cheese, bacon, tomato, spring greens, guacamole and ranch dressing.
- Beef or Chicken Fajitadelphia**..... 13.99
- sautéed onions, bell peppers and pepper cheese.
- Oyster Po'boy**..... 16.99
- fried oysters with citrus tartar and cocktail sauce.
- Fish Po'boy** 14.99
- same as above but with fish.
- Shrimp Po'boy** 15.99
- same as above but with shrimp.
- Veggie Sandwich**11.99
- grilled veggies with basil cream sauce, served in grilled flatbread.
- Pesto Chicken Salad Sandwich** 14.99
- served in a grilled flatbread.

SIDE ORDERS

- French Fries**..... 4.99
- Beans a la Charra** 3.99
- Homemade Kale Chips** 4.99
- Homemade Coleslaw**..... 3.99
- Pasta Salad** 3.99
- Garlic Mashed Potatoes** 4.29
- Herb Roasted Potatoes** 4.29
- White Bread** ... (1) 1.79 / Basket of (2) 3.50

A LITTLE EXTRA

- Extra Sauces** Sm0.75 Lg... 3.99
- Pico de Gallo** Sm1.49 Lg ... 3.25
- Guacamole** Sm1.99 Lg ... 5.75
- Basket of Bread**..... 3.59
- Basket of Chips** 2.59
- Cup of Salsa**..... 2.99
- Sautéed Mushrooms**..... 2.50
- Grilled Onions**..... 2.00
- Sautéed Bell Peppers or Jalapeños** 2.99
- To Go Orders**..... 75¢

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ENTRÉES

Served all day. All entrees served with fresh beer bread, soup or salad, fresh vegetables and a choice of garlic mashed potatoes, French fries, or herb roasted potatoes.

Fresh From the Sea

- Breaded Beer Battered Shrimp**21.99
fresh Gulf shrimp served with lemon and cocktail sauce.
- Spicy Bacon-Wrapped Shrimp** 28.99
Gulf shrimp, bacon-wrapped with a sliver of serrano pepper.
- Gulf Trifecta Flounder** 34.99
locally sourced 8oz. filet fried, grilled, or blackened, topped with a crab cake, served with three Gulf shrimp.
- ***Yellow-Fin Tuna**.....31.99
yellow-fin tuna, prepared grilled, blackened, or ahi style with a light teriyaki glaze.
- Filet of Snapper**..... 30.99
fresh snapper broiled and served with a tomato, onion & spicy snapper cream sauce.
- Pan-Fried 'Catch of the Day' Veracruz**..... 30.99
fresh catch of the day, served with sautéed sweet peppers, onions and capers. Ask your server for details.

Steaks and Pork

- "Legendary" Baby Back Ribs** as referenced in Texas Monthly tender, slow cooked pork ribs served with beans a la charra.
 half order 22.25
 full order 29.50
- * **Cowboy Cut Rib Eye Steak** 56.75
20-22 oz. Certified Angus Beef, Frenched bone-in rib eye, grilled to your desired temperature topped with thinly sliced onion rings.
- * **Steak and Shrimp** 45.99
8 oz. USDA choice tenderloin with your choice of blackened, grilled or beer-battered shrimp.
- Pasta of the Day** (Ask your server for details)

Chicken and Quail

- Texas Quail**.....29.99
two butterflied quail marinated in balsamic and dark ale, grilled and served over a bed of beans a la charra.
- Stuffed Chicken Breast** 26.50
filled with spinach, cheese, tomato and herbs, slow roasted.

AWARD WINNING PIZZA

Top 100 Independent Pizza - *Pizza Today Magazine*

All our pizzas are made from scratch and topped with your choice of fresh tomato or basil pesto sauce and choice of one cheese and a choice of our hand tossed crust, whole wheat thin crust, or cauliflower crust.

8" with choice of one topping 14.99, each additional topping 1.69
14" with choice of one topping 16.25, each additional topping 2.39

Calzone/Stuffed Pizza (Includes 2 toppings) 16.99

Sauce

homemade tomato, fresh basil pesto

Cheese

mozzarella, parmesan, feta, gorgonzola
Thompson Farms chevre

Meat

pepperoni, smoked ham, BBQ chicken, shrimp, sausage, smoked bacon, beef fajita

Vegetables

green pepper, artichoke hearts, arugula, mushrooms, roast peppers, onions, fresh tomato, black olives, basil, green olives, garlic, jalapeño, spinach, kale, pineapple

We'll Cook Your Catch!

Broiled or fried (blackened add 1.00)

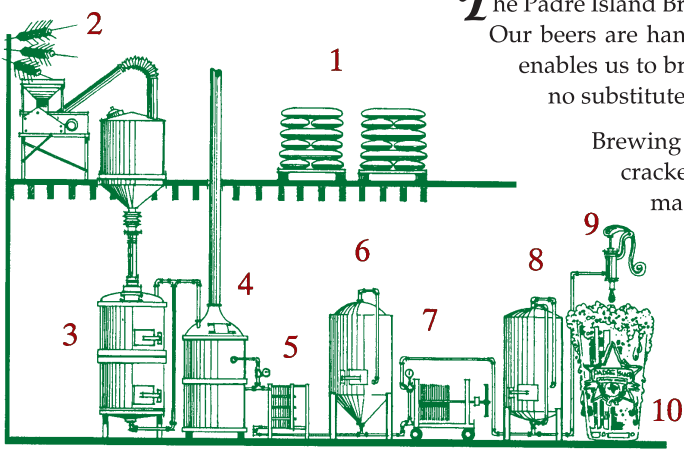
11.99

Up to 16oz. per person. Additional fish cooked at \$6.99/lb.
Served with soup or salad, vegetables and choice of potato.

Flatbreads

- Buffalo Chicken**..... 14.99
diced buffalo chicken, mozzarella, bacon and blue cheese crumbles.
- Margherita**11.99
mozzarella, fresh tomato and fresh basil, with balsamic glaze drizzle.
- Pear Gorgonzola** 14.25
mozzarella, sliced pears, gorgonzola and arugula, drizzled with balsamic glaze.
- Sausage Pesto** 14.99
Italian sausage crumbles, pesto sauce, red peppers, feta cheese and black olives.

BREWING



The Padre Island Brewing Company, established in 1995, is committed to brewing ales and lagers of superb quality and character. Our beers are hand-crafted using only the finest ingredients: purified water, malted barley, hops and yeast. Brewing on site enables us to brew according to demand, ensuring our customers the freshest beer possible. Like fresh baked bread, there is no substitute for truly fresh brewed beer.

Brewing at Padre Island Brewing Company begins on the second floor in our mill room (1) where the malted barley is cracked into the roller mill (2). The milled Barley (grist) is then mixed with hot water in the mash tun (3) producing mash. A sweet liquid wort is filtered out of the mash and transferred to the brew kettle (4). The wort is then brought to a rolling boil. Hops are added at various intervals, some producing subtle bitterness, others fine aroma. After boiling, the wort is transferred through a heat exchanger (5), cooling the liquid to fermentation temperature. The cooled wort is then pumped to one of five fermenters (6). Yeast is added to the cooled wort and fermentation begins. After fermentation and maturation, which takes approximately two to four weeks, the fresh ale or lager is filtered (7) to remove the remaining yeast and improve clarity. Now at the height of freshness, the beer is transferred to one of five chilled serving vessels (8). The fresh brewed ale or lager is then transferred directly from the serving vessel to the tap (9) and then to your glass (10). We think you'll enjoy the difference quality, care, and fresh ingredients make in our hand crafted beers. Enjoy!

BREWERY BEER

10 oz. Pilsner of Beer	4.25	Sampler Tray	12.50
16 oz. Pint of Beer	5.75	(all 5 beers currently on tap)	
24 oz. Gigante Beer	7.00	Growler with Beer (To Go)	21.00
60 oz. Pitcher of Beer	15.00	Growler Refill	11.50
16 oz. Beer with Souvenir Glass	12.00	* Happy Hour Refill *	9.00
		(Daily 3 - 5pm)	
		*On P.I.B.C. Growlers only	

GIFT SHOP

16 oz. Pint Souvenir Glass	8.75	T-Shirts	19.95 & up
Taster Glass	5.50	Baseball Caps	22.99
Growler without Beer	9.79	Trucker Hats	19.99
Growler Koozie	13.99	Bumper Sticker	1.25
Koozies	3.25		

We gladly accept Visa, MasterCard, American Express and Discover credit cards. A customary 18% gratuity is appreciated. We appreciate your patronage and please drink responsibly.

*There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greatest of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.