Sudwerk Brewing Co. was founded in 1989 by two Davis locals with German roots determined to share the high-quality, familiar taste of true German lagers. Since then, Sudwerk has become the most awarded brewery in the Sacramento region, *relentlessly pushed the boundaries of traditional lagers* and pioneered the craft beer industry along the way. Sudwerk remains independent, family owned and operated.

FRESH FROM THE KITCHEN

Add $1 to all meals to receive an organic mixed greed salad in place of fries

Beet & Feta Cheese Salad w/Pecans — 11
Organic spring salad mix with beets, feta cheese and pecans, served with our house citrus balsamic vinaigrette

Crispy Chicken Tenders — 8.5
Rocky chicken tenders served with crisp fries and a house barbecue dip

Chopped Chicken Bacon Salad — 14
Organic Spring salad mix loaded with chopped crispy chicken, bacon, tomatoes and mozzarella with onions, bell peppers and homemade mustard vinaigrette

Quinoa Salad *Vegan & Gluten Free — 9
Fresh red quinoa mixed with roasted corn, black beans, red peppers, red onions, cilantro and topped with a cilantro-lime vinaigrette

"Brewers Choice" Pizza — 12.5
All Pizzas include house-made red sauce, roasted red peppers, red onions, garlic, mozzarella and parmesan cheeses. Pizza options include:
1. *The Käse : Mozzarella, Parmesan, Feta (only cheese)*
2. *The Classic : Spanish Chorizo, Salami*
3. *The Veggie : Add Portobello Mushroom, No meats*
4. *All the Meats : Add bacon, No veggie*
Please expect a 15-20 min wait time for your pizza

Aggie Smash Sliders — 11.5
UC Davis grassfed cattle, also raised on Sudwerk's spent brewing grain! (2) juicy dry-aged ground beef sliders served on a hot brioche bun with house mustard, smoked paprika aioli, cheddar, arugula, pickles. With crisp fries

Beer Garden Pretzel — 12.5
Giant Bavarian-style pretzel fresh out of the oven served with a whole grain mustard/peppadew dip and a Pilsner beer cheese dip

Roasted Pepper Hummus — 7.5
Garlic roasted peppers with local Cobram Estate olive oil, Mediterranean marinated chickpeas, papadum chips, and crunchy mini carrots

Pulled Pork Sliders — 11.5
UC Davis raised, slow roasted pork shoulder with a honey-sriracha barbecue sauce and crisp fries with a smoked paprika aioli (2 sliders). Served w/ a pickle spear.

Märzen Bratwurst — 14
UC Davis raised, pork sausage on a Village Bakery hot brioche bun served with a red cabbage slaw, kraut and house made mustard with crisp fries.
Served w/ a pickle spear.
Substitute a Beyond Meat Brat for $1 extra

Spicy Cheddar Hot Link — 14
UC Davis raised, pork sausage loaded with cheddar cheese and spices on a Village Bakery hot brioche bun served with fire roasted red peppers and onions with crisp fries. Served w/a pickle spear
Substitute a Beyond Meat Brat for $1 extra

Bacon Garlic Fries — 7.5
Mixed fries covered in bacon, garlic and ranch with a drizzle of smoked paprika aioli

Hop Dog — 8.5
All-natural, Niman Ranch Hot Dog on a Village Bakery brioche bun served with crunchy pretzels

Jar -O- Nuts
Slow roasted togarashi candied cashews and Nichols Farms pistachios — 6.5

Fried Pickles On A Stick
Sudwerk Pilsner beer battered dill pickle chips seasoned with smoked paprika and garlic salt, served on a stick with a ranch drizzle. — 6.5

Churro Bites
Cinnamon Bavarian cream fried pastry chopped into bite-sized pieces and drizzled with a Sudwerk stout-infused chocolate sauce — 7

Sudwerk S'mores — 7
Classic s'more sandwich with roasted marshmallows, graham cracker and drizzled with a Sudwerk Imperial Stout infused chocolate.

Doggo Treats — 1/$2 5/$8
Treat your pup to some tasty, nutritious treats made from our spent brewers grain! Ingredients include organic peanut butter, local free range eggs, flour and our spent brewers grain.

"Where fresh brews, fine food & good people meet."

This is a one time use menu - please dispose after ordering.