# Mountain Rambler Brewery

186 S. Main St Bishop CA 93514 760.258.1348 www.mountainramblerbrewery.com

## SMALL PLATES

#### EMPANADA

stuffed with butternut squash, sage and cheddar. (V) \$3

#### ROASTED BEET HUMMUS

garbanzo beans, beets, tahini, spices. served with seasonal veggie spears and pita chips (V) (GF w/out pita) \$6

#### SEASONED FRIES

basket of fries with house dipping sauces (garlic aioli, homemade Dijon, homemade spiced ketchup) (V) \$3 large

**SWEET POTATO FRIES** with house dipping sauces (garlic aioli, homemade Dijon, homemade spiced ketchup) (V) \$4.50

## PARMESAN POLENTA TOTS

w/ pesto aioli (GF) (V) \$5

**THAI MEATBALLS** Served with a peanut and coconut sauce. Spicy. \$4

**SOUP OF THE DAY** served with toasted bread. \$5

SRIRACHA GINGER CHEX MIX \$2.50

# SIDE OF HOMEMADE SAUERKRAUT

regular \$2 or apple-bacon \$3

**SIDE SALAD** baby greens, cherry tomatoes, pepitas, house vinaigrette \$4

## SALADS

**RUSTIC** baby greens, radish, cherry tomatoes, hard boiled local egg, shaved parmesan cheese, toasted pepitas and fresh basil. *House vinaigrette on the side.* \$7

**GREENS** arugula, apple slices, avocado, goat cheese, roasted beets and garnished with house-pickled hop shoots from Banner Springs Farm. *Tamari Dijon dressing on the side* \$8

ADD FREE RANGE GRILLED CHICKEN to make it a meal \$4 or

**ADD GRILLED TEMPEH \$4** 

**ADD GRILLED SALMON \$9** 

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## LARGE PLATES

**FLATBREAD PIZZA** hand-made crust, baked when you order. See the specials menu for details. \$8

**SALMON** grilled and topped with garam-masala butter. Served with coconut rice and a cucumber-tomato salad. \$14 (GF)

**BURGER** 6oz grass-fed beef patty served on Great Basin ciabatta roll with lettuce, tomato, onion and rambler pickles. \$8

**WITH CHEESE** \$8.75 cheddar, Swiss, or goat cheese

## RAMBLER STYLE BURGER

6 oz grass-fed patty, bacon, grilled onions, roasted green chilies and cheddar \$10

### COMPLETO BURGER

6 oz grass-fed patty with avocado, arugula, chimichurri, and a fried egg (over easy) on ciabatta \$11

ADD FRIES to any entrée for \$2

ADD SWEET POTATO FRIES \$3

ADD AVOCADO to any entrée \$1.50

**BRATWURST** -Classic or Spicy

Cajun- locally crafted bratwurst served with two types of homemade sauerkraut (classic and apple bacon kraut), rosemary potato salad, and Mountain Rambler Dijon mustard. (GF) \$9

### TEMPEH REUBEN SANDWICH

our vegetarian twist on a classic Reuben. Grilled California-made tempeh (a fermented-soy cake), our classic sauerkraut, Swiss cheese and thousand island dressing on Great Basin sourdough rye. (V) \$10 ADD BACON for \$2

**TACOS** your choice of chili-beer marinated **PORK** or **TEMPEH** (V), along with purple jalapeno slaw, black bean, queso fresco, and cilantro-lime sour cream, all on our homemade corn tortillas. \$8

**KIDS GRILLED CHEESE** Served with fries. \$4 (V)

(V) = Vegetarian (GF) = Gluten Free

Hours
Tuesday – Sunday
4:30 pm to 10:30 pm
Adding Lunch in April 2015

Try our beers made on site! All our food is also hand-crafted and made to be high quality and fresh and delicious.

Find us on Facebook and Instagram.