



## LAGUNA BEACH BEER COMPANY

Laguna Beach Beer Company's Tap Room + Kitchen is located in the beautiful arts district of the Laguna Canyon. Our food menu consists of Shareable Plates, Salads, Sandwiches, & our signature Flatbreads. These all pair excellent with our wide range of locally crafted beers!

### ADDRESS

859 Laguna Canyon Road  
Laguna Beach, CA  
949-715-0805  
lagunabeer.com

### HOURS

MON, THU : 11:00am-10:00pm  
FRI, SAT: 11:00am-11:00pm  
SUN: 10:00am-10:00pm

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## SHAREABLES

**EDAMAME** 5.50  
lemon vinaigrette, mana pepper spice

**WARM PRETZEL** 6.50  
smoked salt, 1,000 steps ipa poblano queso

**MAC N' CHEESE** 7  
cavatappi noodles, 1,000 steps ipa poblano queso  
pickled red onions and jalapeno

**ROASTED SUNCHOK "FRIES"** 7.50  
parmesan and herbs, arugula pesto aioli\*

**BRUSSELS SPROUTS** 8.25  
bosc pear, sesame, second reef soy sauce reduction

**MUSHROOMS & TOAST** 10  
muenster cheese, seasonal mushrooms cooked with  
canyon road red ale

**MEAT & CHEESE BOARD** (2) \$12 (3) \$16 (4) \$20

## GREENS

**CAESAR SALAD** (SM) \$6 - (LG) \$10.75  
romaine, parmesan and house-made croutons  
roasted garlic caesar dressing

**GORGONZOLA PEAR & CHICKEN SALAD** 12.50  
bosc pear, chicken, gorgonzola crumbles, arugula  
balsamic vinaigrette

**HARVEST SALAD** 11  
apple, cranberry, candied walnuts, spring mix  
citrus vinaigrette

**ROASTED BEETS** 10  
goat cheese, pickled shallots, orange segments, chives

## SANDWICHES

**CHICKEN PARMESAN** 12.50  
chicken breast, house-made red sauce,  
fresh mozzarella, telera roll, served with side greens

**MUSHROOM CHEESESTEAK** 11.75  
our version of a meatless cheesesteak, mushrooms  
onions, peppers, 1,000 steps ipa poblano queso, muenster  
cheese, old bay, savory bun, served with side greens

**TURKEY, BACON & AVOCADO (Chef's Favorite!)** 13  
smoked turkey, bacon, avocado, tomato, sprouts  
garlic aioli\*, toasted malt bread, served with side greens

**CHICKEN CAPRESE** 12.50  
chicken breast, tomato, fresh mozzarella, basil pesto  
telera roll, served with side greens

**SOURDOUGH BACON JAM GRILLED CHEESE** 11.50  
served with side of brussels sprouts & pickled  
red onion slaw

**CANYON WRAP** 11.75  
seasonal mushrooms, green bell peppers, onion,  
arugula smoked gouda, garlic aioli, spinach wrap,  
side greens

## ARTISAN FLATBREADS

**MAIN BEACH** 12.50  
our style of the classic margherita (add bacon jam + \$1)

**BROOKS ST.** 13  
arugula pesto, fresh mozzarella, sun-dried tomato

**OCEAN (Local Favorite!)** 14.50  
bbq sauce, smoked mozzarella, diced chicken, bacon  
pickled red onions

**CRESS ST.** 14  
red sauce, fresh mozzarella, seasonal mushrooms  
pepperoni, arugula

**PARK AVE.** 13.50  
garlic oil, ricotta cheese, brussels sprouts, red onion  
sea salt

**CREATE YOUR OWN** 10.50

## CORE BEERS

**MAIN TOWER:** Pilsner | Abv: 5.5% / Ibu: 26  
**SECOND REEF:** Blonde Ale | Abv: 5.4% / Ibu: 15  
**CANYON ROAD:** Red Ale | Abv: 5.5% / Ibu: 22  
**GREETER'S ALE:** Pale Ale | Abv: 6.3% / Ibu: 34  
**THOUSAND STEPS:** India Pale Ale | Abv: 7% / Ibu: 51  
**RUBY ST:** Grapefruit IPA | Abv: 7% / Ibu: 70

## WINE

**TANGENT:** Sauvignon Blanc-Edna Valley, Ca 11  
**CAMPUGET:** Rose-Rhone, Fr 9  
**BAILEYANA:** Rose Of Pinot Noir-Edna Valley, Ca 12  
**EDUCATED GUESS:** Chardonnay-Carneros, Ca 10  
**OLD SOUL:** Pinot Noir-Ca 9  
**RED SIREN:** Zinfandel-Lodi, Ca (Laguna Owned) 12  
**TRUE MYTH:** Cabernet Sauvignon-Paso Robles, Ca 12