

Schooner's



GRILLE & BREWERY

Appetizers

SLIDERS

three mini burgers topped with melted cheddar cheese, served on a fresh mini bun with lettuce, tomato and pickle chips 8.99

We Suggest: Schooner's Red Ale

COMBO PLATTER

a tasty combination of our golden, beer battered onion rings, beer battered zucchini wedges, bon fire wings and gilroy garlic fries 11.99

We Suggest: Schooner's Sampler Set

Schooners
CHILL BREWERY



BEER BATTERED ZUCCHINI

crisp zucchini wedges dipped in premium beer batter, fried to a crunchy golden brown and served with your choice of buttermilk ranch dressing or marinara sauce for dipping 7.39

We Suggest: American Cream Ale

MEDITERRANEAN PLATTER

a platter filled with hummus, cucumbers, feta cheese, roasted red peppers, celery sticks, kalamata olives and red onions 10.99

We Suggest: Pale Ale

GILROY GARLIC FRIES

pipin hot fries tossed in drawn butter with fresh chopped garlic, parsley and shredded parmesan cheese 5.49

We Suggest: IPA (India Pale Ale)

SCHOONER'S LETTUCE WRAPS

julienned cucumbers and carrots with Schooner's peanut sauce served with large iceberg lettuce leaf
with asian chicken 8.59 with smoked salmon 9.59

We Suggest: Schooner's Red Ale

CHEDDAR CHEESE FRIES

a mound of our premium, crispy french fries topped with plenty of melted cheddar cheese and green onions 7.29

add chili for 1.99 add bacon bits for 1.49

We Suggest: IPA (India Pale Ale)

POPCORN SHRIMP

breaded popcorn shrimp, fried golden brown and served with french fries and our tangy cocktail sauce 9.79

We Suggest: American Cream Ale

CRISPY CALAMARI

calamari rings, artichoke hearts and jalapenos tossed in seasoned flour then fried to a crunchy golden brown, served with our tangy cocktail sauce 9.79

We Suggest: American Cream Ale

BABY BACK RIB APPETIZER

lean baby back ribs dry rubbed with spices, slow smoked 'til tender and delicious, then basted with Schooner's pale ale bbq sauce and finished on the broiler, served with cole slaw 10.29

We Suggest: IPA (India Pale Ale)

ALE STEAMED CLAMS

a bowl full of baby manilla clams steamed with garlic, Schooner's american cream ale, lemon juice, tomatoes, parsley and butter, served with garlic bread 11.29

We Suggest: American Cream Ale

NACHOS DIABLO

a mountain of crispy chips topped with black beans, olives, green onions, jalapenos, melted cheddar and jack cheeses, accompanied by sour cream, salsa and guacamole 8.99

with steak chili, grilled chicken or carnitas 10.99

We Suggest: Pale Ale

SPINACH & ARTICHOKE DIP

a rich and creamy dip full of artichoke hearts and spinach topped with parmesan cheese, served bubbly hot with your choice of soft french bread, tortilla chips or celery sticks 8.29

We Suggest: Schooner's Stout

BON FIRE WINGS

a mound of hot, juicy chicken wings served with our spicy pepper sauce, celery sticks and bleu cheese dipping sauce (sweet & spicy thai wings and bbq wings also available) 8.99

We Suggest: American Cream Ale

GRILLED QUESADILLAS

a garlic and onion tortilla filled with melted cheddar and jack cheeses, served with sour cream, pico de gallo and guacamole 7.79

with veggies 8.99 with chicken or carnitas 9.89

We Suggest: Schooner's Red Ale



CRISPY POTATO SKINS

fried potato skins stuffed with a delicious combination of melted, mixed cheese, bacon bits and green onions, served with sour cream 7.59

We Suggest: IPA (India Pale Ale)

Entrees

all entrées are served with your choice of a cup of soup or a side salad
substitute a caesar salad for 1.00

BBQ CHICKEN & RIB PLATTER

a tender and juicy chicken breast paired with a half rack of baby back ribs basted in our pale ale bbq sauce, served with french fries and cole slaw 18.99

We Suggest: IPA (India Pale Ale)

BREW HOUSE RIBEYE

USDA choice ribeye steak well marbled to ensure excellent flavor and tenderness, char-broiled to your specifications then topped with seasoned butter, served with buttermilk mashed potatoes and vegetables 20.49

We Suggest: Schooner's Red Ale

CHAR-BROILED PUB STEAK

tender pub steak char-broiled to your liking, served with buttermilk mashed potatoes and vegetables 14.49
make it a **Pepper Steak** with sautéed mushrooms, red and green peppers for an additional 2.00

We Suggest: Pale Ale

ROSEMARY CHICKEN

tender chicken breast, pan-seared and topped with sliced mushrooms, cherry tomatoes and roasted garlic in a rosemary beer sauce, served with buttermilk mashed potatoes and vegetables 14.29

We Suggest: Schooner's Stout

NEW YORK STEAK

USDA choice new york steak char-broiled to your specifications, topped with sautéed mushrooms, served with a baked potato and vegetables 20.49

We Suggest: Pale Ale

CHICKEN MARSALA

a tender chicken breast sautéed in a marsala wine sauce with cherry tomatoes and mushrooms, served with fresh buttermilk mashed potatoes and vegetables 14.49

We Suggest: American Cream Ale

BABY BACK RIBS PLATTER

lean, baby back ribs dry rubbed with spices, slow smoked then basted on our char-broiler with our pale ale bbq sauce, served with french fries and cole slaw

Half Rack 14.49 **Full Rack** 21.49

We Suggest: IPA (India Pale Ale)

GINGER LEMONGRASS SALMON

grilled atlantic salmon with jasmine rice and sautéed spinach, drizzled with ginger lemongrass sauce 16.49

We Suggest: American Cream Ale

FRIED CHICKEN

four pieces of honey dipped chicken breaded and fried 'till crunchy on the outside and juicy on the inside, served with buttermilk mashed potatoes and vegetables 13.99

We Suggest: Schooner's Red Ale

CHICKEN FRIED STEAK

our house made chicken fried steak smothered in country gravy, served with buttermilk mashed potatoes and vegetables 13.29

We Suggest: Schooner's Red Ale

COCONUT CRUSTED TILAPIA

a tender tilapia fillet pan-seared then topped with mango salsa, served with jasmine rice and vegetables 14.99

We Suggest: American Cream Ale

Pasta

add any side salad or cup of soup for 2.29 or a side caesar for 3.29

SANTA FE CHICKEN PASTA

diced onions, scallions, anaheim chiles, diced tomatoes and cilantro tossed with linguini pasta in a spicy southwestern cream sauce, topped with a juicy, blackened chicken breast 13.99

We Suggest: Pale Ale

CHICKEN PICATTA

a whole, tender chicken breast fillet pan-seared and seasoned with capers, artichoke hearts, fresh roma tomatoes, herbs and a lemon butter wine sauce, served over a bed of tender linguini 13.99

We Suggest: American Cream Ale

CHICKEN & BROCCOLI PENNE

sliced, grilled chicken, fresh broccoli florets and our creamy alfredo sauce tossed with penne pasta 11.99

We Suggest: Schooner's Red Ale

THAI SHRIMP PASTA

a bed of tender linguini topped with plump shrimp sautéed with julienned carrots, diced tomatoes, onions and sliced mushrooms, topped with a sweet and spicy thai sauce 14.49

We Suggest: IPA (India Pale Ale)

PENNE NAPOLI

fresh basil and garlic sautéed in olive oil then tossed with marinara sauce and penne pasta, finished with fresh baby mozzarella cheese 9.99

with chicken 11.99 **with shrimp** 13.49

We Suggest: American Cream Ale

LINGUINI ALFREDO

a bed of fresh linguini tossed in our creamy alfredo sauce with a touch of garlic, garnished with shredded parmesan cheese 9.99

with vegetables 10.99 **with chicken** 11.99 **with shrimp** 13.49

We Suggest: Schooner's Red Ale

CHICKEN PARMESAN

crispy breaded chicken breast fillet topped with marinara sauce and melted mozzarella cheese, served with penne pasta 13.99

We Suggest: Pale Ale

an 18% gratuity will be added to parties of 8 or more

Burgers

all burgers, sandwiches and wraps are served with your choice of fries, brewery slaw, cup of soup or a side salad
substitute garlic fries, onion rings or a side caesar for 1.00 or a cup of chili for 1.79

ADD ANY OF THE FOLLOWING EXTRAS TO ANY BURGER: .85 each

**Dill Havarti Cheese ~ Jalapeño Jack Cheese ~ Cheddar Cheese ~ Monterey Jack Cheese
Swiss Cheese ~ Bleu Cheese or for 1.25 each Guacamole ~ Bacon ~ Sautéed Mushrooms**

BACON CHEESEBURGER

a half pound black angus beef patty topped with crisp bacon and melted cheese, served with lettuce, tomato and onion on a toasted potato bun 9.99

We Suggest: Pale Ale

INCREDIBLE BUFFALO BURGER

a lean and healthy alternative to a hamburger! made from 100% buffalo meat served on a toasted potato bun with lettuce, tomato and onion 10.49

We Suggest: Schooner's Red Ale

BLEU CHEESE BURGER SUPREME

our half pound black angus beef patty topped with bleu cheese crumbles, sautéed mushrooms and fried onion strings, served on a toasted potato bun with lettuce, tomato and onion 9.99

We Suggest: IPA (India Pale Ale)



CALIFORNIA BURGER

a half pound black angus beef patty topped with melted monterey jack cheese and guacamole served on a toasted potato bun 9.99

We Suggest: American Cream Ale

SAN FRANCISCAN BURGER

a half pound black angus beef patty topped with two slices of cheddar cheese, served on sliced grilled parmesan sourdough bread with lettuce, tomato and thousand island dressing 10.29

We Suggest: Schooner's Stout

WESTERN CHEESEBURGER

a half pound black angus beef patty topped with brewhouse bbq sauce, onion strings and melted cheddar cheese, served on a toasted potato bun with lettuce, tomato and onion 9.99

We Suggest: IPA (India Pale Ale)

BLACK ANGUS BURGER

half pound grilled black angus beef patty served on a toasted potato bun with lettuce, tomato and onion 8.79 you may substitute a turkey or garden burger at no extra charge

We Suggest: American Cream Ale

Sandwiches & Wraps

BLACKENED CHICKEN WRAP

tender strips of blackened chicken breast and jalapeño jack cheese with lettuce, tomato, red onion and spicy aioli in our fresh grilled flatbread 9.79

We Suggest: Schooner's Stout

ULTIMATE CHICKEN

a grilled, juicy chicken breast topped with sautéed onions, thick bacon strips, lettuce, tomato, onion and dill havarti cheese, served on a toasted potato bun 9.79

We Suggest: Schooner's Red Ale

CHICKEN COBB WRAP

sliced chicken, bacon, romaine lettuce, tomato, bleu cheese crumbles, guacamole and hard boiled egg tossed in ranch dressing, wrapped in an onion-garlic tortilla 10.29

We Suggest: Schooner's Red Ale

BARBEQUE PORK SANDWICH

pulled pork smothered with our own bbq sauce topped with Schooner's cole slaw, served on a toasted potato bun 9.79

We Suggest: IPA (India Pale Ale)

SPICY PORK WRAP

tender pulled pork with jalapeño jack cheese, lettuce, tomato, red onion and spicy aioli wrapped in fresh grilled flatbread 9.79

We Suggest: American Cream Ale

STEAK SANDWICH

pub steak, grilled 'til tender and juicy, topped with sautéed onions, mushrooms and spicy aioli, served on a toasted french roll 11.99

We Suggest: Pale Ale

TINA'S SHRIMP CLUB

broiled shrimp, crisp bacon, lettuce and tomato piled high on grilled parmesan sourdough bread with spicy aioli and mayo 11.79

We Suggest: IPA (India Pale Ale)

ATLANTIC SALMON SANDWICH

a fresh, grilled atlantic salmon fillet served with lettuce, tomato, onion and our remoulade sauce on a fresh toasted potato bun 10.29

We Suggest: Pale Ale

SCHOONIE DIP

tender slices of roast beef piled high on a french roll accompanied by Schooner's american ale au jus, perfect for dipping 8.79

add cheddar cheese and grilled onions for 1.25

We Suggest: Schooner's Stout

SCHOONER'S CLUB SANDWICH

a double-decker sandwich piled high with lean turkey, ham, crisp bacon, lettuce, tomato and swiss cheese on toasted sourdough bread 9.79

We Suggest: American Cream Ale



Pub Favorites

HOT TURKEY OR BEEF SANDWICH

your choice of roast turkey or beef served open-faced on toasted bread with buttermilk mashed potatoes smothered with our mushroom gravy 8.99

We Suggest: Schooner's Red Ale

SCHOONER'S BEER BRATWURST

wisconsin bratwurst marinated in our Schooner's ale, char-broiled and served with sauerkraut, buttermilk mashed potatoes and Schooner's famous beer mustard sauce

one brat 11.29 **two brats** 13.79

We Suggest: Schooner's Red Ale

BREWERS POT ROAST

slow braised tender and delicious roast beef, served with rich brown gravy, buttermilk mashed potatoes and vegetables 13.49

We Suggest: Schooner's Stout

FISH N' CHIPS

alaskan pollock fillets battered dipped and panko breaded, deep-fried golden brown, served with our brewery slaw, fries and Schooner's famous caper remoulade sauce

one fillet 8.29 **two fillets** 10.29 **three fillets** 12.99

We Suggest: American Cream Ale

Pizza

CHICKEN ALFREDO PIZZA

our delicious crust with creamy alfredo sauce and sliced, juicy chicken topped with green onions and garlic 9.49

We Suggest: Schooner's Red Ale

CLASSIC PEPPERONI

our house made pizza sauce and plenty of pepperoni slices...simple, but great! 8.49

We Suggest: Pale Ale

COMBINATION PIZZA

house made pizza sauce with sausage, salami, pepperoni, ham, onions, mushrooms, green and red bell peppers 10.49

We Suggest: Schooner's Sampler Set

GREEK PIZZA

fresh spinach, red onions, kalamata olives, feta cheese, bacon, olive oil and parmesan cheese 9.49

We Suggest: American Cream Ale

all of our pizzas are baked in our wood-fired pizza oven and topped with bubbly mozzarella cheese

VEGETARIAN PIZZA

house made salsa rosa pizza sauce topped with mozzarella cheese, portabella mushrooms, roasted red bell peppers, artichoke hearts, diced tomatoes, green onions and chopped garlic 9.49

We Suggest: Schooner's Stout

BBQ CHICKEN PIZZA

barbecue sauce, sliced chicken, thinly sliced red and green bell peppers and red onions 9.49

We Suggest: IPA (India Pale Ale)

Soups & Salads

SOUP & HALF SANDWICH

AVAILABLE 11:00 AM ~ 4:00 PM DAILY

cup of soup with a half ham, turkey or roast beef sandwich on sourdough bread with lettuce and tomato 6.99

SOUP & SALAD

AVAILABLE 11:00 AM ~ 4:00 PM DAILY

a bowl of Schooner's famous soup served with a side salad with your choice of dressing 6.99

DEER VALLEY CHICKEN SALAD

a bed of fresh mixed greens tossed with our cider vinaigrette, smoked granny smith apples, dried apricots, cranberries, glazed pecans, bleu cheese crumbles and sliced buttermilk chicken breast 10.99

SANTA FE CHICKEN SALAD

hearts of romaine tossed in a fiesta ranch dressing with green chiles, cilantro, diced tomatoes, red onions, black beans, guacamole, tortilla strips, cheddar and jack cheese and sliced, seasoned chicken 10.99

BREW HOUSE CHILI

USDA steak chunks simmered in tomatoes, chiles, select spices, beans and brew, garnished with cheese, green onions and fresh tortilla chips

cup 4.29 **bowl** 5.89

CHEF'S SOUP DU JOUR

house made from scratch... please ask your server about our featured soup of the day

cup 2.99 **bowl** 4.59

CAESAR SALAD

a bed of crisp hearts of romaine lettuce tossed in our special caesar dressing with garlic croutons and aged parmesan cheese 8.49

with grilled chicken 9.99 **garlic shrimp** 10.99

CHINESE CHICKEN SALAD

napa cabbage, spring greens, celery and crispy chow mein noodles tossed with a creamy asian dressing, topped with sliced, breaded chicken, mandarin oranges, red bell peppers and cashews 10.99

SCHOONER'S COBB SALAD

Schooner's mixed greens with bleu cheese dressing piled high with roasted turkey, bacon, diced tomatoes, black olives, guacamole, bleu cheese crumbles and hard boiled eggs 10.49

BUFFALO CHICKEN CAESAR

our classic caesar salad with bleu cheese crumbles, cherry tomatoes and sliced, crispy breaded chicken tossed in our spicy pepper sauce 10.49

Schooners Beek On Tap

Pints 4.50 **Schooner's** 5.50 **Pitchers** 13.49 **Sampler Set** 6.75

American Cream Ale- An American original, Cream Ale was first brewed to compete with the popularity of light lagers around the turn of the century. Traditionally, cream ales have used adjuncts such as corn as part of the grist. Ours is no different, we use 7% flaked corn to add a touch of sweetness and 3.5% rolled oats to accentuate the creamy mouth feel. Herbrucker hops are used mostly for bittering, but also provide a light contribution to the aroma. **2007 North American Beer Awards, Gold Medal, Cream Ale; 2007 California State Fair (CSF) 1st Place**

Pale Ale- Our Pale Ale is brewed with amarillo, ahtanum and cascade hops. All three hops are used as the bittering, flavor, aroma and dry hop in this brew. It's citrusy, grapefruit character comes through in flying colors and is perfectly balanced by the caramel character of the specialty grains. **2008 CSF 1st Place**

I.P.A. (India Pale Ale)- Inspired by the great West Coast IPA's, we have created a well balanced beer to satisfy all. Born of Amarillo and Centennial hops, this baby approaches 2 pounds of hops per barrel while it's still in the kettle and we dry hop with yet another pound per barrel once fermentation is complete. To balance the substantial hopping we provide plenty of malt backbone. The result is a complex interaction of bitterness, fruity fermentation esters and citrusy hop character. **2004 Great American Beer Festival (GABF) Bronze Medal, India Pale Ale; 2008 CSF 1st Place**

Irish Red Ale- Our Irish influenced Red Ale's flavor is derived from the use of 6 different malts. Caramel and toast notes greet the nose while toffee and roast join the mix of flavors on the palate. English Kent Goldings are used to provide the bittering with just a hint added for flavor. All interplay to create a smooth drinking pint that is beautiful to behold. **2004, 2005, 2006 CSF 1st Place; 2007, 2008 CSF 2nd Place**

Stout, (Oatmeal or Irish)- Deep in color, flavor and complexity, our Irish and Oatmeal Stouts achieve their character through a complex malt bill. Generous use of roasted malts provide the base, while subtle use of chocolate, crystal and Belgian specialty grains add to the complexity. Traditional English hops round out the recipes to create beers that are reminiscent of rich coffee.

2006 GABF Gold Medal, Oatmeal Stout; 2007 GABF Silver Medal, Oatmeal Stout; 2008 GABF Bronze Medal, Oatmeal Stout; 2008 World Beer Cup, Bronze Medal, Irish Stout

Brewer's Seasonal Specials and Guest Beers- Please ask your server for current selections

Bottled Beer

St. Pauli Girl Non - Alcoholic 4.50
O'Doul's Non- Alcoholic 4.50
Fox Barrel Apple Cider 4.50
Wyders Raspberry Cider 4.50
Corona 4.50
Michelob Ultra 4.50
Samichlaus, Austria 8.50

Trois Pistoles, Canada (750ml) 11.50
Lindemans Lambic Framboise, Belgium 9.50
Duvel Belgian Golden Ale, Belgium 5.25
Grimbergen Double Ale 5.00
Duchesse de Bourgogne, Belgium 7.00
Brasserie St Louis Kriek, Belgium 9.50

Specialty Drinks

Mojito rum, lime and fresh mint

Cosmopolitan vodka, cointreau, cranberry juice and fresh lime

Strawberry Colada malibu rum, coconut cream and strawberries

Schooner's Rita patron silver, patron citronage orange liqueur, sweet & sour and fresh lime juice with a float of grand marinier

Shark Bite sauza hornitos tequila, patron citronage orange liqueur, dekuyper blue curacao, sweet & sour with a float of grenadine

Nina's Jungle Adventure midori, malibu rum, banana liqueur, pineapple and cranberry juice

Mighty Mai Tai a mix of rums with orange and pineapple juices with a splash of grenadine

Ruff's Banana Cream Pie banana liqueur with whipped cream and baileys irish cream

Beek-to-Go

Take home a 6 pack of
Schooner's award winning beer
for only 10.99 or

22 oz "bomber" 4.25 or

a single 12 oz bottle 2.25

64 oz Growlers 14.95

(refills) 11.95

3.0 Gal Keg 37.

5.0 Gal Keg 50.

7.75 Gal Keg 75.

15.5 Gal Keg 130.

Wine List

WHITE WINE

White Zinfandel- Sutter Home
Johannisberg Riesling- Chateau Ste. Michelle, Washington
Sauvignon Blanc- Kim Crawford, Marlborough, New Zealand
Pinot Grigio- Clos Du Bois
Chardonnay- Alice White, Australia
Chardonnay- Sterling
Chardonnay- Hess Select
Chardonnay- Beaulieu Vineyard, Napa
Sparkling- Kenwood Brut

GLASS BOTTLE

5.00 18.95

5.25 19.95

8.25 29.95

7.00 23.95

5.25 19.95

6.25 21.95

7.25 25.95

8.25 29.95

4.75 19.95

RED WINE

Merlot- Alice White, Australia
Merlot- Beaulieu Vineyard, Napa
Pinot Noir- Wyndham Estate Bin 333, Australia
Cabernet Sauvignon- Alice White, Australia
Cabernet Sauvignon- Little Penguin, Australia
Cabernet Sauvignon- Beaulieu Vineyard, Napa
Cabernet Sauvignon- Provenance, Rutherford
Shiraz- Rosemount, Australia
Syrah- White Oak, Napa
Petite Sirah- Guenoe, Lake County
Zinfandel- Seghesio, Sonoma County

GLASS BOTTLE

5.25 19.95

8.25 29.95

6.25 21.95

5.25 17.95

6.25 21.95

8.25 29.95

11.50 40.00

6.25 21.95

11.50 40.00

6.25 21.95

9.00 34.00

Beverages

Soft Drinks (free refills except juices, milk & bottled waters) 2.59

(Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Dr. Pepper ~ Orange Soda ~ Mug Root Beer)

Coffee 2.59

Lemonade 2.59

Iced Tea 2.59

Milk 2.59

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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