

⇒ BEER ⇐

on draft

Drake's Denogginizer Double IPA	san leandro, ca	9.75% abv	12
Bear Republic Hop Rod Rye IPA	healdsburg, ca	8% abv	9
Karl Strauss Aurora Hoppyalls IPA	san diego, ca	7.0% abv	10
Heretic Chocolate Hazelnut Porter	fairfield, ca	5.6% abv	12
Guinness Irish Stout	ireland	6% abv	10
Belching Beaver Peanut Butter Milk Stout	san diego, ca	9.2% abv	12
Elysian Space Dust IPA	seattle, wa	8.2% abv	11
Lagunitas Little Sumpin' Sumpin' Ale	petaluma, ca	7.5% abv	12
Anchor Los Gigantes Mexican Lager	san francisco, ca	4.5% abv	9
Calicraft Zinfandel Sour Sparkling Ale	walnut creek, ca	8.5% abv	16
Lagunitas Lagunator Bock	petaluma, ca	7.7% abv	10
Allagash White	portland, me	5.1% abv	11
Fieldwork Salted Cucumber Farmhouse Ale	berkeley, ca	5.0% abv	13
Coors Light	golden, co	5.6% abv	8
Anchor Porter	san francisco, ca	5.6% abv	11
B55 Craft House Hefeweizen	san diego, ca	5.3% abv	8
Anderson Valley Boont Amber Ale	boonville, ca	5.8% abv	9
Devil's Canyon Triple IPA	san carlos, ca	11% abv	14
Mission Dark Seas Imperial Stout	san diego, ca	9.8% abv	12
Mike Hess Grapefruit Solis IPA	san diego, ca	5.5% abv	12
Belching Beaver Hop Highway IPA	san diego, ca	7.3% abv	11
Faction Pilsner	alameda, ca	5% abv	11
Modern Times Fruitlands Tropical Sour Gose	san diego, ca	4.8% abv	11
Devil's Canyon Root Beer	san carlos, ca	0% abv	7
Drake's 1500 Pale Ale	san leandro, ca	5.5% abv	9
Sierra Nevada Pale Ale	chico, ca	5.6% abv	9
21st Amendment Hell or High Watermelon Wheat	san francisco, ca	4.8% abv	10
Anchor Steam	san francisco, ca	4.9% abv	9

bottles & cans

Budweiser & Bud Light, Michelob Ultra, Miller Light, O'Doul's N/A	8
Anchor Steam, Blue Moon, Sam Adam's Boston Lager, Sam Adam's Seasonal, Sierra Nevada	9
Amstel Light, Corona Extra & Corona Light, Heineken, Modela Negra, Stella Artois	9
Ballast Point Calico Amber Ale	11
san diego, ca 5.5% abv	
Ballast Point Sculpin' IPA	14
san diego, ca 7.0% abv	
Bite Hard Semi Sweet Cider	12
boonville, ca 5.5% abv	
Boulevard Tank 7 Farmhouse Ale	13
kansas city, mo 8.5% abv	
Founder's Backwoods Bastard Scotch Ale	11
grand rapids, mi 11.2% abv	
Green Flash Passion Fruit Kicker	12
san diego, ca 5.5% abv	
Lagunitas Aunt Sally Sour Mash Ale	12
petaluma, ca 5.7% abv	
Lindeman's Framboise Lambic	17
belgium 2.5% abv	
Modern Times Fortunate Island Wheat	15
san diego, ca 5.0% abv	
North Coast Prangster Belgian-Style Golden	13
fort bragg, ca 7.6% abv	
Rodenbach Grand Cru Sour Ale	21
belgium 6.0% abv	

⇒ FLIGHTS ⇐

Bring your IPA Game	19
elysian space dust ipa, devil's canyon triple ipa, denogginizer double ipa, bear republic hop rod rye ipa	
Not the Beer your Daddy Drank	16
grapefruit solis ipa, salted cucumber farmhouse ale, hell or high watermelon wheat, fruitlands tropical sour gose	
Fall in San Francisco	15
anchor los gigantes, calicraft zinfandel sour, allagash white, b55 craft house hefeweizen	

COCKTAILS

smokin' 55 • 17

maker's 46 • bitters • luxardo cherry • smoke

coit caipirinha • 11

captain morgan white • lemonade • raw sugar

market-rita • 13

espolon reposado • cointreau • grand marnier

marquis 89 • 14

hennessy VSOP • prosecco
fresh-squeezed lemon juice

moscone mule • 14

blue ice vodka • ginger beer
fresh-squeezed lime juice

fog city rickey • 16

209 gin • st. germaine • muddled cucumber • soda

powell st. sidecar • 15

bulleit rye • triple sec • fresh-squeezed lemon juice

loma prieta lemon drop • 16

absolut citron • fresh-squeezed lemon juice • sugar

dark & stormy • 15

bacardi dark rum • fresh-squeezed lime juice
bundaberg ginger beer

marquis manhattan • 15

templeton rye • carpano antica vermouth
luxardo cherry • bitters

*We proudly craft our cocktails with fresh-squeezed juices. An automatic gratuity of 18% will be added to parties of six or more people.

☯ LITE BITES ☯

- San Francisco Clam Chowder** 13
duck fat-fried potatoes, bacon, boudin sourdough bowl
- Green Garbanzo Bean Hummus** 11
garlic naan, marinated olives, heirloom carrots, baby radishes
- Boudin Sourdough** 4
honey-malt butter
- Fries** 7
malt vinegar aioli

☯ STARTERS ☯

- Local Cheese** 16
cypress grove humboldt fog, cowgirl creamery mt. tam, fiscalini hopscotch cheddar
- Pale Ale Mussels** 15
grilled sourdough, garlic butter
- Shishito Peppers** 9
roasted garlic, smoked sea salt, lemon
- Local Sausage Board** 15
sierra nevada pale ale mustard, grilled sourdough
- Chicken Wings** 13
stout beer bbq sauce
-  **Spicy Tots** 8
point reyes blue crumbles, buffalo ranch
- Crispy Brussels Leaves** 7
bellwether farms pepato, chili flakes, lemon
- Baked Midnight Moon Mac & Cheese** 9
cypress grove aged goat cheese, noble star ranch bacon, sourdough crumbs
- Craft House Giant Soft Pretzel** 10
sierra nevada mustard, beer cheese sauce
- Spicy Mexican Street Corn Fritters** 9
avocado crema, jalapeño ranch, cotija cheese


ENTREE SALADS


- Mary's Arugula Salad** 18
grilled chicken, redwood hill goat feta, currants, noble star ranch bacon, sourdough croutons, maple dijon vinaigrette
- B55 Craft House Chopped Salad** 15
fra' mani salami, point reyes blue cheese, olives, pepperoncini, cherry tomatoes, red onions, italian vinaigrette
- Caesar Salad** 14
romaine hearts, bellwether farms pepato, sourdough croutons
-  add chicken, grilled or crispy 4
- add skuna bay salmon 6

🕶 LARGE PLATES 🕶

- Fish Tacos** 18
grilled rock cod, avocado crema, cabbage slaw, cojita cheese, pico de gallo, cilantro, tortillas
- Fish 'n' Chips** 18
beer-battered cod, malt vinegar aioli, spicy ketchup
-  **Smoked Baby Back Ribs** 20
stout beer bbq sauce, french fries
- Skuna Bay Salmon** 24
brentwood corn, summer squash succotash, heirloom tomatoes
- Mary's Rotisserie Chicken** 26
citrus brine, brussel sprouts, fingerling potatoes, roasted garlic jus
- Niman Ranch Prime NY Strip Steak** 32
fingerling potatoes, onion rings, arugula, point reyes blue crumbles

🍷 SANDWICHES 🍷

- served with french fries or local green salad
- Bacon Cheeseburger** 18
brandt family farms beef, noble star ranch bacon, fiscalini hopscotch cheddar, lettuce, tomato, pickle, house-made aioli
-  **Pub Burger** 18
brandt family farms beef, mushrooms, fried onions, beer cheese sauce, lettuce, tomato, pickle, steak sauce aioli
- California BLT** 15
noble star ranch bacon, lettuce, tomato, avocado, house aioli, grilled sourdough
- Fried Chicken Sandwich** 17
sonoma pepper jack, noble star ranch bacon, lettuce, tomato, pickle, buttermilk ranch
- Prime Rib Sandwich** 18
beer cheese sauce, peppers, onions
- Impossible Burger** 15
swiss cheese, caramelized onions, lettuce, tomato, pickle, house-made aioli

 **make it messy!** add a cage-free glauum ranch egg 1

🍰 DESSERTS 🍰

- Root Beer Float** 9
vanilla ice cream, devil's canyon root beer
-  **float away!** add vanilla vodka 4
- Pear & Cranberry Cobbler** 8
vanilla ice cream
- Peanut Butter Crunch** 7
chocolate peanut butter crunch cake, dark chocolate
- Pumpkin Cheesecake** 7
salted caramel

 **check it out!!** indicates a favorite item you shouldn't miss!
Chef Kevin Kacprzak x6102 B55 Craft House Manager x6172

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We can not split checks individually for parties larger than four in order to maintain a consistent service experience for all. An automatic gratuity of 18% will be added to parties of six or more people.