



— BRUNCH BEVIES —

BEER-MOSA • \$5

Just like a mimosa... but with BEER! Orange juice & Death Wave Mexican Lager

SANGRIA • \$6

Red or white wine, Triple Sec, orange juice, sparkling water, mixed field berries & peaches

MICHELADA • \$8

Blonde Ale, assorted sauces and spices, lime juice and tomato juice with a Tajin seasoning salted rim

CAESAR • \$8

Vodka, Clamato, Worcestershire, hot sauce, pickled asparagus, lime juice, Tajin seasoning salted rim and a lime wedge.

COFFEE & BAILEYS • \$8

— BEER LIST —

DEATH WAVE

(4.0% ABV)

\$5.50 (16oz) • \$6.50 (20oz) • \$10.50 (35oz Beaumonster)

Very light, Crisp, Light Corn, Bready, Crushable

THE WOLF

(5.5% ABV)

\$6.25 (16 oz) • \$7.25 (20 oz)

Tropical Fruits, Citrus, Fruit Juice

BLONDE ALE

(5.0% ABV)

\$5.50 (16 oz) • \$6.50 (20 oz)

Light, Medium Bodied, German Inspired Kolsch

PRAIRIE FAIRY

(5.0% ABV)

\$6.25 (16 oz) • \$7.25 (20 oz)

Blackberry, Raspberry, Tart, Dry (Not Sweet)

IRISH RED ALE

(5.0% ABV)

\$5.50 (16 oz) • \$6.50 (20 oz)

Malty, Toffee, Caramel, Slight Roast

ROTATIONAL/SEASONAL

Ask server or refer to giant lit up sign behind the bar for rotational and seasonal beers.

WWW.SEACHANGEBEER.COM | INSTAGRAM: @SEACHANGEBREWINGCO

WIFI: Sea Change Brewing Guest PASS: seachangerules!



GRILLED CORNBREAD • \$10

Fresh Baked Jalapeño Cornbread with Fresh Fruit, Chipotle Lime Butter and Cinnamon Syrup

MEXI BENNY • \$14

Poached Eggs on Jalapeño Cornbread with Guacamole, Valentina Hollandaise, Southwest Brunch Potatoes, & Fresh Lime

HUEVOS RANCHEROS • \$14

Corn Tortillas, Black Beans, Mixed Queso, Red Rancheros Sauce, Poached Eggs, Southwest Brunch Potatoes, Fresh Lime, Pico de Gallo

BREAKFAT NACHOS • \$14

Crispy Tortillas baked with Salsa Roja topped with Poached Eggs, Pico De Gallo, Scallions, Crema & Fresh Cilantro and a drizzle of Valentina Hollandaise

BREAKFAST POUTINE • \$14

Southwest roasted brunch potatoes, bacon, cheese curds, gravy, pico de gallo, green onion, two poached eggs and a drizzle of Valentina hollandaise

BREAKFAST SANDWICH • \$14

Toasted bun, egg, bacon, cheddar, guacamole, chipotle mayo & tomato. Served with Brunch Potatoes

HORCHATA PANCAKE • \$14

with fresh pineapple compote, cinnamon whipped cream, chocolate sauce and shredded coconut

PRAIRIE FAIRY WAFFLES • \$14

with blackberry & raspberry compote, whipping cream, vanilla raspberry syrup & rainbow sprinkles. Served with maple syrup.

ADD MEAT • \$5

Pulled Pork or Pulled Chicken

TACOS • \$14

PULLED PORK

Cochinita Pibil topped with traditional Cebolla en escabeche (pickled onion). Served with Creamy Jalapeno salsa & pickled carrots

PULLED CHICKEN

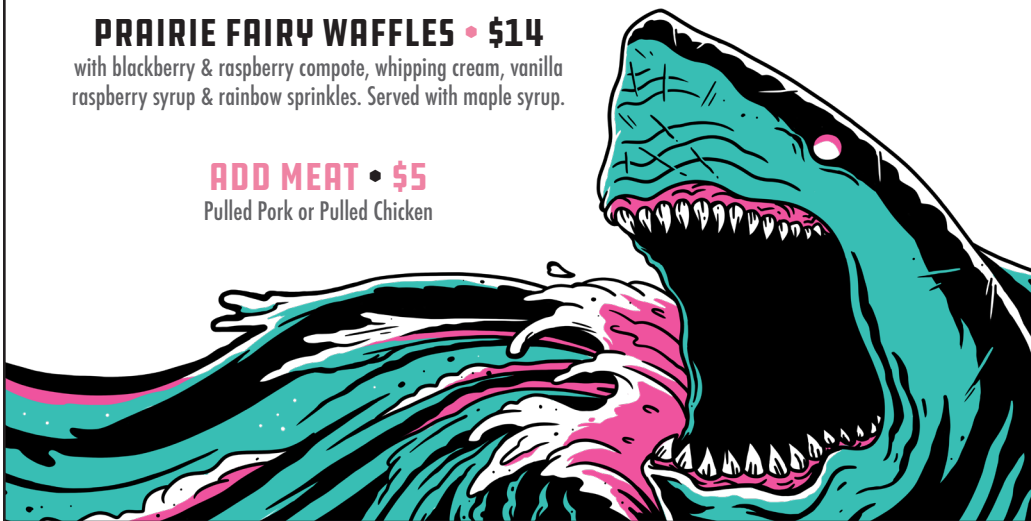
Tinga De Pollo and sliced onion cooked in chipotle tomato sauce. topped with Queso Fresco, onion and cilantro. Served with Creamy Jalapeno Salsa & pickled carrots

BUFFALO CAULIFLOWER

Roasted buffalo cauliflower tacos with slaw, avocado ranch and cilantro. Served with celery sticks and a side of avocado ranch for dipping (VEGAN)

Please let us know if you have any allergies or dietary restrictions. 18% Gratuity on Parties of 8 or More.

IN COLLABORATION WITH



@SEACHANGEBREWINGCO | #GREATBEERFROMRIGHTHERE #CRUSHBEERSNOTDREAMS