VAYCAY BREW PUB

GF gluten free - DF dairy free - V vegetarian

APPIES

HOUSE-MADE FOCACCIA 8
Roasted Garlic, EVOO, Aged Balsamic Vinegar, lightly toasted

WHIPPED RICOTTA 16 V
Lemon, Cracked Pepper, Honey, Garlic Roasted Tomatoes, Sourdough
GF Bread +3

BIRRIA TAQUITOS 19
Brisket, Sopa Tortilla Dipper, Mozzarella, Avocado Tequila Guac, Crema Mexicana

KOREAN FRIED CHICKEN 18 GF
Addictive Korean Fried Chicken bites. Do we really need to explain?

DONAIR PATATAS BRAVAS 18 GF
Crispy smashed Fingerling Potatoes, Seasoned Beef, Smoked Paprika Aioli, Sweet Sauce, 63° Egg, Pickled Turnip

TUNA POKE NACHOS 27 DF
Yellow Fin Tuna, Wonton Crisp, Unagi Glaze, Edamame, Wasabi Pickled Cucumber, Radish, Sriracha Kewpie Mayo, Scallion, Togarashi

MICHELADA OYSTERS 20 per ½ Doz DF
Fresh shucked, Clamato Lime Chela Mignonette, Tajin
GF Mignonette option (no charge)

HANDHELDS

Accompanied by a side Chef Salad or Soup
Sub Caesar Salad 2, GF Bun 3

CALIFORNIA CHICKEN CLUB 19
Local Pita, Roasted Chicken Thigh, Cashew Pesto, Lemon Buttermilk Ranch, Pineapple Bacon, Arugula, Plum Tomato

STREET TACOS 17 GF
Chorizo, Yellow Onion, Cilantro, Lime, Corn Tortilla, Avocado Crema
Al Pastor Chicken +1, Birria Beef +2

STEAK SANDWICH 24
House Focaccia, Sous vide Tri-Tip Steak, Chilli Butter, Wilted Kale

BÁNH MÌ QUESADILLA 19
Crispy Pork Belly, Mozzarella, Carrot and Cucumber Slaw, Cilantro, Peanut Sauce

NY STYLE PIZZAS

GF Crust 3

ONE NIGHT IN BANGKOK 24
Pad Kra Pao, Stir-fried Ground Pork, Birds Eye Chili, Thai basil, Lemongrass Lager-pickled Garlic, Mozzarella, Sweet Soy, Fried Egg

DAY OF THE DEAD 24
Chicken Al Pastor, Charred Pineapple, Quick-pickled Red Onions, Jalapeño Salsa, Avocado Crema, Mozzarella, Cilantro, Lime

BRONX 24
Red Sauce, Mozzarella, 'Cup'aroni

FRENCH ONION 23
Roasted Garlic Cream Base, Caramelized Onion, Beef Stock, Rosemary, Mozzarella, Crouton, Smoked Maldon Salt

MARGHERITA 21 V
Red Sauce, Fior di Latte, Basil, Maldon Salt

ENTRÉES

ROMAINE CALM 16
Romaine Heart, Confit Garlic Crouton, Creamy Lemon Caper Vinaigrette, Parmesan Add Chicken +6

THE PROPER ROAST 34
Tri-Tip, Mashed Potato, Mini Yorkies, Fried Brussels, Chef's Secret Family Gravy

THAI'D UP MUSSELS 27 GF
Kaffir Lime, Coconut Milk, Ginger, Garlic, Crispy Rice Balls

ALABAMA SMOKED CHICKEN 30 GF
Smoked Paprika Chicken Spice, Mashed Potato, Corn and Bacon Succotash, Green Beans, Alabama White Sauce

DESSERT

MEXICAN BROWNIE 12
House-made Chocolate Brownie, Vanilla Ice Cream, Chocolate Powder, Mexican Hot Chocolate

DRAUGHT MENU

PINT (16oz) $9 ◆ ½ PINT (12oz) $7

- Tangerine Speedo (Tropical New England IPA) 5.8%
- the Weekender West Coast IPA (West Coast IPA) 5.8%
- Pocket Rocket (Double IPA) 7.5%
- El Hefe (Dry Hopped Lemon/Lime Hefeweizen) 4.9%
- Kona Krush Charred Pineapple Gose (Charred Pineapple Gose) 4.5%
- Chela Cerveza (Mexican Cerveza) 4.5%
- Vezpa Italian Pilsner (Italian Pilsner) 5.0%
- Crouching Tiger (Asian Style Rice Lager) 4.2%
- Hidden Dragon (Salted Black Lager) 5.2%

VAYCAY SEASONAL TAP
Let us tell you about it in way too much detail!

VAYCAY
BREW PUB

BEER COCKTAILS

$16 DRAGON'S LAIR 2 oz
Hidden Dragon Salted Dark Lager, Bourbon, Amaretto, Lemon, Brown Sugar Cinnamon Syrup

$17 SPEEDO DE PALOMA 1.5 oz
Tangerine Speedo Tropical NEIPA, Tequila, Grapefruit Juice

$15 KRUSHED LEMONADE 1.5 oz
Kona Krush Pineapple Gose, Local Vodka, Lemonade

$16 CHELADA ON VAYCAY 1.5 oz
Chela Cerveza, Local Vodka, Clamato, House-made Tamarind Caesar Mix, Tajin Rim

$20 BEERGARITA 2.5 oz
Blanco Tequila, Lime Juice, Chela Mexican Cerveza

$15 JET LAG 1.5 oz
Jet Lag Fruity Lagered Ale, Vodka, Raspberry Purée, Lemon Juice, Simple Syrup

ELECTRO

Electrolytes, Adaptogens, Vitamins, Coconut Water
355 ml Can on Ice / $6

PINEAPPLE FOCUS
GUAVA POWER
PEACH CALM
POMELO CLARITY

WINE

	6 oz	9 oz	Bottle
RED			
LAS CUMBRES, CHILE Cabernet Sauvignon	$11	$16	$46
RIVER RETREAT, NSW Shiraz	$12	$17	$49
SANDPOINT, CA Pinot Noir	$13	$19	$54
WHITE			
LAS CUMBRES, CHILE Sauvignon Blanc	$11	$16	$46
IVORY AND BURT, CA Chardonnay	$14	$20	$57
ROSE			
HUSH DIRTY LAUNDRY, BC Pinot Gris / Sauvignon Blanc	$13	$19	$54
BUBBLES			
HOUSE PARTY, ITALY Prosecco	$13.5	NA	$55

TIKI TEA
– TEQUILA LIME ICED TEA –

Pint (16 oz) $10 / 1/2 Pint (12 oz) $8

CLASSIC LIME
RASPBERRY
MANGO
JALAPEÑO PINEAPPLE

TEQUILA COCKTAILS

$19 DARLENITA MARGARITA 2 oz
Darlene's Secret Recipe. If we tell you we'd have to kill you!

$17 FIRING SQUAD 2 oz
Tequila, Triple Sec, Pomegranate Molasses, Lemon Juice, Soda

$16 CARTEL SHAFT 1.5 oz
Tequila, Kahlua, Cold Brew Spirit Bear Coffee, Coconut Milk

$14 ELECTRIC COWBOY 1 oz
Our take on a Ranchwater - made with our very own Electrolyte drinks. Tequila, Lime Juice, and Choice of Pineapple, Guava, Peach, or Pomelo. **$4 Make it a Double! 2 oz**

CRAFTED IN-HOUSE

$17 MANGO UNCHAINED 1.5 oz
Romero's Amber Rum, Guava Power ELECTRO, Mango Purée, Lime Juice, Spiced Mango Syrup, topped with Guava Nectar

$18 SOFT LAUNCH 1.5 oz
Local Gin, Pineapple Focus ELECTRO, Pineapple Juice, Lime Juice, Spiced Mango Syrup, Coconut Milk, Egg Whites

$18 PTO PALOMA 1.5oz
Tequila, Pomelo Clarity ELECTRO, Grapefruit Juice, Lime Juice, Chili Oil

$17 PEACH, PLEASE 1.5oz
Romero's Spiced Rum, Prosecco, Peach Calm ELECTRO, White Peach Purée, Peach Syrup, Lemon Juice

$18 SUNSET SIPPER 2.5 oz
Local Whiskey, Peach Bitters, Toasted Almond Bitters, Brown Sugar Cinnamon Syrup, Walnut Smoked Glass

$18 ESPRESSO MARTINI 2 oz
Need we say more?
Cinnamon Bun +1, Chocolate Pistachio +3

LOCAL ROTATING TAPS

Pint (16 oz) $11 / 1/2 Pint (12 oz) $8.50

CIDERS by Uncommon Cider Co & Sunnycider
MOJITOS by Burwood Distillery
BEER made by our friends

Buy a 6-pack of Chela for the Kitchen Crew $18