

Appetizers

Argentinian Sliders 9

two sliders of our custom blend all natural beef, arugula, manchego cheese, Mama Lil's peppers & chimichurri mayo

Lompoc Jumbo Wing Plate 11

choose from our classic wing sauce, nuoc cham, or Korean gochujang BBQ, with marinated vegetables & bleu cheese dressing

Truffle Pub Fries 8

Kennebec potatoes fried golden brown, truffle oil, aged parmesan cheese & fresh herbs

Pub Fries 5

fresh hand cut Kennebec potatoes fried golden brown

Soft Tacos 9

two tacos with our spicy rojo sauce and your choice of chicken, pork, or tofu, with jalapeño-citrus slaw, cotija cheese, toasted pumpkin seeds & green onions on grilled flour tortillas

Nachos 9

house made tortilla chips, pepper jack & cheddar cheese, black beans, pico de gallo, scallions, sour cream, guacamole & salsa

add pulled chicken or pork 3

Soups & Salads

add a grilled chicken breast, crispy chicken tenders, gluten-free crispy chicken tenders or marinated tofu to any salad 3.5

Soup of the Day cup 4 / bowl 6

Fresh Green Salad 6.5

our house mix of kale, arugula, spinach and romaine, carrots & croutons, with your choice of dressing

Caesar Salad 9

romaine, parmesan cheese & croutons

5Q Salad Bowl 10

kale, arugula, spinach, romaine, roasted beets, bleu cheese crumbles, dried cranberries, toasted pumpkin seeds & lemon garlic vinaigrette

Blackened Chicken Salad Bowl 13

romaine lettuce, blackened grilled chicken, pico de gallo, cotija cheese & toasted quinoa with tortilla chips & chipotle ranch dressing

Vietnamese Rice Noodle Bowl 13.5

rice noodles, spinach, arugula, kale, cucumber, cabbage, carrots, peanuts, edamame & nuoc cham dressing & your choice of grilled chicken or marinated tofu

Boards

Hummus 13

chickpea hummus, marinated vegetables, artichoke hearts, sweet drop peppers, cucumber, Kalamata olives, artisan goat cheese & herb crostini
sub corn tortilla chips for a gluten-free option

Meat and Cheese 17

three selections of our charcuterie and three artisan cheeses with pickled vegetables, sweet drop peppers and fresh toasted crostini

Burgers

all burgers come with either a small green salad, pub fries, house made chips, or a cup of our house made soup

Udi's gluten-free buns may be substituted for 1.25

5Q Beef Burger* 1/2 lb. patty 13 1/4 lb. patty 10

our custom blend, all natural beef patty, shredded iceberg, tomato, red onion & our special burger sauce on a toasted pub bun

The Beyond Burger 16

vegan, gluten-free, non-GMO & plant protein packed on a toasted onion bun with grilled red onion, butter lettuce, tomato & herb aioli

Argentinian Burger* 1/2 lb. patty 14 1/4 lb. patty 11

our custom blend all natural beef, arugula, manchego cheese, Mama Lil's peppers & chimichurri mayo on a toasted pub bun

Lamb Burger* 14

handmade 1/3 lb. all natural, grass fed lamb patty on a toasted onion bun with al pimenton goat cheese, arugula, sliced red onion & our smoky sun dried tomato jam

sub a grilled marinated chicken breast for no charge (1/2 lb. price)

**sub a vegan hemp patty or lamb burger for 1.5
sub a Beyond Burger 3.5**

**add bleu cheese, sharp cheddar, pepper jack, emmentaler swiss, or smoked gouda 1.25
add honey smoked bacon, avocado, egg 1.5**

*our house made dressings include:
bleu cheese, ranch, chipotle ranch,
lemon garlic vinaigrette,
sun dried tomato vinaigrette, and nuoc cham*

***burgers are cooked to order. consuming raw or undercooked foods may increase your risk of foodborne illness**

Sandwiches & Pub Favorites

*all sandwiches come with either
a small green salad, pub fries, house made chips,
or a cup of our house made soup
Udi's gluten-free buns may be substituted for 1.25*

Tuna Melt 13

house made tuna salad with capers, dill pickles,
tomato & sharp cheddar on toasted como

Baked Italian Grinder 15

capicola ham, genoa salami, black forest ham,
prosciutto, tomato, house giardiniera, marinated
artichokes, provolone piccante & parmesan cheese
on a French roll

B.A.A.T. 13 add chicken 3.5

honey smoked bacon, arugula, avocado, tomato,
and provolone on toasted como with herb mayo

Fried Fishwich 13.5

battered Atlantic haddock fillet on a toasted
pub bun with remoulade, shredded iceberg lettuce
and cheddar cheese

Blackened Chicken Jalapeno Mac 14

spicy blackened chicken in a rich cheese sauce with
fresh spirelli pasta

Ale Battered Fish & Chips 12

one 6 oz piece of Fool's Golden Ale battered
Atlantic haddock, fresh hand cut Kennebec
french fries & caper-dill tartar sauce
add a piece \$5 each

Desserts

Dark Chocolate Brownie 7

chocolate coffee stout ice cream & caramel sauce

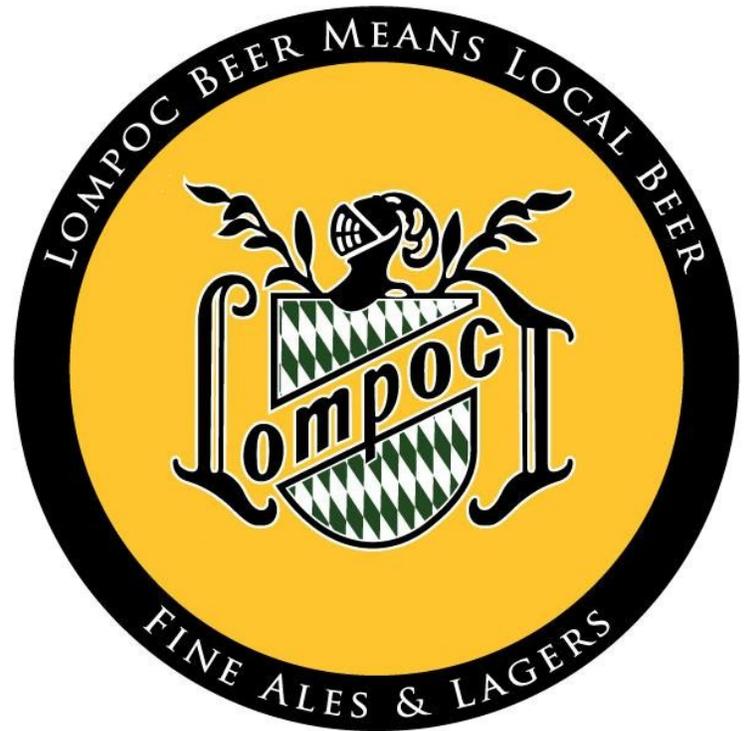
Ice Cream Sundae 5.5

vanilla bean ice cream, chocolate sauce, caramel
sauce, whipped cream & roasted peanuts

**Join us for
weekend brunch!
Saturdays and Sundays
from 10am-1pm**



Welcome To Beautiful
LOMPOC, OREGON



5th Quadrant

Lompoc Brewing strives to bring you
quality handcrafted beers in a
friendly, neighborhood environment.
We pride ourselves on using fresh,
local, and seasonal ingredients
whenever possible.

Cheers!



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