

# STATE ROOM

BREWERY • BAR • KITCHEN



\* **NEW** \*  
STATE ROOM  
HOT SAUCE  
\$10

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## SMALL PLATES

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OYSTERS ... 18 HALF DOZEN

STUFFED EGGS ... 4  
crispy leeks & pancetta

BANG BANG CALAMARI ... 14  
Toy's sambal aioli

BRUSSEL SPROUTS ... 12  
umami brown butter, k-town spices

FIRE CRACKER GREEN BEANS ... 12  
blistered, sweet, spicy

STICKY RIBS ... 13  
sunomono salad, thai basil

KOREAN WON WING\$ ... 12  
spicy, crispy, honey, chili, sesame

HOUSE FRIES ... 7      GARLIC FRIES ... 9

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## COOL GREENERY

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CAESAR ... 12  
little gem lettuce, parmigiano reggiano, anchovies, croutons,  
crispy capers

STRAWBERRY SALAD ... 14  
field greens, strawberries, fennel, pickled onions, point Reyes  
blue cheese, candied nuts, strawberry balsamic dressing

EAST WEST ... 14  
baby kale, cabbage, cucumber, carrots, mint, cilantro, crushed  
peanuts, chilies, fried shallots, citrus dressing

### ADD ON'S

Grilled Chicken 4 | Fried Chicken 5 | Shrimp 7

SOMETHING SWEET

**IT'S - IT ... 4**  
Vanilla or Mint

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## SAMMIES - choice of fries or salad -

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STATE ROOM BURGER ... 17  
1/2lb. Creekstone Ranch Angus ground beef, lettuce, red  
onion, tomato, state room sauce, brioche bun

+ white cheddar, blue cheese, gruyere cheese,  
melted IPA onions, garlic aioli, pickles ... 1

+ bacon farm egg, avocado mash,  
roasted mushrooms ... 2

CUBANO ... 15  
braised pork, tasso ham, pickles, swiss, spicy mustard, harissa  
aioli, pressed ciabatta

CRUNCHY CHICKEN ... 16  
fresh slaw, sambal aioli, brioche

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## WOOD FIRED PIZZAS

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MARGARITA ... 18  
torn basil, house tomato sauce, mozzarella di bufala

THE ENTERPRISE ... 20  
pepperoni, house made fennel sausage, red onion, three  
cheeses, house tomato sauce

THE PESTO ... 20  
chicken, roasted onions, red peppers, three cheeses, arugula,  
chili oil

PEPPERONI ... 18

CHEESE ... 16

SUB GLUTEN FREE CRUST ... 4      SUB VEGAN CHEESE ... 2

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## BIG PLATES

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FRIED CHICKEN ... 25  
buttermilk coleslaw, biscuit, harissa hot sauce

SEOUL BOWL BIBMBOP ... 20  
spicy pork, k-town banchan veggies, kokuro rose rice, fried egg

GARLIC NOODLES ... 24  
prawns, trumpet mushrooms, spinach, parmesan

PRIME AGED NEW YORK ... 32  
fingerling potatoes, trumpet mushrooms, asparagus, shallots,  
cabernet peppercorn reduction

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Due to our limited seating capacity, please help us accommodate as many of you as we can.  
We kindly ask parties to enjoy a 75min seating. Thank You!

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## DRAFT BEER

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ALL OF OUR DRAFT BEERS ARE BREWED ON-SITE

PINTS ... 6.5, 8

HALF PINTS ... 3.5

FLIGHTS ... 12 (choose from four beers = 20oz.)

PITCHERS ... 24, 30

TAKE HOME - GROWLERS ... 26, 32

**NEW TAKE HOME - CROWLERS ... (1) 12 - (3/PK) 32**

### FRANKLINS TOWER IPA

Bready malt notes with big floral and citrus hop flavors. Aroma of citrus, tropical and passion fruit (ABV 6.6% / IBU 64)

### FILIBUSTER DOUBLE IPA

Big bodied malty beer with big resinous piney hop character and warming alcohol finish (ABV 8.6% / IBU 84)

### HAZY JOINT SESSION IPA

This hazy session IPA has minimal bitterness and huge hop flavors and aromas of citrus, melon and tropical fruits with a silky texture (ABV 4.8% / IBU 6)

### PATRIOT PILSNER

Grassy malt flavors with earthy and herbal hop aroma (ABV 4.8% / IBU 30)

### AWESOME RICE LAGER \*GABF Silver Medal Winner – 2018

Light bodied lager that's crisp and clean with light malt notes and low bitterness. Brewed with 30% rice (ABV 4.2% / IBU 19)

### ALTERED STATE \*1st Place Trappist Style Ale – 2018 CA State Fair

Strong Belgian golden ale brewed with coriander that features fruity & spicy flavors balanced with alcohol (ABV 9.6% / IBU 23) **not available in 1/2 pint**

### TROPICALI GUAVA PALE

Our seasonal pale ale conditioned on guava for a tropical twist. Very refreshing! (ABV 5.2% / IBU 40)

### PRESIDENTIAL PORTER

medium bodied deep mahogany colored ale with flavors of caramel and chocolate balanced with medium hop bitterness (ABV 5.5% / IBU 27)

SEASONAL CIDER: (guest cider) please ask your server

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## BOTTLES

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GLUTENBERG: Gluten free, IPA. 15oz can (ABV 6% / IBU 76) ... 7

OLD SPECKLED HEN: Nitro-can, english pale ale (14.9oz) (ABV 5.2%) ... 8

ERDINGER, WEISSBIER: Germany, non-alcoholic ... 5

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## COCKTAILS

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### FOX & THE HOUND

belvedere pink grapefruit vodka, agave, grapefruit

### DAYLIGHT

jameson, fresh thyme, lemon bitters, house made sweet n' sour

### CASANOVA

square one bergamot vodka, pomegranate, lemon, rhubarb bitters, thyme syrup, grapefruit

### IN THE WEEDS

boodles gin, lemongrass syrup, basil, lemon, grapefruit, soda

### DE LA LYCHEE

watermelon, kai lychee vodka, lychee puree, apple juice, prosecco

### NO FREE REFILLS

Sorrento lemon vodka, strawberry puree, house made sweet n' sour, soda water

### SAVVY ONE

tanteo jalapeno tequila, sauza tequila, blood orange, cilantro, jalapenos, scrappy's firewater bitters, house made sweet n' sour

### GIVING ME THE FEELS

james pepper 1776 rye, pur likor spice, gran classico, angostura bitters

### A TOUCH OF CLASS

gin, aperitivo, Lo-Fi sweet vermouth, lemon, honey, pomegranate, prosecco

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## WINES

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### SPARKLING

La Marca, **Prosecco** 32 / 9

Simonnet-Febvre, Crémant de Bourgogne **Brut** 42 / 12

### WHITE \*DRAFT WINE

\* Dry Creek, **Sauvignon Blanc**, Sonoma County, 2019 28 / 8

Hess Select, Chardonnay, Monterey County, 2018 35 / 10

Sonoma Cutrer, **Chardonnay**, Russian River, 2016 50 / 14

Whispering Angel, **Rosé**, Côtes de Provence, 2018 52 / 15

\* Pedroncelli, **Rosé**, Sonoma County, 2019 28 / 8

Trefethen, **Dry Riesling**, Napa Valley, 2018 39 / 11

### RED \*DRAFT WINE

La Crema, **Pinot Noir**, Sonoma Coast, 2016 52 / 15

\* J. Lohr, **Pinot Noir**, Central Coast, 2018 32 / 9

Fess Parker, **Syrah**, Santa Barbara, 2016 52 / 15

Joseph Carr, **Cabernet Sauvignon**, Paso Robles, 2016 45 / 13

\* McBride Sisters, **Merlot/Cabernet Blend**, Central Coast, 2016 35 / 10