

# HAPPY HOUR

4:00 PM - 7:00 PM DAILY

HAPPY HOUR

## SPECIALS

- GRILLED TOMATILLO SALSA** 3  
Mix it up with authentic corn tortilla chips served with Peter B's house made, fresh salsa - fast and easy
- GILROY GARLIC FRIES** 4  
The name speaks for itself - complimentary mint included
- I ♥ ARTICHOKE**  5  
Locally grown artichoke hearts, breaded in Peter B's secret brew, fried and served with our secret sauce - eat your heart out
- SWEET POTATO FIRECRACKER FRIES** 5  
Seasoned sweet potatoes lightly fried, tossed with fresh jalapeño and garlic for a little extra kick
- MONTEREY CALI-MARI** 5  
Straight from the bay - crisp Monterey Bay calamari served with Peter B's serrano vinaigrette
- BREW-RINGS**  5  
Take your basket of crispy onion rings for a dip in Peter B's original stout aioli, IPA blue cheese or BBQ sauce - a favorite among the savviest of brewmasters
- THE WING-MAN** 5  
Crispy buffalo wings served with blue cheese dip and farm fresh celery
- MONTEREY NACHOS** 5  
This is authentic Mexican taste any way you spell it. Tender braised pork, cheese, jalapeño, olives and crispy tortilla chips served with house made pico de gallo
- DRY CRACKED RIBS** 3  
All the rib with none of the mess - our savory rib tips are dry rubbed with our own special recipe, cooked to perfection and then dusted with fresh black pepper

## HANDCRAFTED BEER

- 16 OZ. BEER** 4
- 16 OZ. DARK BEER** 4.5
- MUG BEER** 6
- MUG DARK BEER** 6.5

## DRINKS OF THE DAY

- MY MARGARITA** 3  
Straight-forward, classic, AWESOME!
- CLASSIC LONG ISLAND** 5  
Five liquors, two mixes - hang on!
- BARTENDER'S CHOICE**  
Could be simple or something more, ask your server for what's in store
- DRINKS** 6
- SHOTS** 5



Indicates Items Made with Our Beer



# APPETIZERS

## MONTEREY CALI-MARI 8

Straight from the bay - crisp Monterey Bay calamari served with **Peter B's** serrano vinaigrette

## VEGGIE AND PICKLES 3

Lean, green and a little in between - celery, carrots, gherkins, olives and sweet peppers create a healthy plate with no guilt

## GRILLED TOMATILLO SALSA 4

Mix it up with authentic corn tortilla chips served with **Peter B's** house made, fresh salsa - hot, fast and easy

## GILROY GARLIC FRIES 7

The name speaks for itself - complimentary mint included

## I ♥ ARTICHOKE 8

Locally grown artichoke hearts, breaded in **Peter B's** secret brew, fried and served with our secret sauce - eat your heart out

## CRISPY MOZZARELLA 6

Not your average cheese stick - lightly fried in our house made blonde ale batter, these crunchy and creamy treats will leave you begging for more

## SWEET POTATO FIRECRACKER FRIES 7

Seasoned sweet potatoes lightly fried, tossed with fresh jalapeño and garlic for a little extra kick

## STEAMED CASTROVILLE ARTICHOKE 7

Locally grown and raised, take a dip in our classic drawn butter and tasty garlic aioli (chilled upon request)

## BREW-RINGS 5

Take your basket of crispy onion rings for a dip in **Peter B's** original stout aioli, IPA blue cheese or BBQ sauce - a favorite among the savviest of brewmasters

## ALE STEAMED CLAMS 8

Made with our amber ale, these clams are the envy of their fellow shellfish, served in a hearty broth of slivered garlic, bacon, fresh tomatoes with house made aioli

## THE WING MAN 7

Crispy buffalo wings served with blue cheese dip and farm fresh celery

## MONTEREY NACHOS 8

This is authentic Mexican taste any way you spell it. Tender braised pork, cheese, jalapeño, olives and crispy tortilla chips served with house made pico de gallo

## JALAPEÑO BOMBERS 8

Plump jalapeños are stuffed with a savory mixture of cheese and bacon then lightly fried - cheese, meat and the right amount of heat!

## DRY CRACKED RIBS 5

All the rib with none of the mess - our savory rib tips are dry rubbed with our own special recipe, cooked to perfection and then dusted with fresh black pepper



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# SOUPS AND SALADS

## SOUP DU JOUR 4

The S.O.D. is a steaming cup of our Chef's best, ask your server about today's masterpiece

## MONTEREY BAY CLAM CHOWDER 7

This local chowder is straight from the Bay and is served piping hot

## THE TORTILLA FLAT SOUP 5

This soup is just like the Steinbeck novel, rich and colorful ingredients mixed to perfection - savor homemade chicken broth and fresh local vegetables topped with crispy tortilla strips

## BLACK BEAN CHILI 6

A new twist on an old favorite - black beans, meat and good stuff galore are simmered to create this hearty dish. Topped with shredded cheddar cheese

## EAT A COBB 10

Can you spell salad? Locally grown iceberg and romaine lettuce are tossed with: **E**gg, **A**vocado, **T**omato and **C**heeddar, **C**hicken (grilled), **B**lue cheese and **B**acon

## THE MIGHTY CAESAR 8

Classic and crisp with a taste as big as the Coliseum. Fresh, locally grown romaine lettuce is tossed with Caesar dressing and crispy croutons - All Hail Caesar!

## WITH GRILLED CHICKEN 10

## WITH FRESH SHRIMP 13

## EATA FAJITA SALAD 13

This chicken fajita salad is crazy good! Locally grown Iceberg and Romaine lettuce tossed with black beans, roasted corn, tomatoes and Chipotle Ranch Dressing topped with our special sautéed chicken, peppers and onions

## GRILLED STEAK SALAD 13

Keep the steak while you lose the waist! We take locally grown Tanimura and Antle artisan lettuces and toss them with marinated tomatoes, shaved Parmesan cheese and crispy red onions, then top it all off with lean grilled steak and balsamic vinaigrette

# PIZZAS HERE!

## B.Y.O.P. (BUILD YOUR OWN PIE) 8

Choose two favorites and we do the rest. Pick from pepperoni, olives, mushrooms, sausage, pineapple, ham, jalapeños or grilled veggies. Load it up (you know you want to) - additional toppings: .50 each

## THE PORTOLA PIE 13

Our signature pizza features locally grown roasted garlic and fresh caught Dungeness crab - New York and Chicago ain't got nothin' on this!





# BURGERS SO GOOD THEY NEED A PROPER TITLE

Peter B's is proud to offer a half pound of USDA 100% ground chuck in all our burgers. We grill them to your liking and serve them with crisp Swank Farms iceberg lettuce and vine ripened tomatoes. Each burger comes with your choice of fresh French fries or crispy onion rings.

## THE PORTOLA

9

Grilled to your liking served on a fococcia roll and your choice of cheddar, American, Swiss or jack cheese, Swank Farms iceberg lettuce and vine ripened tomatoes complete this masterpiece. **Go big with applewood smoked bacon and avocado for \$1 each**

## THE GUILTLESS VEGGIE BURGER

10

All the taste with none of the baggage! Veggie patty with grilled Portobello mushroom, peppers, squash on a whole wheat ciabatta roll, yum!

## THE "SHROOM"

10

Portobello mushrooms, Swiss cheese and sweet caramelized onions, grilled to your liking - this burger is worth the trip!

## THE GOBBLER

10

Fresh seasoned ground turkey is grilled to perfection and served with monterey jack cheese and arugula on a toasted whole wheat ciabatta roll

## THE HIGHWAY 1

10

Like the summer sun, this burger brings the heat with pepper Jack cheese, Anaheim chili's and a chipotle aioli, grilled to your liking

## THE POINT REYES

11

Point Reyes blue cheese, applewood smoked bacon and fresh arugula makes this burger more than a mouthful, grilled to your liking

## THE PIT BOSS

10

Straight from the "que", this burger is done right with grilled red onions, tangy BBQ sauce and aged New York cheddar, grilled to your liking

## THE BIG KAHUNA

11

Big island taste with grilled pineapple, Canadian bacon and a Teriyaki glaze, grilled to your liking

## DA' BOMB

11

House made black bean chili and aged New York cheddar combine for a taste explosion, grilled to your liking



Indicates Items Made with Our Beer



# SANDWICHES AND ENTREES

## GRILLED FISH TACOS 13

Monterrey meets Monterey, as locally and sustainably caught, seasonal fish are grilled just right and served with a cabbage slaw and guacamole ¡Muy Bien!

## BREW PUB FISH N' CHIPS 12

Ahoy there! A pub favorite with a Peter B's twist - Alaskan cod is dusted with our house-made blonde ale batter and lightly fried, served over wedge cut fries

## MONTEREY BAY SAND DABS 14

A local's favorite served over garlic whipped potatoes and mixed vegetables with a tangy lemon-caper sauce

## PETER'S PASTA 10

This seafood linguini is not to be missed! Fresh fish in a rich tomato broth with onions, peppers, spinach and a saffron rouille

## ALE AND GARLIC CHICKEN SANDWICH 9

Fort Ord wheat ale and garlic chicken served on a fluffy whole wheat ciabatta roll with Monterey jack cheese and fresh sliced avocado

## THE CLUBHOUSE...CALI STYLE 10

Toasted San Francisco sourdough with smoked turkey, avocado, bacon and vine ripened tomatoes - A true west coast classic

## THE OKTOBERFEST 8

This bratwurst is a Peter B's favorite, served with tangy sauerkraut

## SOUTHERN STYLE BBQ SANDWICH 9

Tender pulled-pork shoulder, house braised with our amber ale and served with apple slaw and a light BBQ sauce - wet napkin included

## B'S BITES 10

Peter B's famous sliders on soft potato rolls with your choice of lean hamburger, crab cakes or our very own house braised pulled pork

# HOME-STYLE FAVORITES

## BAKED MAC-N-CHEESE 6

Mix of jack, cheddar and parmesan cheeses baked in our pizza oven to get a crispy crust

## CARL'S FRIED CHICKEN 9

Chef Carl's special blend of spices make this dish a local favorite, served with seasoned wedge fries

## SPAGHETTI AND MEATBALLS 9

Home made meatballs simmered in a marinara sauce served with garlic bread

## 5-CHEESE LASAGNA 12

Chef's special blend of cheeses with a meat sauce baked to hot cheesy perfection served with garlic bread

## CHEF'S SIGNATURE MEATLOAF 12

A blend of ground chuck, Italian sausage and spices, wrapped in applewood bacon served with whipped potatoes and fresh vegetables



*"All of our seafood is sourced in accord with the Monterey Bay Aquarium Seafood Watch program, which helps consumers and businesses make choices for healthy oceans."*



Indicates Items Made with Our Beer



# DESSERTS

## PEPPERMINT RIBBON PIE 8

Imagine layers of peppermint ice cream, chocolate fudge in a cookie crust topped with toasted meringue - WAIT... you don't have to!

## APPLE BLUEBERRY CRISP 6

Fresh seasonal apples and blueberries lightly covered in our secret crumb topping

## THE CHOCOHOLIC 8

For only the savviest of chocolate lovers, indulge in our rich fudge cake served with a fresh berry coulis

## STOUT MARINATED STRAWBERRIES 7

Locally grown strawberries soaked in our very own brew and served over vanilla bean ice cream - sweet, rich and totally unique

## GOIN' BANANAS 8

Three scoops of our premium ice cream, rich chocolate sauce, fresh whipped cream and nuts - we don't monkey around with this classic

## COAST TO COAST CHEESE CAKE 6

New York style cheese cake with a touch of Monterey - rich house made cheese cake topped with fresh, local berries, no matter what coast you're from, you won't be disappointed in this treat

# LIQUID DECADENCE

## PETER B'S HOT CHOCOLATE 3

Large cup of delicious hot chocolate topped off with a huge marshmallow

## IRISH COFFEE 6

Jameson and Baileys added to a great cup of Joe

## ADULT HOT CHOCOLATE 5

Mom and Dad's hot chocolate spiced with Kaluha and topped with whipped cream



*Using the freshest local ingredients  
and handcrafted beer, the food on this menu  
is sure to hit the spot.  
Enjoy!*

- EXECUTIVE CHEF JASON GILES



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# HAND-CRAFTED PREMIUM BEER

## "BELLY UP" BLONDE ALE

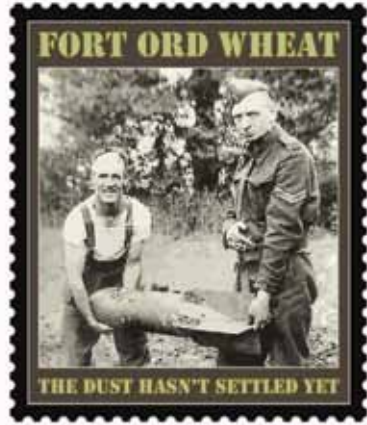
16 oz. 5.5  
25 oz. 7



Here in Monterey, the sea otter is a local resident. They help to balance one of the world's most diverse marine ecosystems, while at the same time capturing our hearts with their playful spirit. The relationship runs so deep that this lovable creature has even been adopted by the local Cal State Monterey Bay as the official mascot. We at Peter B's have chosen to adopt "Gremlin" as our official mascot in particular. Gremlin lived in the Monterey Bay for many years, and brought smile to thousands of visitors and locals alike. The data collected throughout his life contributed to ongoing and vital conservation efforts surrounding the Southern Sea Otter including generations of his offspring that can still be found in the Bay. He is a legend, and will be forever memorialized by this crisp, earthy Belly Up Blonde Ale.

## "FORT ORD" WHEAT

16 oz. 5.5  
25 oz. 7



Fort Ord was a U.S. Army post located in Monterey Bay in California. It was established in 1917 as a maneuver area and field artillery target range and was closed in September 1994. Fort Ord was one of the most attractive locations of any U.S. Army post, because of its proximity to the beach and California weather. The locals still refer to the area now resettled by CSUMB as Fort Ord. The dust truly hasn't settled in this clean unfiltered Ale with citrus and clove notes.

## BEER FLIGHTS

Take a journey through a variety of our California Brews  
4 x 4oz. Samplers of your choice.

6.5

## PETER B'S MUG CLUB

Purchase your fine 25 ounce customizable stein  
and enjoy your beer at a discounted rate,  
receive monthly newsletters as well as  
Mug Club mixers  
to sample new brews and menu items.  
Ask your server for details.



# WINES

At Peter B's, we are more than just about the brew. We take pride in showcasing the wines and varietals from the Central Coast and beyond. Just because we're a pub, doesn't mean we don't know about the grape. Ask your server about their favorite & let's raise a glass to the world-class wines of California. Cheers!

## RED

|                            | Glass | Bottle |
|----------------------------|-------|--------|
| ESTANCIA CABERNET          | 7     | 25     |
| J. LOHR CABERNET           | 8     | 29     |
| ESTANCIA MERLOT            | 7     | 25     |
| EDNA VALLEY MERLOT         | 8     | 29     |
| J. LOHR PINOT NOIR         | 10    | 35     |
| EDNA VALLEY PINOT NOIR     | 8     | 29     |
| ESTANCIA (2008) PINOT NOIR | 7     | 25     |
| EDNA VALLEY SYRAH          | 8     | 29     |
| ESTANCIA ZINFANDEL         | 8     | 29     |

## WHITE

|                          | Glass | Bottle |
|--------------------------|-------|--------|
| ESTANCIA CHARDONNAY      | 7     | 25     |
| BERNARDUS CHARDONNAY     | 10    | 35     |
| ESTANCIA PINOT GRIGIO    | 7     | 25     |
| J. LOHR RIESLING         | 7     | 25     |
| EDNA VALLEY SYRAH        | 8     | 29     |
| ESTANCIA SAUVIGNON BLANC | 7     | 25     |
| BERINGER WHITE ZINFANDEL | 7     | 25     |



# ABSOLUT-LY PETER B'S

7

## RUBY RED SLIPPER

ABSOLUT RUBY RED, Triple Sec and white cranberry juice.  
Toto, we're not in Kansas any-more!

## MONTEREY MULE

ABSOLUT PEARS, ginger beer, with a splash of lime.  
Mayday, Mayday!

## RAZZBERRY BERET

ABSOLUT RASBERRY, Collins mix with a splash of RAZ Liquor

## MANGO BAY

ABSOLUT MANGO, apple juice, ginger ale with a splash  
of lemon. Sit back and enjoy the view!

## HOT & BOTHERED

ABSOLUT PEPPAR, pineapple juice and soda water...  
and everything nice

## AÇAI SOUR

ABSOLUT BERRI AÇAI with a splash of sour - Fruity, fresh  
and flowery

## BLUE PEACH

ABSOLUT PEACH , Malibu and Blue Curacao

## STRONG KURANT (RIP TIDE)

ABSOLUT KURANT, sweet & sour, fresh blackberries

## GREEN WITH ENVY

ABSOLUT MANDARIN, Midori Sour, lemon, lime and a splash  
of soda - Don't be jealous!

## RICH & FAMOUS

ABSOLUT VANILLA, Godiva chocolate with skim milk

## SWEET TEA GIMLET

ABSOLUT WILD TEA, lime juice and simple syrup

## A FRESH START

ABSOLUT CITRON, basil, sour and a hint of soda water -  
Ready, set go!

## ABSOLUT BACHELOR

ABSOLUT 100 with a hint of Vermouth, shaken or stirred -  
A true, classic Martini

# 10-MINUTE VACATIONS

8

## MONTEREY SUNSET

Cruzan, crème de banana, OJ & pineapple juice, triple sec

## JOHN DALY

Ketel One, iced tea & lemonade

## AYE TAI

Captain Morgan, pineapple, OJ, grenadine, float of Meyers Dark

## TENNESSEE TEA

Jack Daniels, apple liquor, sour, sprite

## ISLAND MARGARITA

Patron Silver, sour, lime juice, OJ, blue curacao,  
island blue pucker

## MVP

Malibu, Absolut Vodka, pineapple juice, peach schnapps

