

THANKSGIVING WEEK MENU

In accordance with Alameda County's latest SIP regulations, we are requiring the purchase of a meal with all draft beer orders.

Thank you in advance for your cooperation!

WEDNESDAY 11/25

12p-7p

1/4lb DCQUE SMOKED CHICKEN SANDWICH - \$13

Topped with Rock Creek Slaw and spicy pickles. Comes with a bag of chips.

Add a cup of Lillian Claire's Creamy, Cheesy Cauliflower Soup - \$4

1/4lb DCQUE PULLED PORK SANDWICH - \$13

Topped with Rock Creek Slaw and spicy pickles. Comes with a bag of chips.

Add a cup of Lillian Claire's Creamy, Cheesy Cauliflower Soup - \$4

LILLIAN CLAIRE'S CREAMY, CHEESY CAULIFLOWER SOUP

All vegetable stock, onions, celery, carrots, and cauliflower blended with creamy extra sharp cheddar cheese and New Oakland Glow Pilsner. Topped with garlic croutons, cheese, and peppered bacon [optional].

Cup - \$6

Bowl - \$8

THURSDAY 11/26

TAPROOM CLOSED

FRIDAY 11/27

12p-7p

LILLIAN CLAIRE'S CREAMY, CHEESY CAULIFLOWER SOUP

All vegetable stock, onions, celery, carrots, and cauliflower blended with creamy extra sharp cheddar cheese and New Oakland Glow Pilsner. Topped with garlic croutons, cheese, and peppered bacon [optional].

Cup - \$6

Bowl - \$8

BROKE DA MOUTH TEXAS CHILI

Grass-fed beef, Anaheim, Pasilla, Ancho, Guajillo, and red bell peppers topped with our house Cheddar Black Lager beer sauce and green onions. Served with a Hatch chili cheese scone.

Cup - \$8

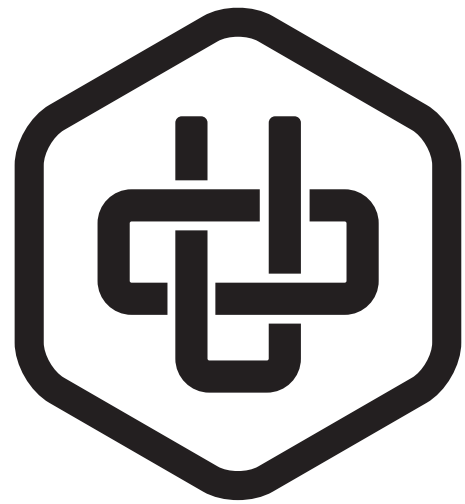
Bowl - \$10

SATURDAY-SUNDAY

11/28-11/29

1p-6p

TACO COMA: Established in 2018. Taco Coma was created by Francisco and Cassandra Hernandez [father/ daughter team.] Cassandra's love for her grandma's cooking inspired them to create Taco Coma in 2018.



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