



MAINS

GO COMBO: SMALL CAJUN FRIES AND 2 FRIED PICKLES FOR JUST \$3 MORE/ SUB A PREMIUM SIDE ON A COMBO FOR \$1 MORE

BURGS AND DOGS

Bootlegger's 1/3 lb Cheeseburger \$10

Patty Pressed Thin and Grilled to Perfection. With all the Classic Fixins, Lettuce, Red Onions, Tomato, Pickles, Mayo, Ketchup, and Mustard

Spicy BOB (Bacon Ortega Burger) \$12

We took our Smashed Thin Burger added Bacon, Ortega, our Chipotle Garlic Spread, and Sriracha. Dressed with Lettuce, Tomato, Onion and Pickles

****Yee-Haw Burger \$12**

We took 1/3 lb burger Bacon, BBQ Sauce and Mayo Dressed with Lettuce, Tomato, Onion and Pickles

Bacon Street Dog \$10

Premium all Beef Hot Dog with Bacon and Topped with Grilled Onions and Peppers.

HOT AND COLD SANDOS

Nearly Famous Hot Chicken Sandwich \$10

Vegetarian option - Sub Hot Cauliflower

Served on a Toasted Brioche Bun, Spicy Buttermilk Fried Chicken Goodness. Loaded up with Pickles, Apple Slaw, and Chipotle Spread

Turkey and Swiss \$7

Smoked Turkey with Swiss Cheese, Green Leaf Lettuce, Tomatoes, Mayo and Sriracha served on a Chiabatta bread

BLT \$8

Applewood Smoked Bacon, Green Leaf Lettuce and Ripe Tomatoes sandwiched between Mayo and Toasted Sourdough Bread.

Grilled Cheese \$8

Butter Encrusted Sourdough with Sharp Cheddar and Swiss Cheese. Some gooey goodness!

ADD AVOCADO OR BACON TO ANYTHING FOR ONLY \$2

TACOS

****Filipino Tocino \$3.5**

Filipino Style Sweet Pork Tocino, topped with pickled onions, Cilantro and Cotija Cheese. Served with aside of Mango Pico de Gallo

****Carne Asada \$3.5**

Classic Carne Asada Cooked on the Plancha, Fresh Onions, Cilantro, and Cotija Cheese

****Vegan Asada \$3.5**

Vegan & Gluten Free & Politically Correct Tofu Asada cooked in a pan, with Fresh Onions, Cilantro, and Cotija Cheese

FRIES + WINGS

Cajun Fries - Small \$3/Large \$5

Classic French Fries with our Special Cajun Blend

Large Loaded Fries \$9

Our Cajun Fries Loaded up with Chili, Cheese and Sour Cream.

****Premium Asada Fries \$14**

A Pile of Fries topped with Melted Mozzarella, Carne Asada, Creme Fresh, Guac Sauce and Pico de Gallo.

Wings - Classic Buffalo or Spicy Bourbon BBQ

Choose from: Small 4 piece \$6/ Large 8 piece \$10

Ask about our special Atomic Hot Reaper sauce

PREMIUM SIDES - \$3 EACH

Corn Cakes

Sweet and Savory Corn Cakes Topped with our House Made Peach Chutney

Cucumber Salad

Cucumber Salad Topped with a Sour Cream Dressing

Roasted Corn Salad

Pan Seared Cold Corn Salad with a Refreshing Lime Sour Cream Drizzle Topped with Cilantro

Summer Watermelon Salad

Sun Ripened Watermelon with Red Onions Topped with a Mint Vinaigrette

Potato Salad

A Summertime comfort food favorite

SMALL BITES!

INCLUDES ONE SAUCE

Aaron's Fried Pickle Spears \$3

Three Expertly Breaded and Fried Pickle Spears

Andouille Sausage Plate \$5

A full Andouille Sausage Sliced up and Grilled to Perfection. Served with Grilled Onions and Peppers

Cheese and Cracker Plate \$8

A Rotating Selection of Cheese and Crackers. Ask Your Server for Details.

Kwek Kwek \$5

Three Corndogged Quail Eggs. We Make our own Corn Dog Batter with El Chango Lager! Great for Sauce Dipping!

****Bruschetta \$7**

Garlic Basil and Tomatoes with a Balsamic Drizzle with Toasted Chiabatta Bread

Avocado Toast \$5

Sourdough toasted with Butter and Topped with Avocado, a Hint of Lime and a Dash of Salt

Extra Sauces Peach Chutney, Buffalo Sauce, Spicy Bourbon, Bleu Cheese, Ranch, Chipotle Garlic

DESSERT

****Filipino Dessert Fries \$7**

Our Signature Filipino Dessert Fries Feature Purple Yam Fries Dusted with Sugar Served with Coconut Vanilla Greek Yogurt, and topped with both a Pandan Honey and a Balsamic Reduction Drizzle Finished with a Candied Bacon Sprinkle

DAILY SPECIALS

Monday - Manwich sliders

Tuesday - Rotating New Tacos

Wednesday - Small bites

Thursday - Featuring L'arte dell'Olivo products

Friday - Fish Tacos

Saturday - Pulled Pork Sliders

Sunday - American/Filipino Brunch 10-1pm

**** NEW ITEMS**

OUR STORY

Our story really starts way back in 1998 when Founder Aaron Barkenhagen, then just 19 years old brewed his first homebrew with his older brother. A true ah ha moment, inspired Aaron to continue to grow and learn as a homebrewer over the next 10 years. When Aaron eventually went back to school and took a class for Entrepreneurship at Cal State Fullerton, his hobby and business aspirations converged to form the business plan for a brewery. Bootlegger's Brewery, a name derived from his homebrewing and neighborhood suds maker roots, blossomed into a full fledge business plan.

Starting the brewery was a test of sheer determination, working long nights and weekend while holding a day job in the insurance industry, Aaron and his wife Patricia forged ahead with the help and support of many friends and family opening the brewery in April 2008. Selling the first keg to a local neighborhood hangout, Heroes. In the early days, it was just Aaron in his Ford Ranger, brewing, selling and delivering his handcrafted beer.

Over the next 12 years, Bootlegger's Brewery branched out into distribution, moved the production facility and tasting room to larger locations, and opened an additional brewery/tasting room in Redlands CA and Costa Mesa. With this came 30 plus more employees and a true exploration and adventure in cutting edge beer styles and varieties.

On March 15th 2020, we served ou last pint and closed the Bootlegger's Brewery tasting room to the public at the direction of the Governor of California due to the COVID-19 pandemic. Emotions swirled, uncertainty loomed and in the days following, we were forced to temporarily furlough employees and reevaluate our ability to continue to operate. Recognizing a new need in the community we serve, we quickly pivoted and began selling and delivering grocery items and beer directly to our customers homes.

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When the state finalized the guidelines for beginning to reopen public places in May 2020, we were once again thrown a curveball. Only establishments serving food would be allowed to reopen to the public. Not the be deterred, we once again pivoted and began work on our Bootlegger's Concept Kitchen. We ran test kitchen trials, rented a food truck, developed a menu, and performed mock service. With the help of several key employees and friends, in just twelve days, we went from idea to open on Wednesday May 27th 2020.

Our idea was simple, comfort food that reflects Aaron and Patricia's love for food and culture. We started with some of our favorite home dishes of Nashville style Hot Chicken and Roasted Corn Salad, and added our favorite comfort foods and a little flair of Patricia's Filipino home cooking.

We hope you enjoy our food and good times on our patio over a nice cold beer. If there is something we can improve on, be sure to let us!

Stay safe!

Aaron and Patricia Barkenhagen and the rest of the Bootlegger's Family

TO GO MENU

We offer virtually all our draft beers to go:

- 32 oz Crowler Can
- 64 oz Growler Glass Jug (reusable)

Cans to Go:

- El Chango 12 oz 6-pack/ 12oz 12-pack/ 16oz 4-pack/ 19.2oz singles
- El Chango Lime and Salt 12 oz 6-pack
- Far Out 12oz 6-pack/ 16oz 4pack
- Thai Tea Far Out 16oz 4pack
- Knuckle Sandwich DIPA 16oz 4-pack
- Golden Chaos 16oz 4-pack
- Golden Chaos with Cherries 16 oz 4-pack
- Old World Hefeweizen 16oz 4-pack
- Rocco Red 16oz 4-pack
- FunFest German Lager 16oz 4-pack
- It's 5 o'clock Zoomwhere Hazy IPA 16oz 4-pack
- Business Slippers Hazy DIPA 16oz 4-pack
- Tropical Lightning Hazy Pale 16oz 4-pack
- Pokin' the Bear 16oz 4-pack
- Palomino Pale Ale 16oz 4-pack
- Valencia Orange Blonde 16oz 4-pack
- Missile Crisis Russian Imperial Stout 12 oz 6-pack/Single
- Train to Nowhere IPA 12 oz 6-pack
- Order of the Eagle Amber 12 oz 6-pack



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**CONCEPT
KITCHEN**