

STARTERS

Hot Shrimp & Aritchoke Dip

Served with crispy pita wedges - \$8.95 🕒

Pork & Vegetable Egg Rolls

With sweet & sour dipping sauce and napa cabbage salad - \$8.95

Crispy Calamari

Deep-fried & served with a cool buttermilk dipping sauce - \$9.95 🕒

Mediterranean Mini Falafels

Served with cucumber yogurt, pomegranate & red pepper sauces - \$7.95 🕒

PASTAS & SUCH

Louisiana Seafood Gumbo

Slow simmered fresh fish, prawns, scallops & sausage with rice, okra and Cajun seasonings, topped with red pepper rouille - \$16.95

Black Pepper Linguini & Calamari

Tender calamari steak, tossed with red onions, artichoke hearts, tomatoes, basil, crushed red pepper, toasted bread crumbs, pecorino and white wine-lemon butter sauce - \$15.95

Spicy Creole Chicken Alfredo

Spaghetti, broccoli florettes, toasted walnuts, green onions, garlic and Alfredo sauce - \$15.95

ENTREES

Citrus Fired Mahi Mahi Tacos

Two tacos with charred pineapple-habañero sauce, avocado salsa fresca, red cabbage slaw, queso fresco with coconut-cilantro rice & black beans - \$13.95 🕒

Chicken Marsala

Rosemary & garlic marinated chicken breast served over roasted garlic & onion mashed potatoes and a classic mushroom-marsala sauce - \$15.95

Ale Battered Fish & Chips

Strips of fresh rock cod, deep-fried & served with fries & our house tartar sauce - \$13.95 🕒

Grilled Salmon

Roasted Yukon Gold potatoes, sauteed Swiss chard and artichoke-red pepper-caper-mustard sauce and lemon aioli - \$16.95

Caesar Salad

A starter salad of hearts of romaine with a creamy garlic dressing made with fresh eggs, topped with sun-dried tomatoes, shaved parmesan & house made sourdough croutons - \$5.95 🕒

Baby Field Greens Salad

Mixed field greens, maple spiced pecans, dried cranberries, blue cheese crumbles and pomegranate vinaigrette - \$6.95 🕒

Spinach Salad

With mozzarella, mushrooms, green bell peppers, tomato wedges and balsamic-apple dressing - \$6.95 🕒

Spinach Striped Cheese Ravioli

Chicken, caramelized onions, capers, tomatoes, basil, garlic and extra virgin olive oil - \$15.95

Italian Fettuccini

Tossed with prosciutto, spinach, roasted red peppers, fennel & onions with pesto sauce - \$15.95

Vegetarian Penne Pasta

With a fresh vegetable medley, sun-dried tomatoes, pinenuts, fresh mozzarella & roasted garlic-white wine sauce - \$13.95

Roasted Red Snapper

Served over vegetable potato hash, sweet pea-bacon sauce and cucumber-mango salsa - \$16.95

Grilled Smoked Salmon Quesadilla

With lemon cream cheese, capers, cucumbers, watercress, onions served in a flour tortilla topped with sour cream and mushroom-mint rice pilaf - 14.95

Teriyaki Tri-Tip & Vegetable Kabobs

With sticky rice & macadamia nut butter - \$16.95

Vegetarian Stuffed Mushrooms

Portobellos stuffed with mixed vegetables, rice, cheddar cheese, cashews and spinach sauce - 14.95

IN A HURRY? TRY ONE OF THESE 🕒

SALADS

Smoked Chicken Caesar

A large FBC Caesar tossed with a creamy garlic dressing made with fresh eggs, topped with a hardwood smoked chicken breast, sun-dried tomatoes and parmesan cheese with house-made sourdough croutons - \$12.95 ☺

Turkey Cobb Salad

Served with avocado, bacon, blue cheese crumbles, julienne turkey, tomatoes, hard-boiled egg, romaine & green leaf lettuces and Dijon vinaigrette - \$14.95 ☺

Spicy Seared Ahi Salad

With napa cabbage, julienne carrots, red onions, green bell peppers, peanuts, angel hair pasta, water chestnuts, wasabi vinaigrette and shrimp crackers - \$15.95 ☺

Asian Steak Salad

Marinated flank steak atop romaine & iceberg lettuces, snow peas, cilantro, cashews, diced tomatoes, avocado, green onions, sesame seeds & won tons in a light Asian vinaigrette - \$15.95

Taco Salad

Served in a tortilla bowl with seasoned ground beef, lettuce, black & pinto beans, red onion, cheddar & jack cheeses, black olives, tomato salsa, sour cream & cilantro dressing - \$13.95 ☺

SANDWICHES

Meatball Marinara

Served on a sour roll with provolone & parmesan, yellow onions, green bell peppers & a side green salad \$10.50 ☺

Grilled Chicken Breast

On a sesame seed Kaiser bun with jalapeño jack cheese, crispy bacon, avocado & red pepper aioli, with a side of french fries - \$10.50 ☺

Yellowfin Tuna Burger

Served on an onion roll, teriyaki-ginger glazed with sesame slaw, wasabi aioli, radish sprouts and side of chow mein salad - \$11.95

Turkey & Avocado

Served on toasted panini roll with pesto mayonnaise, Canadian bacon, balsamic roasted peppers, fried onions and side of three bean salad - \$10.50 ☺

Angus Roast Beef Dip

Served on a soft steak roll, melted mozzarella & caramelized onions with au jus and side of seasoned curly fries - \$11.95 ☺

Half Pound Hamburger

On a sesame seed Kaiser bun with lettuce, onions, tomatoes & a pickle spear, with a side french fries - \$8.95
(add cheese \$1.25 / bacon \$1.25 / avocado \$1.75)

Pulled BBQ Pork

Served on a soft torpedo roll with fried onions, cole slaw, lettuce and side of spicy curly fries - \$10.50 ☺

SIDES

French or Curly Fries
Three Bean Salad
Coconut-Cilantro Rice
Roasted or Mashed Potatoes
Sautéed Mushrooms
Sides - \$3.25 each

NOTES

FBC can accommodate all your large party needs.
Wedding packages, corporate events, business luncheons & cocktail parties are easily organized!
Contact the manager on duty for further inquiries.
www.faultlinebrewing.com

We Accept Visa, Mastercard, Amex, Travelers Checks, Cash

Sorry, no personal checks accepted.

Please note that an 18% Gratuity will be added to parties of six or more (bar area included) - Thank You

Lead Cook - Genaro Camacho **Executive Chef - Dan Gosling** Sous Chef - Basilio D. Mariscal