

Fried Garbanzo Beans \$8

Tossed in chili lime seasoning.

Hummus and Pita \$10

Topped with olive oil and paprika.

Chips and Salsa \$9

Fire roasted tomatillo salsa topped with fresh pico de gallo.

Esquite \$12

Served on the cob, fried, and topped with shredded Oaxacan quesillo, Aleppo pepper aioli, jalapeno crema, and cilantro.

Housemade Garlic Knots \$11

Crunchy strips of dough, fresh garlic, herbs and shredded parm. Tied and baked to order with marinara for dipping.

Bavarian Pretzel \$15

Your choice of two sauces: House-made beer cheese, The Dudes' ranch dressing, honey wholegrain mustard, or classic dijon.

Shishito Peppers \$12

Blistered, tossed with salt & pepper and drizzled in sriracha aioli.

Steak Bites \$14

Tri tip and chimchurri, served on a house made crostini.

Nachos \$15

Beer cheese, cilantro lime crema & your choice of chicken or tri-tip.

Street Tacos \$15

Served with cabbage, cilantro lime crema, pickled onion, jalapeno, watermelon radish, charred lime & your choice of chicken or tri-tip.

Double Baked Chicken Wings \$17

Tossed in your choice of buffalo, BBQ, sweet chili, chimichurri, garlic parmesan, or chili lime. Comes paired with a side of fries!

Loaded Fries \$11

Quesillo, pico de gallo, tomatillo jalapeno crema & black bean puree. Add chicken for \$4, or Tri-tip steak for \$5!

Side of Fries \$7

Loaded Garlic Mashed Potatoes \$12

Topped with shredded parmesan cheese, bacon & green onion.

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Caesar \$12

Romaine lettuce, Dudes' dough croutons, fresh parmesan & house made dressing.

SoCal Steak Salad \$16

Tomatoes, black beans, red onion, and organic romaine tossed in a chipotle vinaigrette. Topped with tri-tip steak and tortilla strips.

Super Dude Salad \$15

Kale, purple cabbage, bell peppers, cherry tomatoes, watermelon radish, cucumber, tri-colored quinoa & lemon agave dressing.

Fried Chicken \$17

Beer marinated and coated in cornmeal & spices, served on a toasted Kings Hawaiian bun with pickles & a black pepper aioli.

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Pub Baked Burger \$17

Kings Hawaiian bun, smoked gouda, arugula, red onion, avocado & rosemary aioli.

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Make it vegan w/ an Impossible patty, and Chao cheese. +\$2

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Street Dog \$13

Garlic toasted Hawaiian bun, all beef link, bacon bits, bell peppers, jalapenos, onions and a jalapeno aioli.

Dudes' Torta \$17

Tri tip, onion & jalapeno tossed in soy dressing with arugula, chipotle aioli, tomatoes, and Oaxacan quesillo. Served on telera bread.

Hummus Sandwich \$13

Marbled rye, house hummus, heirloom tomatoes, cucumbers, red onion, watermelon radish & dressed arugula.

All Sandwiches served with Fries or House Salad.

Substitute Mashed Potatoes or Quinoa for \$4.

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Zeppoles \$12

Fried Pizza Doughknots, with Powdered Sugar or Churro Style

Beer Float \$12

Vanilla Ice Cream and Grandma's Pecan Brown Ale

Classic Cheese \$13

Three cheese blend atop our signature crust and house made tomato sauce. Topped with shaved parmesan, fresh parsley, and oregano.

Margherita \$15

Signature crust, hand crushed plum tomatoes, fresh mozzarella, basil, sea salt, and extra virgin olive oil.

Pepperoni \$15

Sliced pepperoni, tomato sauce, and a three cheese blend with shaved parmesan, parsley & oregano.

The Local Spicy Sweet \$17

Local piru cactus honey with fresh jalapenos and goat cheese. Served atop our signature crust with house made tomato sauce and three cheese blend

Sausage and Mushroom \$17

Hand crumbled spicy Italian sausage, roasted crimini mushrooms, seasoned ricotta cheese with our three cheese blend, shaved parmesan, parsley and oregano.

Prosciutto and Arugula \$17

Thin sliced prosciutto layered on our signature crust with house made tomato sauce and our three cheese blend. Topped with shaved parmesan, arugula, and chili oil.

Rosemary Chicken Pizza \$17

Rosemary marinated chicken breast, creamy white sauce, three cheese blend, chili oil, parsley, oregano and parmesan.

Spicy Pig \$17

Chimichurri, house tomato sauce, three cheese blend, shishito peppers, bacon and a sriracha aioli.

Daiya vegan cheese available for \$1 more...

Gluten-free crust available for \$2 more.

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Tractor Sodas & Elixers - 100% Organic \$5

Cola	Cherry Cream
Blood Orange	Blackberry Mint
Coconut	Spiced Stonefruit
Cucumber	

Housemade Limeade or Unsweetened Iced Tea \$4

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The Dudes' Private Label Wine - Santa Barbara County

Pinot Noir \$8 - Red Blend \$7 - Chardonnay \$7

Boochcraft Kombucha \$6 / \$10

Jasmine green tea with apple and lime. 100% Organic - 7% ABV

Honest Abe's Hard Cider \$6 / \$10

Traditional dry sparkling apple cider. 6.9% ABV

Nectar Hard Seltzer \$7

12 oz. Can - Your choice of Yuzu, Mandarin, Lychee, or Asian Pear.

House Beer Radler \$7

12 oz. Can - Your choice of Grapefruit, Mango, Tropical, or Salted Lime

High Proof Ale Shot \$5

2 oz. of our super filtered Ale - Uncarbonated with light notes of sweet malt. 17.4% ABV

High Proof Ale w/ Mixer \$9

Our high proof ale served over ice, with your choice of any of our sodas or elixers.

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Poppin' My Collins

HPA, lemon juice, soda water, and a touch of sugar.

Jesus Quintana

HPA, mint, lime, soda water, and a splash of simple syrup.

Cooler Than a Cucumber

Basil, cucumber, HPA, sugar, and soda. Refreshing!

Obviously You're not a Golfer

An Arnold Palmer made with limeade, iced tea, and HPA.