

TAPPETIZERS

Shareable small plates made to bring people together. We believe good things should get passed around, but we also know some things are just too good to share.

GOES GREAT PAIRED WITH ONE OF OUR CRAFT BEERS.
LET US HELP YOU MAKE THE PERFECT COMBO!

GF BRUSSEL SPROUTS | 14

Crispy Santa Maria Valley Brussels tossed with Balsamic Reduction and Parmesan Cheese
ADD BLUE CHEESE CRUMBLES +2
ADD BACON +2

SWEET POTATO FRIES | 12

Crisp on the Outside, Soft and Sweet on the inside, served with Buttermilk Ranch for dipping

GOLDEN ONION RING STACK | 12

Crispy Thick Cut Onion Rings served with Blast BBQ Sauce and Ranch Dressing

GF FLAME GRILLED STEAK BITES | 21

Flame Grilled Slices of Filet Mignon & Sautéed Mushrooms served with Garlic Cheese Bread and Chipotle Aioli Dipping Sauce
ADD BLUE CHEESE CRUMBLES +2

CHILI CHEESE WAFFLE FRIES | 14

Thick Waffle Cut Fries, Santa Maria Tri-Tip Chili, Jalapeno Cheese Fondue, Sour Cream, Scallions
ADD CARNITAS, CHICKEN OR TRI-TIP +5

GARLIC CHEESE SOURDOUGH | 12

Sourdough Baguette, Pesto, Mozzarella, & Parmesan Cheese served with a Side of Marinara Sauce for Dipping

GARLIC PARMESAN TAPROOM FRIES | 14

Our Crispy Taproom Fries Tossed with Roasted Garlic & Parmesan Cheese

TAPROOM FRIES | 7

Golden, Crispy, Seasoned Shoestring Fries. Caution, Surgeon General says these Fries are highly addictive.

BACON WRAPPED SHRIMP | 19

6 Jumbo Shrimp wrapped in Thick Cut Applewood Smoked Bacon, Served with Sweet Chili Garlic Dipping Sauce

825 NACHOS | 17

House Made Corn Tortillas Chips, Refried Beans, Creamy Nachos Cheese, Shredded Jack Cheddar Cheese, Tomato, Sliced Jalapenos, Green Onions, Cilantro, Cilantro Lime Crema, and Taco Sauce
ADD CARNITAS, TRI-TIP OR CHICKEN +5

DOUGH BOY PRETZEL | 12

A GINORMOUS Bavarian Style Pretzel served with Blonde Ale Beer Cheese and Spicy Dijon Mustard. The Quintessential Craft Beer Nosh.

LOADED TOTS | 12

Crispy Tots Topped with Melted Jack & Cheddar Cheese, Bacon, Scallions, and Sour Cream

CHICKEN STRIP PLATTER | 18

Tender Crispy Breast Strips, Fried Golden Brown, served with a Generous Portion of Criss Cut Fries and a Side of Ranch or BBQ Sauce

GF LOCAL OAK GRILLED ARTICHOKE | 13

Steamed until Tender then Grilled over Red Oak, Served with a Spicy Garlic Aioli

BLAST 825 JUMBO CHICKEN WINGS

The Biggest, Juiciest Wings in Town! Crispy Fried and tossed in your Choice of Sauce:

SWEET CHILI GARLIC, BBQ, TRADITIONAL SPICY BUFFALO, OR GARLIC PARMESAN served with side of Waffle Fries and your choice of Ranch or Bleu Cheese

GF **SIX PIECES | 15**

GF **TWELVE PIECES | 23**

TACOS | 17

SERVED WITH TAPROOM FRIES OR ADD ONION RINGS +2, SWEET POTATO FRIES +2, WAFFLE FRIES +2, CRISPY TOTS +2, MIXED GREEN SALAD +2, ELOTE CORN +2

GF BAJA STYLE CRISPY FISH TACO

Cold Water Cod Fried Up Crispy topped with Lettuce & Cabbage Mix, Pico de Gallo and Chipotle Aioli Sauce

GF FIRE GRILLED TRI-TIP

Smoky Santa Maria Style Tri-Tip Tacos Topped with Onions, Roasted Jalapeno Salsa, and Lime.

GF FLAME GRILLED CHICKEN

Juicy Grilled Chicken, Chipotle Aioli Sauce, Cilantro and Lime

GF SLOW ROASTED CARNITAS

Tender Pork Carnitas, Onions, Roasted Jalapeno Salsa, Lime

SHAREABLE DESSERTS

LOADED BROOKIE | 16

Fresh Baked 10" Chocolate Chip Cookie Baked to Perfection topped with Ghiradelli Chocolate Brownie, Caramel and Chocolate Sauces, Vanilla Ice Cream & Whipped Cream

CREAMY CHEESECAKE | 13

Thick, Creamy Cheese Cake in a Crushed Graham Cracker Crust, Topped with Whipped Cream and Seasonal Berries

RASPBERRY CHEESECAKE | 14

Thick, Creamy Cheese Cake Topped with a Tart Raspberry Swirl, in a Crushed Graham Cracker Crust

DEATH BY CHOCOLATE! 5 LAYER CAKE | 16

A Decadent 5 Layer Chocolate Cake with Chocolate Frosting served with Vanilla Ice Cream, Santa Maria Valley Berries, Drizzled with Fresh Berry Sauce. Make sure to save room, you will not want to miss this!

"GO NUTS" CARROT CAKE | 14

Layers of Spice Cake, Silky Cream Cheese Frosting, Sprinkled with Grated Carrots, Walnuts, and Hint of Raisins

BREAD PUDDING | 14

Cinnamon Bread Pudding, Caramel Sauce, topped with Vanilla Ice Cream, Whipped Cream, and Candied Pecans

MINI CHOCOLATE COOKIE SUNDAE | 12

MINI SUNDAE | 6

SCOOP OF VANILLA ICE CREAM | 4

BLAST & BREW

AMERICAN EATERY AND TAP HOUSE

PISMO BEACH

2131 PRICE STREET PISMO BEACH CA 93449
(805) 295 - 5151

FRESNO

799 W PALMDON DR. - FRESNO, CA 93704
(559) 229-7263

OLD TOWN CLOVIS

601 POLLASKY AVE. CLOVIS, CA 93612
(559) 321 - 8860

PASO ROBLES

803 13TH ST. PASO ROBLES, CA 93446
(805) 227 - 7132

SAN JOSE

55 RIVER OAKS PKWY. SAN JOSE, CA 95134
(408) 770 - 3090

MADERA

131 RIVERWALK BLVD. S
MADERA, CA 93636
(559) 228 - 9069



ARROYO GRANDE

1462 EAST GRAND AVENUE
ARROYO GRANDE, CA 93420
(805) 202 - 2160

ORCUTT

241 S BROADWAY ST. SUITE 101
ORCUTT, CALIFORNIA 93455
(805) 934 - 3777



SAN LUIS OBISPO

733 HIGUERA ST. SAN LUIS OBISPO, CA 93401
(805) 783 - 1111



NO CHECKS OR TRAVELERS CHECKS ACCEPTED. MUST PRESENT I.D. WHEN PAYING BY CREDIT CARD. DELIVERY CHARGE MAY APPLY. TAX NOT INCLUDED. PRICES AND MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

GF = GLUTEN FREE

Orcutt v.122022



ENTREES

FLAME GRILLED RIBEYE | 42
Generous 16oz. Cut Grilled to Perfection, served with Garlic Mashers, Garlic Cheese Bread and Steamed Fresh Local Veggies or Elote Corn

GF FLAME GRILLED SALMON | 32
Fire Grilled Salmon Filet served with Cilantro Lime Brown Rice and Steamed Fresh Local Veggies or Elote Corn

GF FIRE GRILLED CHICKEN BOWL | 20
Grilled Tender Chicken Breast, Steamed Fresh Local Veggies, Cilantro Lime Brown Rice, Served with Choice of Sauce Savory BBQ, Sweet Chili Garlic, or Zesty Peanut Tahini

CHIPOTLE STEAK BOWL | 22
Flame Grilled Steak, Fresh Local Veggies, Cilantro Lime Brown Rice, Topped with Chipotle BBQ Sauce

BLAST COMFORT BOWL | 20
Crispy Fried Chicken Breast, Garlic Mashed Potatoes, Fire Roasted Corn, topped with Savory Brown Gravy

FISH 'N CHIPS | 21
A Blast Favorite! Cold Water Cod Fried Up Crisp with our House Blonde Ale Batter served with Fresh Coleslaw, Taproom Fries and House Caper Tartar

CAJUN SHRIMP BOWL | 23
Grilled Cajun Shrimp, Roasted Corn, Cilantro Lime Brown Rice, Avocado, and Fresh Lime

TAPROOM FRIES INCLUDED OR ADD
ONION RINGS +2, SWEET POTATO FRIES +2
CRISPY TOTS +2, MIXED GREEN SALAD +2, ELOTE CORN +2

SANDWICHES

FLAME GRILLED CHICKEN CLUB | 17
Flame Grilled Chicken Breast on a French Baguette, Grilled Onions, Avocado, Bacon, Swiss Cheese and Blast Sauce

TRI-TIP DIP | 18
Thinly Sliced Flame Grilled Tri-Tip on a French Baguette with Provolone Cheese and side of Au Jus
ADD AVOCADO +2, ADD BACON +2

BLTA | 16
Thick-cut Apple Wood Smoked Bacon French Baguette, Heirloom Tomatoes, Avocado, Romaine Lettuce, Mayonnaise

TRI-TIP GRILLED CHEESE | 18
Thin Sliced Tri-Tip, Cheddar & Swiss, served on Toasted Golden Brown Texas Toast
ADD BACON +2, AVOCADO +2

825 PHILLY CHEESESTEAK | 19
Thinly Sliced Oak Grilled Tri-Tip, topped with Cheese Sauce, Sautéed Bell Peppers and Onion on a Toasted Baguette

FLAME GRILLED TRI-TIP | 17
Flame Grilled Tri-Tip on Toasted Sourdough Baguette with Butter and Garlic served with Fire Roasted Salsa or BBQ Sauce
ADD AVOCADO +2, BACON +2

BUFFALO CHICKEN | 18
Tender Chicken Breast Fried Up Crispy and drenched in Buffalo Sauce, topped with Melted Provolone, Pickles, Crisp Local Iceberg Lettuce and Served on Toasted Golden Brown Texas Toast. A Blast Favorite!

CHICKEN DIP | 17
Thinly Sliced Chicken Breast, Mayo, Topped with Provolone Cheese and Layered on a French Baguette. Served with a side of Our House Made Au Jus.
ADD BACON +2, AVOCADO +2

BREW PUB MAC & CHEESE

LOBSTER MAC | 22
Lobster, Bacon, Smoked Mozzarella, Creamy Cheese Sauce, Toasted Panko, Scallions

BUFFALO MAC | 19
Crispy Chicken, Bacon, Jalapenos, Buffalo Sauce Topped with Bleu Cheese Crumbles

COWBOY MAC | 19
Tri-Tip, Crispy Onion Straws, BBQ Sauce, Sour Cream, Scallions

V CREAMY CHEDDAR MAC VEGETARIAN | 15
Classic Creamy Cheddar and Rotolini Top with
ADD CHICKEN BREAST +7,
GRILLED TRI TIP +7, CARNITAS +7

V PRIMAVERA MAC | 18
Fresh Local Mixed Veggies, Garlic, Basil, Rotolini and Creamy Parmesan Alfredo Sauce
ADD CHICKEN BREAST, TRI-TIP, OR CARNITAS +7
ADD SALMON +9

BBQ CARNITAS MAC | 19
Slow Roasted Carnitas, Cole Slaw, Crispy Onion Straws, Green Onions, Topped with BBQ Sauce. 2nd Place Recipe at *The Pismo Beach Mac & Cheese Festival 2022*

GF = GLUTEN FREE

V = VEGETARIAN

ASK US ABOUT

OUR CRAFT BEER MENU • CATERING SERVICES • LIVE MUSIC • IF WE HAVE ANYTHING GOING ON!

ANY SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE.

PRICES, SELECTIONS AND AVAILABILITY MAY VARY. ALL PRICES SUBJECT TO SALES TAX. PLEASE NOTE PARTIES OF 8 OR MORE ADULTS WILL BE SUBJECT TO GRATUITY OF 20%.

SALADS

ASK US TO PREPARE YOUR CHICKEN WITH OUR BUFFALO, BBQ OR SWEET CHILI GARLIC SAUCE AT NO EXTRA CHARGE.

GF FLAME GRILLED SALMON SALAD | 23
Flame Grilled Salmon Filet on a bed of Fresh Local Mixed Greens, Red Onion, Cucumber, Pecans, Seasonal Fruit, served with Balsamic Vinaigrette

GF FLAME GRILLED STEAK | 21
Flame Grilled Steak on a bed of Mixed Local Greens with Bleu Cheese Crumbles, Cherry Tomato, Red Onion served with Balsamic Vinaigrette

SANTA MARIA FRESH CAESAR | 14
Chopped Romaine Hearts, Home-made Garlic Croutons, Parmesan cheese with our House made Caesar Dressing

GF FARMHOUSE COBB | 17
Chopped Romaine, Flame Grilled Chicken, Hard Boiled Eggs, Cherry Tomato, Bleu Cheese Crumbles, Chopped Bacon served with Traditional House Ranch Dressing

GF SOUTHWEST CHICKEN | 19
Flame Grilled Chicken Breast on a bed of Fresh Local Mixed Greens, Roasted Corn, Black Beans, Pico De Gallo, Avocado, Lime, and Chipotle Aioli Dressing.

GF CRISPY CHICKEN | 19
Chopped Beer Batter Crispy Chicken Breast on a bed of Fresh Local Mixed Greens, Tomato, Red Onion, Carrots. Served with your choice of Dressing. Add some Zing and get it Buffalo Style!

LOCAL MIXED GREENS | 9
Fresh Local Mixed Greens, Sliced Cucumber, Cherry Tomato, Shredded Carrots, Red Onions, served with your Choice of Dressing

DRESSING OPTIONS
Home Style Buttermilk Ranch, Creamy Bleu Cheese, Honey Mustard, Zesty Peanut Tahini, Blast Creamy Russian, Balsamic Vinaigrette, Chipotle Aioli, Red Wine Vinaigrette

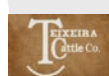
SOUPS

GF PRIME CUT COWBOY CHILI CUP | 7 • BOWL | 11
Thick Pieces of Fire Grilled Tri-Tip, Hearty Beans, Certified Black Angus Ground Beef and just the right touch of spice topped with Sour Cream, Shredded Cheddar Cheese and Scallions.

NEW ENGLAND CLAM CHOWDER CUP | 7 • BOWL | 11
Chef Juan's take on this classic favorite. Rich and Creamy Chowder with Tender Clams and a hint of Chili Pepper Spice.

CORN CHOWDER CUP | 7 • BOWL | 11
Creamy and Rich Chowder with Corn, Chopped Bacon, Yukon Potatoes, and a hint of Cayenne Pepper topped with Scallions.

ADD GARLIC CHEESE BREAD +4



TAPROOM FRIES OR SIDE SALAD INCLUDED OR ADD
ONION RINGS +2, SWEET POTATO FRIES +2
WAFFLE FRIES +2, CRISPY TOTS +2, ELOTE CORN +2

BLAST BURGERS

Locally sourced Certified Black Angus Beef and Santa Maria Valley Produce (when available)

BUILD YOUR OWN BLAST BURGER | 17
Hand-pressed Flame Grilled Certified Black Angus Ground Beef, Lettuce, Tomato, Red Onion, Pickles, Blast Sauce on a Toasted Brioche Bun
ADD ONS: COWBOY CHILI +3, FRIED EGG +2, CHEESE +2, AVOCADO +2, BACON +2, GRILLED JALAPENOS +1

COWBOY BURGER | 20
Hand pressed Flame Grilled Certified Black Angus Ground Beef, Smokey BBQ Sauce, Onion Rings, Cheddar Cheese, Lettuce, Tomato, Red Onion, Blast Sauce, Pickles on a Toasted Brioche Bun.

BCA BURGER | 19
Hand pressed Flame Grilled Certified Black Angus Ground Beef, Thick Cut Bacon, Cheddar Cheese, Avocado, Blast Sauce, Lettuce, Tomato, Red Onion, Pickles on a Toasted Brioche Bun!

THE LOCAL BURGER | 20
1/2 pound Hand-pressed Flame Grilled Certified Black Angus Ground Beef, French Baguette, Red Onions, Tomatoes, Shredded Lettuce, Thick Cut Bacon, Avocado, Cheddar Cheese, Blast Sauce.

JALAPENO & PEPPERJACK BURGER | 19
Hand pressed Flame Grilled Certified Black Angus Ground Beef, Grilled Jalapenos, Pepper Jack Cheese, Lettuce, Tomato, Pickles, Red Onion, Chipotle Aioli on a Toasted Brioche Bun

V PORTOBELLO & SWISS VEGETARIAN | 18
Marinated Portobello Mushroom Grilled Tender, Swiss Cheese, Tomato, Red Onion, Arugula, Mayo, on a Toasted Brioche Bun.
Your Vegetarian Option!

FIRE ROASTED SUBS

SERVED WITH HOUSE CUT CHIPS AND PEPPERONCINI

PESTO CHICKEN | 15
Grilled Chicken Breast, Provolone, Roasted Red Peppers, Artichoke Hearts, Pesto

CHIPOTLE CHICKEN | 15
Grilled Chicken Breast, Bacon, Red Onion, Lettuce, Chipotle Ranch

HEARTY MEATBALL | 14
All Beef Meatballs, Mozzarella, Marinara

SPICY ITALIAN | 14
Dry Salami, Ham, Mozzarella, Lettuce, Tomato, Onion, Vinaigrette

FRESH CAPRESE | 14
Fresh Mozzarella, Roma Tomato, Fresh Basil, Pesto & Balsamic Glaze

ARTISAN PIZZAS

PESTO CHICKEN | 17
Flame Grilled Chicken, Pesto Sauce, Mozzarella, Tomato, Red Onions, Artichoke Hearts, and Goat Cheese

BUFFALO CHICKEN | 16
Flame Grilled Chicken, Buffalo Sauce, and Mozzarella

SANTA MARIA VALLEY VEGGIE | 16
Pesto, Marinara Blend, Spinach, Tomato, Artichoke, Red Onion, Fresh Garlic and Feta Cheese

THAI CHICKEN | 17
Flame Grilled Chicken, Zesty Peanut Sauce, Mozzarella, Pineapple, and topped with Fresh Cilantro, Shredded Carrots, Crushed Red Pepper, and a Squeeze of Fresh Lime

ORCUTT COWBOY | 18
Flame Grilled Tri-Tip, BBQ Sauce, Red Onion, Mozzarella, Fresh Garlic, and Parmesan

DOUBLE TROUBLE | 16
Two Kinds of Pepperoni. Spicy & Classic

BBQ CHICKEN | 16
Flame Grilled Chicken, Applewood Smoked Bacon, BBQ Sauce, Mozzarella, Caramelized Onions, and Cilantro

MARGHERITA PIZZA | 16
Original Red Sauce, Fresh Mozzarella Cheese, Tomato, Fresh Basil, and Olive Oil

BRICK OVEN MEAT LOVERS PIZZA | 22
Have the Meat Sweats?? I have you covered with our Meat Lover's pizza. Two Kinds of Pepperoni, Italian Sausage, Crumbled Meatball & Crushed Red Pepper

BACON & BRUSSELS | 16
Applewood Smoked Bacon, Roasted Brussels Sprout Leaves, Mozzarella, topped with Parmesan and Balsamic Glaze

HAWAIIAN BLAST | 17
Original Red Sauce, Mozzarella, Pineapple, Canadian Bacon, Applewood Smoked Bacon
ADD JALAPENOS FOR A REAL BLAST +1

PLAIN JANES

ARTISAN CHEESE PIZZA | 13

ARTISAN PEPPERONI PIZZA | 14

CAULIFLOWER CRUST +3 | GLUTEN FREE CRUST +2

KIDS MEALS | 10

12 YEARS OR YOUNGER Served with Kids drink or Small Root Beer Float

GRILLED CHEESE & FRIES

MAC N' CHEESE

CHICKEN STRIPS & FRIES

CHEESEBURGER & FRIES

1-TOPPING ARTISAN PIZZA

FISH & CHIPS

OH YEAH...

YOU CAN POUR YOUR OWN BEER HERE!



SELF-POUR TAPS

1. GET A TAP CARD FROM A SERVER OR BARTENDER
2. GRAB A GLASS
3. PLACE YOUR TAP CARD IN THE BLAST & BREW LOGO CARD READER
4. POUR AS MUCH OR AS LITTLE AS YOU LIKE!