

# WELCOME TO BLAST!

## ORCUTT

*Thank you for choosing one of the Central Coast Restaurant Group's favorite concepts. We look forward to serving you and your friends and family. At CCRG we view our establishments as our home and strive to treat our guests as family, we are hosting the party and you're all invited. Whether you come for our freshly prepared homestyle cuisine incorporating fresh locally sourced ingredients from Teixeira Cattle Company, San Ysidro Farms, and Ednas Bakery, our Blast Brewing Company's beer, brewed by our very own Paul Chambers at our Arroyo Grande Brewery, or our scintillating Craft Cocktails designed and crafted by some of the best mixologists on the Central Coast, we hope that you have a blast!*

*Originating in Orcutt at our Flagship location, Blast 825 Brewery and Central Coast Kitchen in 2019 Central Coast Restaurant Group has endeavored to grow and provide a variety of dining options and entertainment venues across the Central Coast. Encompassing Blast Brewing Company, Blast & Brew, Blast 825 Brewery, The Stockyard, and Me N Ed's Pizzeria's, the Central Coast Restaurant Group is committed to providing quality food, fun atmospheres, superb service, and great value to the Central Coast for many years to come.*

## BLAST & BREW

A AMERICAN EATERY AND TAP HOUSE

### COMING SOON!

#### ATASCADERO

7935 SAN LUIS AVENUE ATASCADERO, CA 93422

#### PISMO BEACH

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

#### FRESNO

799 W PALMOON DRIVE · FRESNO, CA 93704  
(559) 229-7263

#### OLD TOWN CLOVIS

601 POLLASKY AVENUE · CLOVIS, CA 93612  
(559) 321-8860

#### PASO ROBLES

803 13TH STREET · PASO ROBLES, CA 93446  
(805) 227-7132

#### SAN JOSE

55 RIVER OAKS PARKWAY · SAN JOSE, CA 95134  
(559) 228-9069

#### MADERA

131 RIVERWALK BOULEVARD S · MADERA, CA 93636  
(559) 228-9069



#### ARROYO GRANDE

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

#### ORCUTT

241 S BROADWAY STREET · ORCUTT, CA 93455  
(805) 934-3777

#### THE STOCKYARD

241 S BROADWAY STREET (UNDER THE WATER TOWER) · ORCUTT, CA 93455  
(805) 934-3777

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.

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%



### ASK US ABOUT

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

# STARTERS

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!**

## BRUSSEL SPROUTS | 14

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

## GOLDEN ONION RING STACK | 12

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

## GF FLAME GRILLED STEAK BITES | 23

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

## TAPROOM FRIES | 7

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

## BACON WRAPPED SHRIMP | 21

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

## NEW COCONUT SHRIMP | 16

8 Golden Crispy Fried Shrimp 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**

## NEW AHI NACHOS | 18

Ahi Poke tossed with Avocado, Scallions, and Sesame Seeds served with Crispy Fried Wanton Chips

## DOUGH BOY PRETZEL | 14

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  
**MAKE 'EM CHILI CHEESE TOTS +3**

## CHICKEN STRIP PLATTER | 18

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

## BLAST 825 JUMBO CHICKEN WINGS

Served with side of Shoestring Fries and your choice of Ranch or Blue Cheese

### REGULAR

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

### NEW BONELESS

Crispy Fried, Juicy Chunks of Chicken tossed in your Choice of Sauce.

GF SIX PIECES | 15 • TWELVE PIECES | 23

GF SIX PIECES | 13 • TWELVE PIECES | 21

SAUCES: SWEET CHILI GARLIC, BBQ, TRADITIONAL SPICY BUFFALO, GARLIC PARMESAN, TERIYAKI, OR SESAME ASIAN

## BREW PUB MAC & CHEESE

### LOBSTER MAC | 24

Lobster, Bacon, Smoked Mozzarella, Creamy Cheese Sauce, Toasted Panko, Scallions

### BUFFALO MAC | 20

Crispy Chicken, Bacon, Jalapenos, Buffalo Sauce Topped with Blue Cheese Crumbles

### COWBOY MAC | 20

Tri-Tip, Crispy Onion Straws, BBQ Sauce, Sour Cream, Scallions

### V CREAMY CHEDDAR MAC VEGETARIAN | 15

Classic Creamy Cheddar and Rotolini Top  
**ADD CHICKEN BREAST +7,  
GRILLED TRI-TIP +7, CARNITAS +7**

# 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 | 25

Grilled or Teriyaki 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 Mixed Local Greens with Blue Cheese Crumbles, Cherry Tomato, Red Onion served with Balsamic Vinaigrette

## GF FARMHOUSE COBB | 17

Chopped Romaine, Oven Roasted Turkey, Hard Boiled Eggs, Cherry Tomato, Blue Cheese Crumbles, Chopped Bacon served with Traditional House Ranch Dressing

## NEW ASIAN CHICKEN SALAD | 19

Green Leaf Lettuce and Shredded Cabbage, Tossed in Sesame Asian Dressing with Grilled Chicken, Crispy Rice Noodles, and Mandarin Oranges

## SOUTHWEST CHICKEN SALAD | 19

Flame Grilled or Crispy Chicken Breast on a bed of Fresh Local Mixed Greens, Roasted Corn, Black Beans, Pico De Gallo, Avocado, Lime, and Chipotle Aioli Dressing

## LOCAL MIXED GREENS | 9

Fresh Local Mixed Greens, Sliced Cucumber, Cherry Tomato, Shredded Carrots, Red Onions, served with your Choice of Dressing

## SANTA MARIA FRESH CAESAR | 14

Chopped Romaine Hearts, Home-made Garlic Croutons, Parmesan cheese with our House made Caesar Dressing  
**ADD CHICKEN +7, STEAK +9, SALMON +10, OR SHRIMP +10**

### DRESSING OPTIONS

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

# SANDWICHES

TAPROOM FRIES INCLUDED OR ADD  
ONION RINGS +4, SWEET POTATO FRIES +4  
CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

## 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 +3, BACON +3**

## TRI-TIP GRILLED CHEESE | 18

Thin Sliced Tri-Tip, Cheddar & Swiss, served on Toasted Golden Brown Texas Toast  
**ADD BACON +3, AVOCADO +3**

## 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 +3, BACON +3**

## NEW DUNES TURKEY SANDWICH | 15

Thin Sliced Oven Roasted Turkey, Provolone, Applewood Smoked Bacon, Avocado, Shredded Lettuce, Tomato, and Mayo on French Baguette

## ULTIMATE CRISPY CHICKEN | 18

Tender Chicken Breast Fried Up Crispy your Choice of Nashville, Buffalo Sauce, or Plain, topped with Melted Provolone, Pickles, Crisp Local Iceberg Lettuce and Served on Toasted Brioche Bun. A Blast Favorite!

## NEW SANTA MARIA ROAST TRI TIP | 15

Thin sliced Roasted Tri Tip, Cheddar Cheese, Shredded Lettuce, Tomato, Horseradish Mayo on French Baguette  
**ADD AVOCADO +3, BACON +3**

# 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.

**ADD GARLIC CHEESE BREAD +4**

## 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.

# FIRE ROASTED SUBS

SERVED WITH TAPROOM FRIES 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

## SPICY ITALIAN | 14

Dry Salami, Ham, Mozzarella, Lettuce, Tomato, Onion, Vinaigrette

# ENTREES

## GF FLAME GRILLED RIBEYE | 44

Generous 16oz. Cut Grilled to Perfection, served with Garlic Mashers, Garlic Cheese Bread and Steamed Fresh Local Veggies or Street Corn

## FLAME GRILLED SALMON | 34

Grilled or Teriyaki Salmon Filet served with Cilantro Lime Brown Rice and Steamed Fresh Local Veggies or Street Corn

## GF FIRE GRILLED CHICKEN BOWL | 22

Grilled Tender Chicken Breast, Steamed Fresh Local Veggies, Cilantro Lime Brown Rice, Served with Choice of Sauce Savory BBQ, Sweet Chili Garlic, Zesty Peanut Tahini, or Teriyaki

## CHIPOTLE STEAK BOWL | 23

Flame Grilled Steak, Fresh Local Veggies, Cilantro Lime Brown Rice, Topped with Chipotle BBQ Sauce

## BLAST COMFORT BOWL | 22

Crispy Fried Chicken Breast, Garlic Mashed Potatoes, Fire Roasted Corn, topped with Savory Brown Gravy

## FISH 'N CHIPS | 23

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

## BAJA SHRIMP BOWL | 25

Grilled Baja Style Shrimp, Roasted Corn, Cilantro Lime Brown Rice, Avocado, and Fresh Lime

## CHICKEN ALFREDO | 24

Tender Grilled Chicken Breast tossed in a Creamy Alfredo sauce served over Al Dente Linguine

## CAJUN CHICKEN PASTA | 24

Tender Grilled Chicken Tossed in a Spicy Cajun Cream Sauce served over Al Dente Linguine **WITH PRAWNS 31**

## PRAWN ALFREDO | 31

Sautéed Shrimp tossed in a Creamy Alfredo sauce served over Al Dente Linguine

## NEW ROASTED CARNITAS BOWL | 21

Tender Slow Roasted Carnitas, Roast Corn, Cilantro Lime Brown Rice, topped with Savory BBQ and Sour Cream

# BLAST BURGERS

TAPROOM FRIES OR SIDE SALAD INCLUDED OR ADD  
ONION RINGS +4, SWEET POTATO FRIES +4  
CRISPY TOTS +4, STREET CORN +4

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 +3, BACON +3, GRILLED JALAPENOS +2**

## 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 | 22

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!**

# TACOS

SERVED WITH CHIPS & SALSA OR ADD  
ONION RINGS +4, SWEET POTATO FRIES +4  
CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

## GF BAJA STYLE CRISPY FISH | 17

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

## GF FLAME GRILLED CHICKEN | 17

Juicy Grilled Chicken, Cabbage, Chipotle Aioli, Cilantro and Lime

## GF FLAME GRILLED TRI-TIP | 17

Smoky Santa Maria Style Tri-Tip, topped with Onions, Cabbage, Roasted Jalapeno Salsa and Lime

## GF SLOW ROASTED CARNITAS | 17

Tender Pork Carnitas, topped with Onions, Cabbage, Roasted Jalapeno Salsa and Lime

## GF NEW CHIPOTLE SHRIMP | 19

Flame Grilled Seasoned Shrimp, Cabbage, Pico de Gallo, Chipotle Aioli and Cilantro Lime Crema

## GF NEW FILET MIGNON | 19

Flame Grilled Tender Filet Mignon, Cabbage, Pico de Gallo, and Chipotle Aioli



# ARTISAN PIZZAS

### DOUBLE TROUBLE | 16

Two Kinds of Pepperoni, Spicy and Traditional

### PESTO CHICKEN | 17

Flame Grilled Chicken, Pesto Sauce, Mozzarella, Tomato, Red Onions, Artichoke Hearts, and Goat Cheese

### SANTA MARIA VALLEY VEGGIE | 16

Pesto, Marinara Blend, Spinach, Tomato, Artichoke, Red Onion, Fresh Garlic and Feta Cheese

### ORCUTT COWBOY | 18

Flame Grilled Tri-Tip, BBQ Sauce, Red Onion, Mozzarella, Fresh Garlic, and Parmesan

### BBQ CHICKEN | 16

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

### 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

### MARGHERITA PIZZA | 16

Original Red Sauce, Fresh Mozzarella Cheese, Tomato, Fresh Basil, and Olive Oil

### BRICK OVEN MEAT LOVERS PIZZA | 22

Two Kinds of Pepperoni, Italian Sausage, Crumbled Meatball & Crushed Red Pepper

### 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 drinks or Small Root Beer Float

GRILLED CHEESE & FRIES  
CHICKEN STRIPS & FRIES  
1-TOPPING ARTISAN PIZZA

MAC N' CHEESE  
CHEESEBURGER & FRIES  
FISH & CHIPS

## SHAREABLE DESSERTS

### LOADED BROOKIE | 16

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

### CREAMY CHEESECAKE | 13

Crushed Graham Cracker Crust. Topped with Whipped Cream and Seasonal Berries

### DEATH BY CHOCOLATE! 5 LAYER CAKE | 16

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

Layer 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 | 12

### SCOOP OF VANILLA ICE CREAM | 4

GF = GLUTEN FREE — V=VEGETARIAN

ORCUTT

# LUNCH & DINNER SPECIALS

## WEEKLY DINNER SPECIALS (3PM-CLOSE)

MONDAY BUN DAY	TACO TUESDAY	WINGMAN WEDNESDAY	TRI-TIP THURSDAY
<p><b>Smash Burger</b> With Lettuce, Tomato, Pickle, Blast Sauce served with Taproom Fries   <b>12</b> <b>ADD PATTIE +3</b></p>	<p><b>Street Tacos</b> Chicken, Tri-Tip, or Carnitas with Onions and Cilantro   <b>3 EACH</b></p> <p><b>Chips &amp; Salsa   3</b> <b>Guacamole   3</b> <b>Mi Sancha Mexican Lager   3</b></p>	<p><b>6 pc. Boneless Wings</b> <b>BUY ONE GET ONE</b></p> <p><b>½ OFF</b> Self-pour Beer Wall</p>	<p><b>Thick Cut Tri-Tip</b> On Buttered French Roll with Taproom Fries   <b>12</b></p>

ADD ONE OF OUR FRESH HOUSE BEERS FOR \$5

## LUNCH SPECIALS (11AM-3PM • MONDAY THRU FRIDAY)



Poor Richard's Press  
SINCE 1947

### LUCKY 13 PICK TWO | 13

(Served w/Soft Drink)

#### STREET TACOS

Chicken  
Tri-Tip  
Carnitas

#### ½ SANDWICH

Cold Turkey, Roast Tri-Tip  
Hot Tri-Tip, Chicken Club

#### SALAD

Mixed Green  
Caesar  
Cobb

#### SOUPS

Clam Chowder  
Tri-Tip Chili

#### SIDES

Onion Rings  
Taproom Fries  
Brussel Sprouts  
Creamy Mac & Cheese  
Sweet Potato Fries