

WELCOME TO BLAST!

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

Originating in Orcutt at our Flagship location, then expanding to Blast 825 Brewery and Central Coast Kitchen in 2019, CCRG has strived 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, Beso Cocina, and Me N Ed's Pizzerias, CCRG is committed to providing quality food, fun atmospheres, superb service, and great value to the Central Coast for many years to come.



NOW OPEN! ATASCADERO

7935 SAN LUIS AVENUE
ATASCADERO, CA 93422
(805) 788-8990

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

CONCORD

2151 SALVIO STREET
CONCORD, CA 94520
GRAND OPENING SUMMER 2024

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

BESO COCINA

1050 WILLOW ROAD
NIPOMO, CA 93444
(805) 931-7177

PISMO BEACH

750 PRICE STREET
PISMO BEACH, CA 93449
(805) 556-3636

ATASCADERO

7935 SAN LUIS AVENUE
ATASCADERO, CA 93422
(805) 788-8786

NIPOMO

110 MARY AVENUE #1
NIPOMO, CA 93444
(805) 929-2915

SANTA MARIA

560 BETTERAVIA ROAD
SANTA MARIA, CA 93454
(805) 925-7992

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 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

GOLDEN ONION RINGS | 12

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

GF OAK GRILLED STEAK BITES | 23

Oak Grilled Slices of Filet Mignon, Balsamic Reduction & 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.

GF BACON WRAPPED SHRIMP | 21

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

DOUGH BOY PRETZEL | 14

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

COWBOY CHILI CHEESE WAFFLE FRIES | 14

Thick Waffle Cut Fries, Tri-Tip Chili, Creamy Nachos Cheese, Sour Cream, Shredded Jack Cheddar, Green Onions

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

STEAK ASADA FRIES | 18

Oak Grilled Steak Asada sliced, Refried Beans, Creamy Nacho Cheese, Shredded Jack Cheddar Cheese, Guacamole, Sour Cream served on Waffle Fries!

BLAST 825 JUMBO CHICKEN WINGS

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

GF 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

SIX PIECES | 13 • TWELVE PIECES | 21

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

BREW PUB MAC & CHEESE

LOBSTER MAC | 24

Lobster, Bacon, Smoked Mozzarella, Creamy Cheese Sauce, Toasted Panko, Green Onion

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, Green Onion

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 OAK GRILLED SALMON SALAD | 25
Oak Grilled or Teriyaki Salmon Filet on a bed of Fresh Local Mixed Greens, Red Onion, Cucumber, Pecans, Seasonal Fruit, served with Balsamic Vinaigrette

GF FARMHOUSE COBB | 17
Chopped Romaine, Oak Grilled or Crispy Chicken Breast, Hard Boiled Eggs, Cherry Tomato, Blue Cheese Crumbles, Chopped Bacon served with Traditional House Ranch Dressing

GF SOUTHWEST CHICKEN SALAD | 19
Oak 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

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

GF OAK GRILLED STEAK | 21
Oak Grilled Steak on a bed Mixed Local Greens with Blue Cheese Crumbles, Cherry Tomato, Red Onion served with Balsamic Vinaigrette

NEW ASIAN CHICKEN SALAD | 19
Green Leaf Lettuce and Shredded Cabbage, Tossed in Sesame Asian Dressing with Oak Grilled Chicken or Crispy Chicken Breast, Crispy Wontons, Green Onions and Mandarin Oranges

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 Blue Cheese, Honey Mustard, Zesty Peanut, Blast Creamy Russian, Balsamic Vinaigrette, Chipotle Aioli, Red Wine Vinaigrette

HOT SANDWICHES

TAPROOM FRIES INCLUDED OR ADD
ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4, MAC N CHEESE +6,
CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

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

TRI-TIP DIP | 18
Thinly Sliced Oak 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

OAK GRILLED SANTA MARIA STYLE TRI-TIP SANDWICH | 17
True Santa Maria style oak grilled tri-tip, served medium rare on garlic butter drenched sourdough roll served with Blast BBQ sauce or salsa.
ADD FRESH GRILLED CHILI PEPPER +1.50, BACON +3

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

NEW BBQ PORK CARNITAS | 16
Slow Roasted Pork Carnitas, Pepper Jack Cheese, Coleslaw & Pickles, served on a Toasted Brioche Bun

ULTIMATE CRISPY CHICKEN | 18
Tender Chicken Breast Fried Up Crispy with your Choice of Nashville, Buffalo Sauce, Hot Honey, or Plain, topped with Melted Provolone, Pickles, Crisp Local Iceberg Lettuce and Served on Toasted Brioche Bun. A Blast Favorite!

NEW DAVID'S CHICKEN DIP | 16
Simple but tasty! Oak Grilled Chicken Breast Thinly Sliced, served on a French Baguette with Mayo, Provolone Cheese, side with House Made Au Jus for dipping.
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 Green Onions.

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.

OAK BAKED SUBS

SERVED WITH TAPROOM FRIES AND PEPPERONCINI

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

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

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

ENTREES

OAK GRILLED RIBEYE | 44

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

GF OAK GRILLED SALMON | 34

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

GF OAK GRILLED CHICKEN BOWL | 22

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

GF CHIPOTLE STEAK BOWL | 23

Oak 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

GF BAJA SHRIMP BOWL | 25

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

NEW CHICKEN ALFREDO | 24

Tender Grilled Chicken Breast tossed in a Creamy Alfredo sauce served over Al Dente Linguine. Served with Garlic Cheese Bread

NEW CAJUN CHICKEN PASTA | 24

Tender Grilled Chicken Tossed in a Spicy Cajun Cream Sauce served over Al Dente Linguine. Served with Garlic Cheese Bread.

WITH PRAWNS 31

NEW PRAWN ALFREDO | 31

Sautéed Shrimp tossed in a Creamy Alfredo sauce served over Al Dente Linguine. Served with Garlic Cheese Bread

GF NEW ROASTED PORK

CARNITAS BOWL | 21

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

NEW STEAK FRITES | 24

Sounds super fancy but simple and is French for "Steak & Fries" Oak Grilled Pieces of Filet Mignon, Balsamic Reduction & Sautéed Mushrooms served with Crispy Shoestring Fries and Garlic Cheese Bread. Substitute Shoestring Fries for Garlic Mashed Potatoes

BLAST BURGERS

TAPROOM FRIES OR SIDE SALAD INCLUDED OR ADD
ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4,
CRISPY TOTS +4, STREET CORN +4, MAC N CHEESE +6

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

BUILD YOUR OWN BLAST BURGER | 17

Hand-pressed Oak 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 | 21

Hand pressed Oak Grilled Certified Black Angus Ground Beef, Smokey BBQ Sauce, Onion Rings, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickles on a Toasted Brioche Bun

BCA BURGER | 19

Hand pressed Oak 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 Oak 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 Oak Grilled Certified Black Angus Ground Beef, Grilled Jalapenos, Pepper Jack Cheese, Lettuce, Tomato, Pickles, Grilled Onions, Chipotle Aioli on a Toasted Brioche Bun

V PORTOBELLO & PROVOLONE VEGETARIAN | 18

Marinated Portobello Mushroom Grilled Tender, Provolone Cheese, Tomato, Grilled Onions, Spinach, Mayo, on a Toasted Brioche Bun

Your Vegetarian Option!

TACOS

2 TACOS SERVED WITH CHIPS & SALSA OR ADD
ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4, MAC N CHEESE +6
CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

BAJA STYLE CRISPY FISH | 17

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

GF OAK GRILLED CHICKEN | 17

Juicy Oak Grilled Chicken, Cabbage, Green Onions, Cilantro, Chipotle Aioli and Lime

GF OAK GRILLED TRI-TIP | 17

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

GF SLOW ROASTED CARNITAS | 17

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

GF NEW CHIPOTLE SHRIMP | 19

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

GF NEW FILET MIGNON | 19

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

OAK BAKED ARTISAN PIZZAS

DOUBLE TROUBLE | 16

Two Kinds of Pepperoni, Spicy and Traditional

PESTO CHICKEN | 17

Oak 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

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

BBQ CHICKEN | 16

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

THAI CHICKEN | 17

Oak 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 | 9

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

GF ROOT BEER FLOAT | 7

DEATH BY CHOCOLATE! 5 LAYER CAKE | 12

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 | 11

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

GF ORANGE CREAM FLOAT | 7

BREAD PUDDING | 10

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

GF MINI CHOCOLATE COOKIE SUNDAE | 10

GF MINI SUNDAE | 6

GF SCOOP OF VANILLA ICE CREAM | 4

LUNCH & DINNER SPECIALS

WEEKLY DINNER SPECIALS (3PM-CLOSE)

MONDAY BUN DAY	TACO TUESDAY	WINGMAN WEDNESDAY	TRI-TIP THURSDAY
<p>Smash Burger With Lettuce, Tomato, Pickle, Blast Sauce served with Taproom Fries 12 ADD PATTY +3 ADD CHEESE +2</p>	<p>GF Street Tacos Chicken, Tri-Tip, or Carnitas with Onions and Cilantro</p> <p>GF Chips & Salsa 3 GF Guacamole 7 Mi Sancha Mexican Lager 5</p>	<p>6 pc. Boneless or GF 6 pc. Bone-In Wings BUY ONE GET ONE</p> <p>½ OFF Self-pour Beer Wall</p>	<p>Oak Grilled Thinly Sliced Tri-Tip On Buttered French Roll with Taproom Fries 12</p>

ADD ONE OF OUR FRESH HOUSE BEERS FOR \$5

LUNCH SPECIALS (11AM-3PM • MONDAY THRU FRIDAY • DINE IN ONLY)

LUCKY 13 PICK TWO | 13

Pick One Item from each Section #1 or Section #2
Served w/Soft Drink | Upgrade to a Blast Brew 5

SECTION #1		SECTION #2		
<p>STREET TACOS</p> <p>GF Chicken GF Tri-Tip GF Carnitas</p>	<p>½ SANDWICH</p> <p>Tri-Tip Chicken Club Smash Burger Chicken Dip</p>	<p>SALAD</p> <p>GF Mixed Green Caesar GF Cobb</p>	<p>SOUPS</p> <p>Clam Chowder GF Tri-Tip Chili</p>	<p>SIDES</p> <p>Onion Rings Taproom Fries GF Brussel Sprouts Creamy Mac & Cheese GF Sweet Potato Fries</p>