

◀ STARTERS ▶

- Broken Drumettes** **\$6.25**
Tossed with our house made chipotle honey glaze.
Served with spicy butter milk dressing, carrot and jicama sticks.
- Southwest Fried Calamari** **\$6.50**
With chipotle aioli & lime wedges.
- Garlic Fries** **\$3.25**
Tossed with garlic butter, parmesan cheese & herbs.
- Nachos Muchos** **\$4.95**
Tortilla chips with black beans, melted cheese, salsa, guacamole and sour cream.
- with chicken** **\$5.95**
- with rock shrimp** **\$6.50**
- Ceviche** **\$5.95**
Lime marinated rock cod & shrimp with cilantro, onion, tomato, garlic, serano chiles and oregano. Served with tortilla chips and lime wedges.
- Chips & Guacamole** **\$3.50**

◀ SALADS ▶

- Corn Meal Fried Chicken Salad** **\$6.50**
With mixed greens, black beans, roasted corn, sweet pepper relish & habanero buttermilk dressing.
- Smokey Caesar Salad** **\$5.75**
Southwestern style with chile croutons.
- With chicken** **\$6.75**
- Taos Salad** **\$5.95**
Mixed greens, corn, jicama, red onion, black beans, cheese, tomato, sour cream & avocado. Served on a warm tortilla with honey lime vinaigrette.
- With chicken** **\$6.50**
- With rock shrimp** **\$6.95**
- Mesquite Grilled Vegetable Salad** **\$6.25**
Mixed greens with marinated grilled vegetables, roasted garlic & Balsamic vinaigrette.
- Pueblo Dinner Salad** **\$3.95**
Mixed greens, tomato, carrot, jicama & red bell pepper. Served with our honey lime vinaigrette.

◀ CHICKEN ▶

WOOD ROASTED CHICKEN

Honey & achiote marinated chicken slow roasted over a almond & mesquite fire on our rotisserie, served with salsa fresca, Costa Rica style rice & beans, & jalapeño corn bread.

1/2 chicken	\$8.50
whole chicken	\$13.95

◀ BURGERS ▶

*1/2 lb. certified Angus beef
cooked well done (unless specified otherwise)
Served with lettuce, tomato, onion, garlic aioli, pickles & garlic fries
on a toasted kaiser bun.*

Drum Burger	\$6.95
Basic burger cooked as you like it. Add sautéed mushrooms, cheddar, swiss, gorgonzola or green chiles \$.50 each	
Brewers Burger	\$7.50
Pastrami, sauerkraut, swiss cheese & thousand island dressing.	
Hickory Burger	\$7.50
Hickory smoked bacon, sharp cheddar cheese & our house made chipotle B.B.Q. sauce.	
Turkey Burger	\$6.95
Grilled tomatoes, jack cheese & tomatillo salsa.	
Garden Burger	\$6.50
Roasted vegetables & goat cheese.	
Grilled Mahi Mahi Sandwich	\$7.50
Grilled onions, mango ginger salsa, chipotle mayonnaise & cilantro pesto.	

◀ QUESADILLAS ▶

(served with salsa fresca & chipotle sour cream)

Vegetarian	\$5.25
Roasted vegetables & spinach	
Chicken Quesadilla	\$5.75
Smoked chicken, grilled sweet onions & green chiles	
Steak Quesadilla	\$5.75
Grilled steak, black beans, grilled onions & tomatillo salsa	

◀ TACOS ▶

Los Cabos Fish Tacos

\$5.95

Breaded & fried beer marinated rock cod, green & red cabbage salsa fresca, jalapeño sour cream sauce, lime wedges on blue & white corn tortillas.

Grilled Mahi Mahi Tacos

\$5.95

Black beans, mango & ginger salsa, green & red cabbage, jalapeño sour cream sauce, lime wedges on blue & white corn tortillas.

Chicken Mole Tacos

\$5.75

Roasted chicken meat simmered in our house made mole sauce with roasted corn & sweet peppers.

◀ BURRITOS ▶

(Add cheese to any burrito for \$.50/ goat cheese \$1.00)

Roasted Vegetable

\$5.50

Zucchini, eggplant, onion, sweet peppers, black beans, cabbage & tomatillo salsa wrapped in a tomato tortilla.

Alamo Steak or Chicken

\$5.50

Grilled marinated skirt steak or marinated chicken breast black beans, spanish rice, mixed greens, salsa fresca, jalapeño sour cream sauce wrapped in a flour tortilla.

Mango Mahi Mahi

\$6.25

Grilled marinated mahi mahi, ginger mango salsa, jasmine rice, mixed greens, jalapeño sour cream sauce wrapped in a flour tortilla.

Jammin Salmon

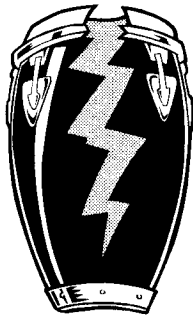
\$6.50

Grilled marinated salmon, green onions, pineapple & cucumber salsa, spinach, daikon sprouts, wasabi hoisin sour cream sauce wrapped in a tomato tortilla.

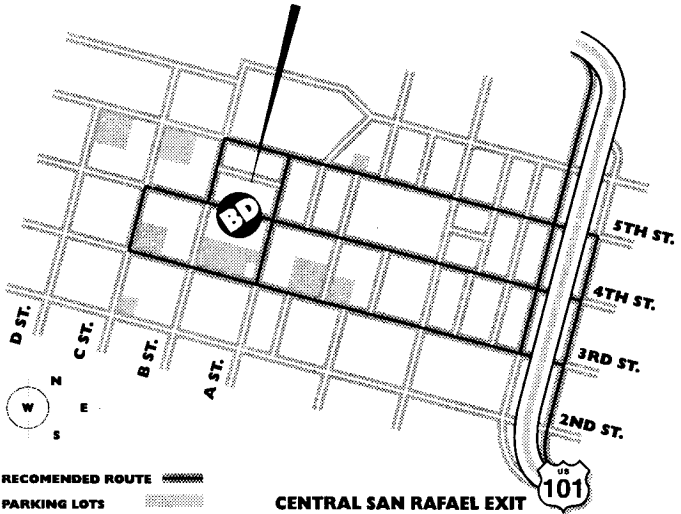
Chicken Mole

\$6.00

Slow roasted chicken simmered in our house made mole sauce, roasted corn & sweet peppers, spanish rice & black beans wrapped in a flour tortilla.



BROKEN DRUM
BREWERY & WOOD GRILL



1132 FOURTH STREET. SAN RAFAEL CA 94901
(415) 456-HOPS (4677)

*All our beers are brewed on site
See for yourself why...*

"You Can't Beat a Broken Drum"



Open Daily

Ask about our T- Shirts &

"THE MUG CLUB"

Customer comments and suggestions welcome

ALL ITEMS AVAILABLE FOR TAKE OUT