

SAMMYS & THINGS

(Includes 1 sidekick)

KOREAN REUBEN | \$16

pastrami | swiss | kimchi | chili aioli | grilled sourdough

HUMBLE HERO | \$14

salami | pepperoni | ham | swiss | pepperoncini | honey mustard | arugula | grilled sourdough

CUBANO | \$14

orange & coriander pork | ham | swiss | house made sweet pickles | Docent IPA mustard

SPICY CHILE VERDE | \$14

pork | swiss | jalapeno-cilantro cabbage

TRIPLE GRILLED CHEESE | \$9

mozzarella | jack | cheddar | grilled sourdough
+ tomato soup \$8

BEERWURST ROLL | \$13

beerwurst | bacon jam | spicy honey mustard | quick kraut

BOWLS, GREENS & THINGS

DOCENT BOWL | \$17

pork belly | brown rice | greens | kimchi | cucumber salad | deviled egg | sesame seeds

VEGETARIAN BOWL | \$15

avocado | brown rice | greens | kimchi | cucumber salad | deviled egg | sesame seeds
+ roasted chicken \$4.5

ARUGULA SALAD | \$13

sweet onion | toasted almonds | feta cheese | champagne vinaigrette
+ chicken, pork belly, chili verde or citrus pork \$4.5

EARTHY COBB SALAD | \$17

roasted chicken | brussel sprouts | cabbage | cauliflower | garden pickling | potato salad | pepitas | bacon | egg | honey mustard vinaigrette

TOMATO SOUP | \$8

tomato | onion | garlic | herbs | cream | garlic rub toast

SHRIMP CEVICHE TOSTADAS (2) | \$13

tomato | red onion | jalapeno | jicama | lime aioli | avocado
a la carte \$6.5

SPICY VEGAN TOSTADAS (2) | \$12

roasted mushroom & potato | jalapeno refried bean | jicama pico de gallo
a la carte \$6

QUESADILLAS

served with chips

- jack cheese only \$9
- kimchi | chile paste | jack & cheddar cheese \$13
- chicken | pickled onion | jack cheese \$13
- chile verde | pickled onion | jack cheese \$13
- citrus pork | pickled onion | jack cheese \$13

DRINK AND EAT LOCAL

MOUNTAINEER ROLLS
Available Saturdays Only

BASECAMP | \$5

pepperoni | salami | jack & mozzarella

CLIMBER | \$5

pepperoni | salami | pepper jack | mozzarella | pickled jalapeno

GHOST MOUNTAIN | \$5

pepperoni | salami | ghost cheese | mozzarella | habanero

SIDEKICKS

CHIPS | \$3.5

JALAPENO BBQ SLAW | \$3 | \$5

cabbage | cilantro | onion | jalapeno | Docent BBQ sauce

KIMCHI | \$4 | \$6.5

cabbage | chile | ginger

DEVILED EGGS | \$4.5

gochujang | siracha | ginger | green onion | fried shallot

ARUGULA SIDE SALAD | \$4.5

arugula | almond | feta | champagne vinaigrette

SESAME SIDE SALAD | \$4.5

cabbage | carrot | cilantro | yellow bell pepper | green onion | wonton | sesame vinaigrette

POTATO SALAD | \$3 | \$5

dill | potato | pickled cabbage & carrot | onion | egg | beer mustard | mayo

CUCUMBER SALAD | \$3 | \$5

cucumber | ginger | lime | sesame oil

SWEET PICKLES | \$3 | \$5

cucumber | onion | garlic

MUSTARD PICKLES | \$3 | \$5

cucumber | cauliflower | turmeric | onion

ESCABECHE | \$3 | \$5

carrot | jalapeno | garlic | onion

Docent

BREWING

SAN JUAN CAPISTRANO'S PUBLIC HOUSE



CRAFTSMANSHIP

One of the best things in life is being able to love what you do and inspire others. It means finding your passion, learning that skill, mastering the trade, and teaching others. A craftsman honors creativity and quality above all else and wants to share their experience.

At Docent Brewing, craftsmanship influences every aspect of our operation. We go through each process with care, from building the space ourselves to brewing the beer and serving it with our own hands.



COMMUNITY

As San Juan Capistrano's first brewery and public house, we're on a mission. Our providential calling? To be your knowledgeable beer guides, surrounded by the people we're honored to call friends and family. We knew we had a responsibility to give the community more than just a meeting place. We wanted our neighbors to have a home away from home.

Docent Brewing is your basecamp—a spot for your best memories and feats, fostered around independently brewed beers, distinctive eats, and familiar faces.



INDEPENDENCE

We've always done what makes the most sense to us, and our approach to beer is no different. We thoughtfully craft all kinds of beers to serve our diverse family of friends and regulars, but you can bet your bottom dollar that we'll have our personal favorites, like IPAs and imperial stouts.

By pouring our aspirations, inspirations, and experiences into Docent Brewing, we've found that our customers are just as passionate and free-spirited as we are. Here, you'll find like-minded people who just want to have a good beer and get lost in the moment.

HAVE FUN. DRINK LOCAL. BE YOU. NO MATTER WHAT.