

Starters

Avocado Mango Rolls

Prepared fresh daily. Diced, sweet mango, fresh avocado and sun-dried tomatoes, fried crisp in an egg roll wrapper. Served with a sweet mango dipping sauce. \$8.95



Santa Fe Seafood Cocktail

Succulent shrimp and crab cocktail served with sweet onions, cilantro, California avocado and a zesty cocktail sauce. Served with crisp tortilla chips. \$9.95

Brewsky's Onion Mountain

A giant mountain of crispy onion rings! Served with a side of ranch dipping sauce. \$7.95



Beer Battered Calamari

One-half pound of tender calamari lightly breaded in a Firestone Double Barrel batter and fried crisp. Served with lemon wedges and cocktail sauce. \$8.95

Spinach Dip

Our signature blend of spinach, artichokes and cheese! Served with tortilla chips and toasted ciabatta bread. \$7.95



Sierra Nevada Steamers

One pound of tender littleneck clams steamed in butter, garlic, lemon and Sierra Nevada Pale Ale. \$10.95

Crab Cakes

Two succulent crab cakes made fresh in-house atop fresh baby greens and rice noodles. Served with tartar sauce and garlic aioli. \$10.95

JJ's Bruschetta

Thin artisan bread topped with pesto sauce and parmesan cheese. Baked crisp and served with juicy tomatoes marinated in olive oil. \$7.95

Pan Seared Ahi Tuna Filet *

A fresh filet of Ahi tuna, seared rare and served on a bed of crisp baby greens with rice noodles and cucumber wasabi and ponzu dipping sauces. \$11.95

Coconut Shrimp

Succulent jumbo shrimp lightly coated in a house-made coconut crust and served on bamboo skewers on a bed of baby greens and rice noodles with a sweet mango dipping sauce. \$10.95



Seasonal Sausages

Tender cabbage and locally made sausages, sliced and braised in Stone Arrogant Bastard Ale and served with golden pan polenta with marinara sauce and Dijon mustard. \$9.95

Soups and Salads

Bowl - \$6.25 Cup - \$4.25

French Onion

Served in a crock topped with ciabatta bread and melted gruyere cheese.

Minestrone

Chunky Italian vegetables and pasta.

Soup of the Day

Ask your server for today's selection.

Caesar Salad

Crisp romaine, parmesan and croutons. \$3.95

Dinner Salad

*Crisp iceberg and romaine lettuce, diced tomatoes, carrots, croutons and your choice of dressing. \$2.95
(Ranch, bleu cheese, 1000 Island, Italian, balsamic vinaigrette or honey mustard)*

Dinner Entrées

Include your choice of tossed green or Caesar salad.

(Start with a cup of soup instead for only \$1.50)

(Substitute a side baked potato on any entree for \$1.50)



Slow Roasted Prime Rib *

JJ's prime rib covered in fresh herbs and cracked black pepper, slow roasted and served with mashed potatoes, fresh vegetables, horseradish and natural au jus (Offered Thursday through Saturday). 10 oz: \$19.95 14oz: \$24.95

Chicken Piccata

Boneless chicken breast sautéed with white wine in a lemon butter sauce and topped with fresh capers. Served with garlic mashed potatoes and steamed zucchini. \$16.95

Half Roasted Chicken

A half chicken, roasted in herbs and spices then covered with sautéed garlic and lemon butter sauce. Served with garlic mashed potatoes and seasonal vegetables. \$15.95



Ranch House Chicken

A 10-ounce chicken breast topped with golden pearl onions, mushrooms, tomatoes and tarragon natural au jus. Served over garlic mashed potatoes. \$17.95

Rosemary Lime Chicken

Boneless chicken breast marinated in real lime juice, grilled and covered with our creamy rosemary lime sauce. Served with jasmine rice and seasonal vegetables. \$16.95



Lobster in Pastry

Tender and juicy lobster sautéed in a Jack Daniel's whiskey cream sauce and served in a light and flakey pastry shell. Served steamed asparagus. \$19.95

Double Barrel Fish and Chips

Tender, juicy cod filets fried in our batter made with Firestone Walker's Double Barrel Ale, served with French fries, coleslaw and tartar sauce. \$14.95



Pale Ale Calamari Steak

An 8-ounce lime marinated calamari steak breaded with panko crumbs, fresh herbs and toasted almonds, cooked golden brown and topped with Sierra Nevada Pale Ale orange cream. Served with rice pilaf and asparagus. \$16.95

Blackened Salmon Filet

A 7-ounce Atlantic salmon filet covered with JJ's blackened spices and fresh herbs over a lemon pepper sauce. Served with rice pilaf and fresh vegetable succotash. \$20.95

St. Louis Style Ribs

Tender St. Louis ribs, slow cooked and grilled, covered in our tangy BBQ sauce. Served with French fries, seasonal vegetables and onion rings. Half rack: \$17.95 Full rack: \$24.95

Bacon Wrapped Filet Mignon *

The tenderest cut of beef around! Our 8-ounce filet is wrapped in applewood smoked bacon and perfectly chargrilled and served with garlic mashed potatoes and seasonal vegetables. \$29.95



Sirloin Steak and Shrimp *

An 8-ounce tender Asian marinated sirloin steak perfectly grilled and served with four succulent jumbo shrimp, jasmine rice and asparagus. \$22.95

Certified Angus Steak *

A 10-ounce Angus steak, charbroiled to your liking served on a bed of kale and topped with wild mushrooms and bleu cheese. Served with fresh vegetable succotash, garlic mashed potatoes and onion rings. \$23.95

1/2 Pound Burgers

We use half-pound Certified Angus burgers and chargrilled to order.

Prepared on a toasted potato bun or protein style wrapped in leafed lettuce.

Served with your choice of Sweet potato fries (add 50 cents), French fries (regular or seasoned curly) or coleslaw.
(Substitute tossed green or small Caesar salad for \$1.50)

Bold Bleu *

Our Certified Angus patty is topped with an entire portabella mushroom cap and melted bleu cheese for an amazing gourmet pairing! \$13.95



Californian *

A half-pound patty loaded with all the best toppings: bacon, avocado, Swiss cheese, crisp lettuce, sliced onion, tomato and chipotle mayo. \$13.95

Kobe *

Camarillo's best burger! American Kobe beef patty topped with melted tangy bleu cheese crumbles. Served with sliced onion, tomato, crisp lettuce and chipotle mayo. \$13.95

Peppercorn *

Cracked peppercorns and spices encrusted on our Angus beef patty, topped with sliced bacon, Swiss cheese and tangy BBQ sauce. \$12.95

Angus Melt *

Angus beef patty with grilled onions and melted cheddar cheese. Served on a toasted ciabatta roll. \$11.95

Sandwiches

Make any sandwich a wrap! Your choice of spinach, tomato-basil or plain tortilla.

Served with your choice of French fries (regular, sweet potato or seasoned curly) or coleslaw.

(Substitute tossed green or small Caesar salad for \$1.50)

Calamari Steak

A lime and herb marinated calamari steak breaded and served on a ciabatta roll stacked with cucumbers, tomatoes and onions topped with cilantro lime mayo. \$12.95

French Dip

USDA prime roast thinly sliced and piled high on a sourdough roll. Served with horseradish and au jus. \$12.95

Blackened Chicken

Moist chicken breast, grilled with JJ's blend of blackened spices, with crisp lettuce, juicy tomato, onion, pickles and mayo. Served on a warm ciabatta roll. \$11.95



Old Bay Crab Cake

Two house-made crab cakes grilled and served open face on top a toasted English muffin topped with melted Swiss cheese and garlic aioli. \$14.95

Grilled Veggie

Grilled eggplant, yellow squash, zucchini, grilled peppers, sun-dried tomatoes and portabella mushrooms topped with mozzarella cheese and basil pesto sauce. Served on a toasted ciabatta roll. \$10.95

Chicken Caprese

Tender grilled chicken breast, fresh buffalo mozzarella, Roma tomatoes, red onions and crisp romaine tossed in basil balsamic dressing and topped with sliced avocado on warm ciabatta bread. \$13.95



Reuben

Served New York style! Pastrami piled high on toasted rye with sauerkraut and 1000 Island dressing. \$12.95

BBQ Beef

Tender beef roasted in spicy BBQ sauce. Served on a sourdough roll with melted cheddar cheese. \$12.95

Pastas and Pizza

Add Chicken \$2.25 – Shrimp \$3.95 – Grilled Steak* \$4.25 – Seared Ahi Tuna \$5.25

Penne Pesto

Our creamy pesto sauce tossed with penne pasta and topped with chopped basil and a drizzle of olive oil. \$11.95

Sun-dried Tomato Fettuccini

Sun-dried tomatoes, chopped shallots and our creamy Alfredo sauce tossed with fettuccini. \$11.95



Thai Chicken

Fettuccini pasta, pine nuts and tender chicken breast tossed in creamy spicy peanut sauce topped with carrots, crisp bean sprouts and cilantro. \$14.95

Italian Sausage Penne

Italian sausage, sautéed mushrooms, diced tomatoes and a garlic cream sauce tossed with penne pasta. \$13.95



Bistro Shrimp Pasta

A huge portion of bay shrimp, lightly breaded and tossed with arugula, basil, fresh tomatoes and linguine in a garlic and white wine sauce. \$15.95

Pasta Primavera

Penne pasta with sun-dried tomato, fresh broccoli florets, diced eggplant, carrots, artichoke, zucchini and button mushrooms. Tossed lightly with olive oil. \$12.95

Build-your-own Pizza

Choose up to three toppings: pepperoni, Italian sausage, Canadian bacon, grilled chicken, mushrooms, red onion, bell pepper, black olives, pineapple, garlic, tomatoes, artichokes, anchovies. 8-inch: \$9.95 12-inch: \$14.95

Jumbo Salads

Add Chicken \$2.25 – Four Jumbo Shrimp \$3.95 – Grilled Steak* \$4.25 – Seared Ahi Tuna \$5.25

Classic Caesar

Crisp romaine lettuce, freshly grated parmesan cheese and croutons. Tossed in our Caesar dressing. \$9.95

JJ's Signature Spinach

Baby greens and spinach tossed in balsamic vinaigrette dressing topped with crumbled goat cheese, diced tomatoes, candied walnuts and raisins. \$10.95



Crispy Orange Chicken

Orange glazed chicken with toasted almonds, snow peas, carrots and green onions. Tossed in a blend of Napa cabbage and romaine lettuce with a zesty orange glaze. \$12.95



Italian Seafood

Succulent grilled jumbo shrimp, fresh tender crab, crispy fried calamari, over fresh baby greens and tossed in JJ's wonderful lemon balsamic dressing. \$15.95

Chicken Wonton Salad

Marinated chicken breast on a bed of mixed greens with red onions, carrots, peppers, sweet raisins, pineapple, toasted almond and bean sprouts. Served with wonton crisps and oriental mango dressing. \$12.95



Steak House *

Tender grilled sirloin steak marinated in chili oil vinaigrette tossed with crisp romaine with grilled peppers, sliced onions, tomatoes, parmesan croutons and feta cheese. \$14.95

* Fully cooking meats and seafood reduces the risk of food-borne illness.

Individuals with certain health risks should tell their server about any allergies, or concerns, so we may better accommodate your needs.

Desserts



Crème Brûlée

Creamy vanilla custard with caramelized sugar. Served with strawberries and whipped cream. \$6.95

White Chocolate Key Lime Brûlée Cheesecake

Key lime pie layered with white chocolate cheesecake and a toasted brûlée top. \$6.50

S' mores

Our signature dessert! Layered graham cracker crumbs, melted chocolate and toasted marshmallows. Drizzled with chocolate sauce. \$6.95



Bread Pudding

Home-style bread pudding with cinnamon custard, raisins and toasted almonds. Served with a scoop of creamy vanilla ice cream and caramel sauce. \$6.95

Strawberry Shortcake

Moist pound cake, strawberry puree and tons of fresh sliced strawberries. Topped with whipped cream. \$6.50

Chocolate Toffee Mousse with Kahlua®

Rich and creamy Kahlua® chocolate mousse covered with sweet toffee crunches. \$6.50

Piled High Carrot Cake

Layer upon layer of dark, moist carrot cake, studded with tasty raisins, walnuts and sweet pineapple with smooth cream cheese icing and whipped cream. \$6.50

Beverages

Soda

Coke, Diet Coke, Sprite, Sprite Zero, Pibb Extra, Barq's Root Beer. \$2.50

Tropical Iced Tea

Freshly brewed with tightly rolled, handpicked, whole leaf China Black Tea and real flower petals. \$2.50

Peerless Coffee

Peerless coffee is artisan roasted in small batches using 100% organic coffee beans. Regular or decaf. \$2.25

House-Made Lemonade

Made daily with fresh lemons. Also available in strawberry, raspberry, peach or mango. \$3.75

Numi Hot Tea

Hand-blended organic teas and fruits with no artificial colors, oils or flavors. \$2.95

Arnold Palmer

Peerless Iced Tea and House-Made Lemonade. \$3.25

Voss Artesian Water

Norwegian Spring Water. Sparkling or Still. (375mL/800mL) \$4.95 / \$6.95

JJ Brewsky's Gifts



Craft Beer Logo'd Pint Glasses

Buy a pint of your favorite beer at regular price and get it in a matching pint glass to take home for only \$3.00! Or take the glass home without buying the beer for just \$4.95!

Brewsky's Shirts

Check out our chalkboard of a selection of JJ Brewsky's baseball, muscle, ladies and classic tees. \$10.95 to \$19.95

Gift Cards

Perfect for every occasion and available in any denomination!