



TAPPETIZERS

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 \$16

Crispy Santa Maria Valley Brussels tossed with Balsamic reduction and topped with blue cheese crumbles, dried cranberries, and candied pecans oh my!

Classic Fries or Sweet Potato... You Decide! \$7/ \$10

Golden crispy shoestring or crunchy on the outside/ sweet on the inside. Caution: highly addictive!

Grilled Steak Bites \$20

Oak grilled slices of filet mignon & sauteed mushrooms, served with blue cheese crumbles over a red wine reduction sauce

Bacon Wrapped Shrimp \$19

6 Jumbo Shrimp wrapped in thick cut Applewood smoked bacon & served with house made Sweet Chili Garlic sauce

Doughboy Pretzel \$12

A GIGANTIC Bavarian style pretzel served with IPA beer cheese & Spicy Dijon Mustard. The quintessential craft beer nosh

Best in the West Nachos \$16

House made Nacho Cheese, beans, tomato, pickled jalapenos & onions, green onions, Taco sauce & Cilantro Crema. Served with your choice of chicken, tri-tip, or marinated pork carnitas

1lb of Whopper Wings \$17

Choose wisely: Red Hot, BBQ, Mango Habanero, Sweet Chili Garlic, or Natural. Served with waffle fries & house made Ranch or Bleu Cheese

Pacific Coast Hummus \$14

Our spin on a classic with hints of chipotle and other spices to warm your senses. Served with our delicious crispy flatbread

SIGNATURE SOUPS & SALADS

Let's go green! Turn any of our salads in a wrap & add fries for just +\$3!

Out of this Shell Clam Chowder cup \$7/ bowl \$11

House made and served with oyster crackers. Try it in a fresh, local baked breadbowl \$14

Flame Grilled Salmon Salad \$24

Flame grilled wild salmon filet, red onion, cucumber, house made candied pecans & seasonal fruit served with Balsamic vinaigrette

Fresh Caesar \$12

Chopped romaine hearts, garlic croutons & parmesan cheese with house made Caesar dressing. Add Chicken +\$7/ Salmon +\$9/ Shrimp +\$9

Santa Maria Tri Tip Salad \$18

Mixed greens, charred artichoke hearts, crispy onions, bleu cheese crumbles & tomato with house made Balsamic vinaigrette

Farmhouse Cobb \$16

Chopped romaine hearts, oak grilled chicken, hard boiled eggs, cherry tomato, bleu cheese crumble & chopped bacon with house Ranch dressing

Crispy Buffalo Chicken Salad \$18

Mixed greens, house made crispy chicken tossed in our signature Red Hot sauce, red onion, shredded carrots, Bleu Cheese dressing & topped with cheddar cheese

The Wedge \$16

Not just a surf spot! Oversized iceberg wedge, tomato, chopped bacon & bleu cheese crumble with house made Bleu Cheese dressing

House \$8

Back to basics with mixed greens, cucumber, tomato & red onion

BETWEEN THE BREAD

What makes Blast burgers so good? Locally sourced fresh beef from Teixeira Cattle Co. & locally sourced fresh produce from Guadalupe Farms! Our burgers are cooked to perfection and served with your choice of Classic Fries or Mixed Green Salad. Upgrade to Sweet Potato Fries, Onion Rings, or Clam Chowder for only \$2 more!

The Portside \$17

Marinated Portobello mushroom grilled tender, provolone cheese, grilled onions, tomato, arugula & mayo on a toasted Brioche bun

Santa Maria Style Tri-Tip \$17

Seasoned, grilled & sliced in house! Served with garlic butter on a French Roll with your choice of Charred salsa or Smoky BBQ sauce

Coastal Chicken Dip \$17

Thinly sliced chicken breast, mayo, and topped with provolone cheese & layered on a French Roll. Served with house made Au Jus. Try it our way with bacon & avocado!

Buffalo Chicken Sando \$17

Tender chicken breast fried up crispy & drenched in house made Red Hot sauce & Ranch with melted provolone, tomato, pickles, red onion, iceberg lettuce. & served on Texas Toast. Call the Fire Department!

Blast Burger \$16

Hand pressed grilled Teixeira Cattle Company beef patty, Blast burger sauce, cheddar cheese, lettuce, tomato, red onions, Blast sauce & pickles on a toasted Brioche bun

Cowboy Burger \$18

Straight to the good stuff- no veggies needed! Hand pressed grilled Teixeira Cattle Company beef patty, Smoky BBQ sauce, thick cut Applewood smoked bacon, cheddar cheese & crispy onions on a toasted Brioche bun

Jalapeno Burger \$17

Hand pressed grilled Teixeira Cattle Company beef patty, pepperjack cheese, sliced jalapenos, lettuce, tomato, pickles, grilled onions & Spicy Chipotle aioli on a toasted Brioche bun

The Local Burger \$18

1/2lb hand pressed grilled Teixeira Cattle Company beef patty, thick cut Applewood smoked bacon, avocado, cheddar cheese, shredded lettuce, tomato, red onions & Blast sauce on a French baguette. Served with fries & side salad!

FINER DINING

from fork & knife to finger lickin' good

Flame Grilled Ribeye \$40

House carved 14oz cut, grilled to perfection and served with garlic mashers & steamed fresh local broccoli. Bring some Surf to the Turf with Jumbo Shrimp +\$9

Flame Grilled Salmon \$30

Served with risotto, mango salsa & fresh local broccoli

The Signature Pork Chop \$34

A GINORMOUS 14oz bone-in French cut, topped with chimichurri & balsamic reduction, served with garlic mashers and seasonal veggies

Spicy Italian Sausage & Prawn Risotto \$28

Silky smooth risotto tossed with Spicy Italian sausage & topped with 4 jumbo prawns. Served with a side salad for good measure!

Shrimp Linguine \$26

House made Marinara sauce, jumbo shrimp, sauteed mushrooms, Italian sausage, parmesan cheese & served with garlic bread. Served with a side salad for good measure!

Filet Mignon \$42

House carved 8oz filet, bleu cheese butter, red wine reduction with garlic mashers & steamed fresh local broccoli. Bring some Surf to the Turf with Jumbo Shrimp +\$9

Flame Grilled Chicken Penne \$22

House made Garlic Cream sauce, grilled chicken, parmesan cheese, seasonal veggies & served with garlic bread. Served with a side salad. Substitute crispy chicken at no additional charge!

Fish & Chips \$22

A house favorite! Cold water cod fried crisp with Blonde Ale beer batter served with coleslaw, Classic Fries & house made Tartar sauce

Taproom Tacos \$20

Two tacos served on corn tortillas with shredded cabbage, cilantro, Taco sauce & served with chips, rice, & beans. Your choice of Tri Tip, Chicken, Carnitas, or Portobello mushroom

SoCal Chipotle Fish Tacos \$22

Two tacos on corn tortillas with fresh Pico De Gallo, shredded cabbage, cilantro, Chipotle aioli & served with chips, rice, & beans. Substitute grilled prawns for just +\$2!

 PLEASE NOTE PARTIES OF 6 OR MORE ADULTS WILL BE SUBJECT TO GRATUITY OF 20% 



ARTISAN PIZZAS

Crafted just for you every time with hand stretched house made dough and quality ingredients. Here, we believe pizza brings people together so the next time you're looking for quality time with friends and family come have a Blast with us!

Island Blast \$18

BBQ base, mozzarella, pineapple, Applewood bacon, Canadian bacon & jalapenos

"You Can Call Me Jane" \$16

Simple & to the point- a classic! Original Red sauce & our signature cheese blend

Pep In Your Step \$17

Original Red sauce & packed edge to edge with pepperoni

Pesto Shrimp \$19

Pesto base, grilled Jumbo Shrimp, tomato, red onion, artichoke hearts & a balsamic drizzle

Margherita \$18

Original Red sauce, fresh mozzarella, sliced tomato, fresh basil and olive oil

Garden Fresh \$18

Signature Alfredo sauce, roasted seasonal veggies, tomato, mushrooms, grilled onion, artichoke hearts, garlic & fresh mozzarella

The Wrangler \$18

BBQ base, flame grilled Tri-tip, red onion, mozzarella cheese, fresh garlic, parmesan cheese

TAPROOM MAC & CHEESE

More cheese please!

The Classic Mac \$16

Rotolini smothered in our Classic Creamy Cheddar sauce. A vegetarian delight!

Cowboy Mac \$18

Classic Mac saddled up with Tri-tip, crispy onion, BBQ sauce, sour cream & scallions

Lobster Mac \$21

Loaded with lobster, bacon & smoked mozzarella. Ahoy land lubbers, dinner is served!

Cali Mac \$19

A local classic! Bacon, avocado & Pico De Gallo

Garden Patch \$18

Bring on the veggies! Our Classic Mac tossed to the brim with local seasonal veggies & topped with a balsamic drizzle

THE DECADENT SIDE

To share or not, that is the question!

Loaded Brookie \$14

Fresh baked 10" chocolate chip cookie baked to perfection with a Ghiradelli chocolate brownie & topped with caramel sauce, vanilla ice cream & whipped cream

"Go Nuts" Carrot Cake \$12

A house favorite! Served with vanilla ice cream & whipped cream

Death By Chocolate! 5 Layer Chocolate Cake \$13

You'll be in Heaven with this decadent 5 layer cake served with vanilla ice cream & fresh Santa Maria Valley berries

Fresh Seasonal Cobbler \$13

Delicious fresh fruit cobbler baked with sweet crumble & topped with vanilla ice cream. Just like grandma used to make!

Deep Fried Ice Cream \$14

Battered & fried to perfection with your choice of vanilla rolled in cinnamon sugar, chocolate covered strawberry, or double chocolate. If this doesn't satisfy your sweet tooth nothing will!

Ask Your Server About Our Rotating Dessert Specials!