



menu created by
Executive Chef Jorge

Welcome our new East Village partners!

Our friends at The Harvest Grill were looking for a new location, and we loved the idea of welcoming them into our space. We're proud to welcome Chef Jorge and crew who will now be running our East Village location while we focus on brewing up in Miramar. If you were drawn in by the amazing smells of grilling and smoking from outside, just wait until you get your first bite. We're so proud to share this new menu with you. Enjoy!

@DuckFootBeer
@The.Harvest.Grill

PROTEINS

SMOKED & ROASTED HALF CHICKEN | 17

Brined 24hrs In Aromatics, Smoked With Apple Wood, Slow Roasted With Garlic, Meyer Lemons & Fresh Herbs

CHERRY SMOKED PORK RIBS | 18

Brined, Marinated In Duck Foot Bourbon Barrel Aged London Calling Imperial Porter, Seasoned With Our House Urban Rub, Cherry Wood Smoked, Slow Cooked, Then Glazed With Habañero Hibiscus BBQ Sauce

BAJA-CALI BEEF | 21

Grilled Beef Marinated In Our Baja Citrus Marinade; Duck Foot Slow Burn Fresh Chili Pepper IPA, Valencia Oranges, Green Onion & Cilantro

TACOS

DEL CAMPO GRILLED VEGGIE TACOS | 14 Vg

Tofu, Del Campo Grilled Veggies and Chef's Choice of What's Fresh
Want it Vegan? Just ask!

SMOKED & ROASTED CHICKEN TACOS | 17

Smoke & Roast Chicken Tacos With Corn, Scallions, Roasted Chili Poblano, Sliced Avocado & Cilantro Crema

SWEET & SPICY PORK TACOS | 18

Two Tacos With Dry Rubbed & Cherry Wood Smoked Pork, Pico De Gallo, Habañero Hibiscus BBQ Sauce & Apple Pecan Coleslaw

BAJA-CALI BEEF TACOS | 21

Two Tacos With Baja-Cali Grilled Beef, Drunken Frijoles, Green Onions, Salsa Rojas & Pico De Gallo

SANDWICHES

DEL CAMPO GRILLED VEGGIE SANDWICH | 17 Vg

Tofu, Del Campo Grilled Veggies and Chef's Choice of What's Fresh
Want it Vegan? Just ask!

SMOKED & ROASTED CHICKEN SANDWICH | 17 GF*

Smoke & Roast Chicken on Ciabatta, Queso Jalapeño, Cilantro Crema, Lettuce, Tomato, Onion & Sliced Avocado

SMOKED PORK SANDWICH | 18 GF*

Hawaiian Brioche, Dry Rubbed & Cherry Wood Smoked Pork, Apple Pecan Coleslaw, Pico De Gallo, Habañero Hibiscus BBQ Sauce, Blue Cheese, Lettuce, Tomato & Onion

BAJA-CALI BEEF SANDWICH | 21 GF*

Baja-Cali Grilled Beef On A Bolillo Roll, Guacamole, Queso Panela, Lettuce, Tomato & Onion

SIDES

STREET STYLE ELOTE | 6 Vg

Torched Street Corn With Cilantro Crema

DRUNKEN FRIJOLES | 5 / lg 9

We've Taken Classic Frijoles Borracho To The Next Level With Mezcal, Duck Foot Bourbon Barrel Aged London Calling Imperial Porter, Mixed Peppers & Epazote

RED POTATOES CONFIT | 5 / lg 9

Confit Red Potatoes With Pork Fat, Blue Cheese, Dried Garlic & Fresh Herbs

DEL CAMPO GRILLED VEGGIES | 5 / lg 9 Vg

Grilled Veggies, Olive Oil, Rosemary & Sea Salt

SALADS

RUSTIC ROASTED QUINOA SALAD | 6 / lg 11 V

Red Quinoa, Sweet Chard, Cherry Tomatoes, Roasted Beets & Diced Mixed Veggies

WATERMELON AND

HEIRLOOM TOMATO SALAD | 6 / lg 11 Vg

Watermelon and Heirloom Tomato With Arugula, Queso Panela, Caramelized Pepitas & Mint Vinaigrette

DRINKS

BEERS, WINE & BUBBLY

Check The Menu Board, Selection Changes Daily

BEER TASTER FLIGHTS (5 x 4oz)

Can't Pick One Beer? How About Five? Prices Vary By Style

HARD KOMBUCHA | 8

WHITE CLAW | 6

SOFT DRINKS | 3

BEERS TO GO

CANS & BOTTLES

Ask Your Bartender What Is Available From Our To Go Fridge.

REFILLABLE GROWLER BOTTLE | 6

Bring Beer Home Fresh From the Tap in Your Own Bottle, And Make Mother Nature Proud When You Bring It Back For A Refill. Growler Fill Prices Vary Depending on Beer Release, Check the Board.

Vg=Vegetarian V=Vegan
GF*= Gluten Free Bread Available

Except for sandwiches, our menu items are gluten free

DUCK FOOT EAST VILLAGE