



OTAY RANCH MENU

APPETIZERS

Tacos (3 units) \$16

Carne Asada, Spicy Shrimp or Fish

Chicken Wings (8 units) \$17

Buffalo, beer sauce, naked. (Contains cashew nuts)

Brazilian Empanadas (3 units) \$18

Cheese, Meat, Egg & Cheese

Carne Asada Fries \$19

Battered French fries topped with marinated Angus carne asada, melted cheddar cheese, homemade guacamole, Pico de Gallo and cilantro Sauer cream.

Carne Asada Nachos \$19

Multicolored nachos topped with marinated Angus carne asada, melted cheddar cheese, homemade guacamole, Pico de Gallo and cilantro Sauer cream.

French Fries \$12

Onion Rings \$13

Mozzarella Sticks \$15

Cheese Balls (8 units) \$14

Coxinha (chicken croquette) \$14

Yucca Fries \$15

Sweet Potato Fries \$14

Jalapeños poppers (8 units) \$15

Jalapeño cream cheese stuffed breaded poppers.

Fish & Chips \$19

Atlantic Cod Fish

Chips & Salsa \$9

Fried Calamari \$17

Calamari strips coated in batter and quickly deep fried to golden perfection. Served hot, with a splash of citrus cocktail and tartar sauce.

Shrimp Cocktail (6 shrimps) \$17

Shrimp Ceviche \$16

Brazilian Hot Dog \$13

Quarter pound all beef hot dog served with mayo, mustard, ketchup, bacon, Pico de Gallo and fries.

BURGERS & SANDWICHES

Novo Burger \$18

House made beef patty, jalapeño sauce, sauteed onions, bacon, cheddar cheese, pickles & lettuce with fries

Western Burger \$18

House made beef patty, barbecue sauce, bacon, onion rings, cheddar cheese with fries

Beyond Burger *VEGAN \$19

With avocado spread, banana "bacon", tomatoes, onions, pickles and lettuce on ciabatta bread with fries

Buffalo Chicken Ranch Sandwich \$18

Grilled chicken, lettuce, tomato, ranch, buffalo sauce, bacon & cheddar cheese with fries

Add: Veggies \$4, Onion Rings \$4, Yucca \$4, Sweet Potato Fries \$4, Fries \$3, Rice \$3, Beans \$3

SKEWER

Chicken Breast & Bacon \$19

8oz. chicken breast wrapped with Bacon, onions and bell pepper skewer served with rice and beans.

Brazilian sausage \$18

8oz. Brazilian pork sausage, onions and bell pepper skewer served with rice and beans.

Picanha (Prime Sirloin) \$20

8oz. prime sirloin, onions and peppers skewer served with rice and beans.

Add: Veggies \$4, Onion Rings \$4, Yucca \$4, Sweet Potato Fries \$4, Fries \$3, Rice \$3, Beans \$3

Carne Asada Nachos

Shrimp Cocktail

Chicken Croquette

Novo Burger



MAIN COURSE

Berry Salad \$18

Spring mix, pumpkin seeds, blue cheese, strawberry, berry vinaigrette and 6oz of grilled chicken breast.

Protein Steak \$8 Salmon \$7 Extra Chicken \$5

Avocado Salad \$17

Spring mix w/ caipirinha sauce, plantain chips, avocado, pumpkin seeds, red onion

Protein Steak \$8 Salmon \$7 Chicken \$5

Mac N' Cheese \$19

With Brazilian sausage

Chicken Fettuccini Alfredo \$19

Fettuccini alfredo with chicken breast

Prime Sirloin con Fritas \$20

8oz Picanha steak grilled in onions en la plancha, served with fries.

Steak & Fries \$23

Picanha (prime sirloin) with egg breadcrumbs, Pico de Gallo & regular or yucca fries

El Charro Ribeye \$37

Grilled ribeye 14oz served with baked potato on a Roquefort sauce and asparagus.

Costilla de Puerco En Barbecue \$24

Grilled 4 bones pork ribs with barbecue sauce, baked potato on a Roquefort sauce and asparagus.

California Burrito \$18

Carne asada, guacamole, Pico de Gallo, sour cream, cheddar cheese & fries

Fish Burrito \$18

Baja style battered fish, cabbage, Pico de Gallo, sour cream & tartar sauce on a flour tortilla

Add: Veggies \$4, Onion Rings \$4, Yucca \$4, Sweet Potato Fries \$4, Fries \$3,

Rice \$3, Beans \$3

#BEHEALTHY

Carne Asada Bowl \$16

Combination of Basmati rice, Israeli Couscous salad, red onions, Pico de Gallo, classic humus, Kalamata olives and carne asada.

Grilled Chicken Breast Bowl \$15

Combination of Basmati rice, Israeli Couscous salad, red onions, Pico de Gallo, classic humus, Kalamata olives and chicken breast

Roasted Spicy Shrimp Bowl \$14

Combination of Basmati rice, Israeli Couscous salad, red onions, Pico de Gallo, classic humus, Kalamata olives and spicy shrimp

Vegan Bowl \$12

Combination of Basmati rice, Israeli Couscous salad, red onions, Pico de Gallo, classic humus and Kalamata olives.

El Pescador sandwich \$18

6OZ Grilled Mahi-Mahi marinated with teriyaki sauce, green leaf lettuce, tomatoes, and tartar sauce on our ciabatta bread.

Summer Wrap \$15 | Vegan style \$12

12" Golden wheat tortilla Fulfilled with classic Humus, chopped Kale, red onions, Persian cucumber, and tomatoes. PROTEIN CHOICES: Carne Asada, Spicy shrimp, Chicken breast or Vegan.

Ensenada Plate \$19

6OZ Grilled Mahi-Mahi marinated with teriyaki sauce served with Veggie Medley and Basmati rice.

KIDS

Mac n' cheese \$7

Nuggets & fries \$8

Cheeseburger & Fries \$8

Cheese quesadilla \$8

Fruit Bowl \$5

Veggie Medley \$6

DESSERT

Molten Cake \$12

Chocolate Cake & Vanilla ice cream

Cheesecake \$12

Gelato Bar \$4

(Assorted flavors)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

El Charro Ribeye

Berry Salad

Steak & Fries

Avocado Salad

California Burrito

Picanha Skewer



SOFT DRINKS

Lemonade \$4
 Strawberry Lemonade \$5
 Soda \$4
 Apple juice \$4
 San Pellegrino (spark. water) \$5
 Acqua Panna (mineral water) \$5

NON-ALC. KOMBUCHA

NOVA Guava Mint \$5.50
 NOVA Mango Pineapple \$5.50
 NOVA Watermelon Lime \$5.50
 NOVA Power \$5.50
 NOVA Recovery \$5.50

HARD KOMBUCHA

NOVA Eazy Booch
 (6% ABV) Aromatic with Citra Hop. Limited edition
NOVA Hibiscus Lavender
 (6% ABV) Hibiscus tea & French Lavender
NOVA Mango Ginger
 (6% ABV) mango & ginger
NOVA Peach Passion
 (6% ABV) peach & passion fruit
NOVA Watermelon Mint
 (6% ABV) watermelon & mint
NOVA Sexy Pina Colada
 (8% ABV) pineapple & coconut
NOVA Sexy Mojito
 (8% ABV) Tahitian lime, mint, agave, lemongrass
NOVA Mango Chili
 (6% ABV) Kombucha tea, Mango & jalapeño
NOVA Hot Cactus
 (6% ABV) Prickly Pear, agave, jalapeño
NOVA Peachy Lychee
 (6% ABV) lychee & peach
NOVA La Ola Dragon Fruit
 (6% ABV) Dragon Fruit, Lime
NOVA Orange Brunch
 (6% ABV) Orange
NOVA Strawberry Coconut
 (6% ABV) Strawberry, coconut
NOVA Spicy Pumpkin
 (6% ABV) Pumpkin and spices



1/2 PINT

PINT

\$4.90 \$8.50
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NOVA Favorites Flight
 (5 OZ) Watermelon Mint, Sexy Piña Colada, Peachy Lychee & Hot Cactus
 *5 OZ & FLIGHT TASTERS ALSO AVAILABLE

\$15.60

HARD SELTZER

Pink Mango 1/2 P \$4.00|P \$6.50
 Pina Colada 1/2 P \$4.00|P \$6.50

LARGE PARTIES

*A gratuity of 18% will be added to parties of 8 or more



Roasted Spicy
Shrimp Bowl



MAIN BEERS

1/2 PINT

PINT

Copacabana (7% ABV) American Blonde Ale	\$4.50	\$8.00
NOVA Beach Lager (4% ABV) Lager brewed with coconut water (100 CAL/12 OZ)	\$4.50	\$8.00
NOVA Beach IPA (4% ABV) IBU 30 with Citra, Cascade and Sabro	\$4.00	\$9.50
Otay Coffee Stout (6% ABV) American Stout made with Brazilian Coffee	\$4.00	\$8.00
Novo Lager (4% ABV) Lager (95 CAL/12 OZ)	\$4.50	\$7.50
Pacific Mule Lager (4% ABV)	\$4.50	\$7.50
Paloma Springs Lager (4% ABV)	\$4.50	\$7.50
Lemon Drop Lager (4% ABV)	\$4.50	\$7.50
Socal Tonic Lager (4% ABV)	\$4.00	\$7.00
Chula (5% ABV) American Lager	\$4.50	\$8.00
Otay Pilsner (5% ABV) Lager	\$4.50	\$7.50
Otay Wit (5.3% ABV) Belgian Wit with Coriander Seeds & Orange	\$4.50	\$7.50
Amber Lakes (5.3% ABV) Amber Ale (3 Different Malts & Citra Hops)	\$4.50	\$7.00
Pool Party (5% ABV) New England Session IPA	\$4.50	\$8.00
2can (7% ABV) West Coast IPA	\$4.50	\$8.00
Momo Haze (7% ABV) New England IPA	\$4.50	\$8.00
The Mango (7% ABV) West Coast IPA with Mango	\$4.50	\$8.00
Ipanema (8.3% ABV) West Coast Double IPA	\$4.50	\$8.00
The Grapefruit (8.3% ABV) West Coast Double IPA with Grapefruit	\$4.50	\$8.50
Sunny Vibes (5.5% ABV) Pale Ale Double Dry Hopped	\$4.50	\$7.50
Coco Haze (7% ABV) Hazy IPA with Coconut	\$4.50	\$7.50
P.O.G. (5.5% ABV) Passion Fruit, Orange, Guava IPA	\$4.50	\$8.50
Strawberry Milkshake (7%) Hazy IPA with Lactose	\$4.90	\$8.50
Novo Favorites Flight (5 OZ) Chula, Momo Haze, The Mango & Ipanema		\$14.89
Jack-o'-Amber 7% ABV 50 IBU Amber	\$4.50	\$8.00



ADD*Michelada + \$4.00 *Chamoy Rim + \$1.00 *Tajin Rim + \$0.50
*5 OZ & Flight Tasters Also Available

SPECIAL BEERS

FLIGHT 5OZ SNFTR

Corvo Negro (12% ABV) Imperial Stout	\$4.00	\$8.00
Corvo Negro Coconut (12% ABV) Imperial Stout with roasted coconut	\$4.20	\$8.00
Corvo Negro Peanut Butter (12% ABV) Imperial Stout with P.B.	\$4.20	\$8.00
Corvo Chocolate Brownie (12% ABV) Imperial Stout with chocolate	\$4.20	\$8.00
Quad (11% ABV) Belgian Quadrupel with crystal malts	\$4.20	\$8.00
Cinnamon Bun (12% ABV) Imperial Stout	\$4.20	\$8.00



SPECIALTY DRINKS

Cucumber Mint Smash \$17

Vodka ,cucumber , mint, lemon juice & syrup

Superfruit Lemonade \$17

Lemon, strawberries, syrup, blueberries, Van Gogh açai blueberry, Grand Marnier & Sprite

Whiskey Jam Sour \$17

Whiskey, Lemon Juice, Syrup, raspberry jam & orange bitters

Margarita \$15

Tequila, Triple Sec, Sour Mix & Lime Juice

FLAVORS | mango, passion fruit or strawberry | +\$1

Premium Tequila | Patron +\$4 | Don Julio +\$6

Cadillac Margarita \$17

Tequila, Triple Sec, Grand Marnier, sour mix & lime juice

Flavors |mango, passion fruit or strawberry | +\$1

Premium Tequila | Patron +\$4 | Don Julio +\$6

Margarita flight \$27

Classic, watermelon, mango habanero, pineapple passion fruit

Mojito \$15

Rum, mint, lime, syrup & sour mix

FLAVORS | passion fruit strawberry | +\$1

Old Fashioned \$17

Bourbon, Angostura bitters, orange peel & cherries

Dry Martini \$16

Vodka & Dry Vermont

FLAVORS | coconut, strawberry or mango | +\$1

Lemon Drop Martini \$17

Vodka, lemon juice, syrup, Triple Sec

Cosmopolitan Martini \$17

Gin, lime juice, Triple Sec & cranberry juice

Long Island Iced Tea \$18

Tequila, Rum, Gin, Vodka, Triple Sec & sour mix

Tequila Sunrise \$17

Tequila, Grenadine, orange juice

Chula Sunrise \$16

Chula, Tequila, orange juice & Grenadine

Don Negroni \$16

Gin, Campari, Sweet Vermouth, orange peel

Moscow Mule \$14

Vodka, lime juice, Ginger Beer

Bloody Mary \$15

Vodka, tomato juice, lime juice, Worcestershire sauce

Brazilian Spice \$15

Hennessy, lime juice, syrup, Angostura bitters

Mango Berry Bull \$16

Absolute, Red Bull, Triple Sec, passion fruit, mango, strawberry

Amor On The Beach \$16

Vodka, peach Schnapps, orange juice, cranberry juice

Mimosa \$ 10

By the glass - available Sunday mornings

Caipirinha \$15

Lime, sugar, organic fermented alcohol

Caipiberry \$15

Strawberry, sugar, organic fermented alcohol

Brazilian Sake \$18

Mango, strawberry or passion fruit

NEW

Sandia Sunset \$ 13

Refreshing and balanced gin & kombucha cocktail. Cool mint with sweet watermelon and a hint of lime.

Blue Colada \$ 13

Fun and fruity rum and kombucha cocktail. Packed with flavor from pineapple, coconut lime and orange tang.

SHOOTERS

Pineapple Shot \$12

Original, Blood Orange, Peach Passion, Key Lime

Lemon Drop Shot \$10

Vodka, Triple Sec, Sweet & Sour

Gold Rush \$10

Jack, Honey Syrup, lemon juice

Green Tea Shot \$10

Jameson, Peach Schnapps, lemon juice

Mexican Candy Shot \$12

Tequila, Peach Schnapps, watermelon

Cinnamon Toast Shot \$10

Fireball, Rumchata

PB & J. Shot \$10

Jameson, Peach Schnapps, lemon

Scooby Snacks \$10

Midori, Malibu, pineapple juice, whipped cream

WINE

Cabernet Svgn G\$10|Dc \$30

Louis M. Martini 2017, Napa Valley

Red Blend G\$10|Dc \$30

California 2017

Sauvignon Blanc G\$10|Dc \$30

Sonoma County 2019, California

Chardonnay G\$10|Dc \$30

William Hill, 2019, California

SPARKLING

Moët & Chandon \$130

Imperial Brut bottle

Veuve Clicquot \$130

Bottle

Roederer Estate \$55

Anderson Valley Brut bottle

Wycliff \$40

Brut bottle

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