

Downtown Gatropub

822 9th St. Modesto, CA 95354
(209) 312-955

Call in orders welcome!

WINES

White Glass Bottle

Toca Viognier/Marsanne Madera CA	12	38
Eden Rift Sauv Blanc San Bonito Co.	12	38
J Multi vineyard Chardonnay	11	35
Ironstone Sauv Blanc	10	33
Ironstone Chardonnay	10	33

Reds Glass Bottle

Maestro Scheidt Cuvee Blend	9	30
Frei Brothers Zin Sonoma Co	12	38
Ironstone Zin	11	35
Ironstone Cab	11	35

House made Sangria 8

Bottle Only

Ironstone Old Vine Zin	40
Paskett Vineyards Zinfandel	50
Paskett Vineyards Charbono Lodi	55
Siduri Pinot Noir Russian River	70
Copain Pinot Noir Anderson Valley	75
Stone Street Cab Sav Estate Cuvee Healdsburg	75

Sparkling and Rose Soft Drinks

Sarao Sparkling Cava 8 / 28	Iced tea 3
Wilderotter Blanc De Noir 65 Btl	Pepsi Products 2
San Simeon Grenache Rose 8 / 28	La Croix 1.50
Spectra Vino Rose 14 / 44	Large Pellegrino 4



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PH (209) 312-9558

Order Online @ bauersdowntown.com

Open 11-8pm Tuesday-Wednesday
11-9pm Thursday-Saturday

Proudly using local Sciabica olive oil, Wellspring farm produce, Nicolau Farms Cheeses, Sparrow Lane Vinegars, E&H Farms mushrooms, We the people Farms micro greens, Nimen Ranch antibiotic and hormone humanely raised beef and Pork and Pacheco Farms Wagyu beef. Thank you!

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Salads

Simple Side Mixed green cucumber tomato 5

Downtown Nicoise - organic mixed greens topped with house cured Salmon, pickled red onion, capers, pickled green beans, boiled baby potatoes, hard boiled egg, cherry tomato, brie cheese, peach cider vinaigrette 17 Vegan 12

Downtown Caesar— organic romaine spears, croutons Nicolao Farms Quattro Pepe Asiago, white anchovy, toasted crouton served with our house made Caesar 8 chicken 6 Blackened Loch Salmon 8 4oz Vegan 8

Sandwiches

All sandwiches and burgers come with sliced potatoes or simple salad your choice of dressings

Sweet Carolina— Fried Cauliflower w/Carolina mustard slaw on strata roll 11

CLTA— Cauliflower, lettuce, tomato, avocado vegan aioli 13

Smokn' Pig— smoked pulled pork topped with a sweet Carolina mustard slaw on brioche 14

Downtown Philly— smoked Brisket thinly sliced sautéed E&H farms mushrooms, onions topped with a beer cheese sauce on demi baguette 16

MF Pastrami— DT cured and smoked Pastrami stone ground mustard slaw, Jarlsburg swiss on rye bread 16

Flight Club— Smoked 5spiced Maple Leaf Duck topped w/ a winter green pumpkin seed, cranberry shoyu Asian slaw Korean gochujang on strata roll 17

Salm I Am - Grilled Loch Salmon, romaine, Nicolau Quattro pepe asiago, Caesar dressing on demi baguette 16

Burgers

Lambo— halal American lamb, triple crème brie, lemon aioli, blackberry compote, pickled red onion, Wellsprings Arugula 16

VB1-Ground Durham Ranch Venison Saddle, blueberry vanilla chevre, fried onion on wellspring farms arugula & lemon aioli 16

The Real Deal -Ground Niman Ranch Angus ribeye a top shredded lettuce, tomato, pickles, red onion with Nicolau Farms apricot chili chevre TRD spread 16

Game Changer— Plant Based Impossible burger, lettuce, tomato, red onion, pickles, avocado, DTV1000 16

The Rutt— Ground Durham Ranch Nevada Elk Shoulder Blackberry BBQ sauce Nicolau farms Quattro pepe asiago, organic Mixed greens 17

Starters

Nachos 66 1/2 style— house fried tortilla chips orange sauce sour cream house salsa seasoned black beans mixed cheese— 10 Add Meats—alcatras, pulled pork, chicken 6 Octavian style 17

Downtown Brussels -Brussel sprouts with sea salt 9 Vegan Parmesan and cranberry 11 cranberry, prosciutto, Nicalau Farms Pepe Asiago 12

Downtown Asparagus broiled Sciabica lemon aioli drizzle 9 Nicolau Farms truffle, asiago cheese 11 vegan 11 w/ parmesan and truffle oil

Steamers —Mussell &/or Clams white wine garlic butter pepper flake-14

Sausage Plate house made chorizo, linguica and bratwurst served with sliced bread & mustards 12

Portuguese Wings 12 marinated in vinha d'alhos

Downtown Tater Slices or fries Basket 6 add beer cheese or garlic 8 add garlic beer cheese 10 salt or 66 1/2 sweet seasoned

White Cheddar Mac n Cheese 8 add pork belly 3

Cauliflower Bites 10 (BBQ, Korean, Wings sauce)

Served After 5pm Thursday— Saturday

House dry aged Beef

Dry Aged Nimen Ranch Prime Angus Ribeye

**All steaks served a la carte*

8oz 45 12oz 60

Available Sides: Cheesy mashers 7 Sliced potatoes 5 Moroccan couscous 8 Truffle mac n cheese 8 Broiled Asparagus 9 with goodies 11 Brussels 9 with goodies 12

Entrée

Catch of the day preparation changes - market price

Jerk Chicken: 1/2 chicken, red beans and rice 17

Moroccan rack of Lamb : Moroccan spiced served with a dried fruit and pistachio couscous, green beans, tomato harissa 33

Double Cut Pork Chop: Prime Beeler double cut pork chop pan seared, blackberry coulis, fried potato and Brussel hash 26

Vegan & Children options available just let us know!

Please specify any allergies we are sensitive to your needs!