

WELCOME TO BLAST!

Thank you for choosing one of Central Coast Restaurant Group's favorite concepts. We look forward to serving you and your friends and family. At CCRG we view each of our establishments as our home and aim to treat our guests as family...we are hosting the party and you're all invited! Our freshly prepared homestyle cuisine incorporates locally sourced ingredients from Teixeira Cattle Company, San Ysidro Farms, and Edna's Bakery. Our Blast Brewing Company's beer is brewed by our very own Paul Chambers at our Arroyo Grande Brewery, and our scintillating Craft Cocktails are designed by Austin Hedges and crafted by some of the best mixologists on the Central Coast. We hope you have a blast!

Originating in Orcutt at our Flagship location, then expanding to Blast 825 Brewery and Central Coast Kitchen in 2019, CCRG has strived to grow and provide a variety of dining options and entertainment venues across the Central Coast. Encompassing Blast Brewing Company, Blast & Brew, Blast 825 Brewery, The Stockyard, Beso Cocina, and Me N Ed's Pizzerias, CCRG is committed to providing quality food, fun atmospheres, superb service, and great value to the Central Coast for many years to come.



NOW OPEN! ATASCADERO

7935 SAN LUIS AVENUE
ATASCADERO, CA 93422
(805) 788-8990

PISMO BEACH

2131 PRICE STREET
PISMO BEACH, CA 93449
(805) 295-5151

FRESNO

799 W PALMOON DRIVE
FRESNO, CA 93704
(559) 229-7263

OLD TOWN CLOVIS

601 POLLASKY AVENUE
CLOVIS, CA 93612
(559) 321-8860

PASO ROBLES

803 13TH STREET
PASO ROBLES, CA 93446
(805) 227-7132

SAN JOSE

55 RIVER OAKS PARKWAY
SAN JOSE, CA 95134
(559) 228-9069

MADERA

131 RIVERWALK BOULEVARD S
MADERA, CA 93636
(559) 228-9069

CONCORD

2151 SALVIO STREET
CONCORD, CA 94520
OPENING SUMMER OF 2024

ARROYO GRANDE

1462 EAST GRAND AVENUE
ARROYO GRANDE, CA 93420
(805) 202-2160

ORCUTT

241 S BROADWAY STREET
ORCUTT, CA 93455
(805) 934-3777

THE STOCKYARD

241 S BROADWAY STREET (UNDER THE WATER TOWER)
ORCUTT, CA 93455
(805) 934-3777

BESO COCINA

1050 WILLOW ROAD
NIPOMO, CA 93444
(805) 931-7177

PISMO BEACH

750 PRICE STREET
PISMO BEACH, CA 93449
(805) 556-3636

ATASCADERO

7935 SAN LUIS AVENUE
ATASCADERO, CA 93422
(805) 788-8786

NIPOMO

110 MARY AVENUE #1
NIPOMO, CA 93444
(805) 929-2915

SANTA MARIA

560 BETTERAVIA ROAD
SANTA MARIA, CA 93454
(805) 925-7992

NO CHECKS OR TRAVELERS CHECKS ACCEPTED. MUST PRESENT I.D. WHEN PAYING BY CREDIT CARD. DELIVERY CHARGE MAY APPLY. TAX NOT INCLUDED. PRICES AND MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

ANY SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE. PRICES, SELECTIONS AND AVAILABILITY MAY VARY. ALL PRICES SUBJECT TO SALES TAX. PLEASE NOTE: PARTIES OF 8 OR MORE ADULTS WILL BE SUBJECT TO GRATUITY OF 20%



ASK US ABOUT

OUR CRAFT BEER MENU • CATERING SERVICES • LIVE MUSIC • IF WE HAVE ANYTHING GOING ON!

STARTERS

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 WITH ONE OF OUR CRAFT BEERS. LET US HELP YOU MAKE THE PERFECT COMBO!

GF BRUSSEL SPROUTS | 14

Crispy Santa Maria Valley Brussels tossed with Balsamic Reduction and Parmesan Cheese
ADD BLUE CHEESE CRUMBLES +2, ADD BACON +2

GOLDEN ONION RINGS | 12

Crispy Thick Cut Onion Rings served with Blast BBQ Sauce and Ranch Dressing

GF FLAME GRILLED FILET MIGNON | 23

Flame Grilled Slices of Filet Mignon, Balsamic Reduction & Sautéed Mushrooms served with Garlic Cheese Bread and Chipotle Aioli Dipping Sauce
ADD BLUE CHEESE CRUMBLES +2

TAPROOM FRIES | 7

Golden, Crispy, Seasoned Shoestring Fries. Caution, Surgeon General says these Fries are highly addictive.

NEW CRISPY FRIED CALAMARI STEAK | 16

Calamari Steak Butterfly, Mixed in Panko and Spices, Fried to Perfection served with Cocktail Sauce

GF BACON WRAPPED SHRIMP | 21

6 Jumbo Shrimp wrapped in Thick Cut Applewood Smoked Bacon, Served with Sweet Chili Sauce

NEW COCONUT SHRIMP | 16

8 Golden Crispy Fried Shrimp served with Sweet Chili Garlic Dipping Sauce

825 NACHOS | 17

House Made Corn Tortillas Chips, Refried Beans, Creamy Nachos Cheese, Shredded Jack Cheddar Cheese, Tomato, Sliced Jalapenos, Green Onions, Cilantro, Cilantro Lime Crema, and Taco Sauce
ADD CARNITAS, TRI-TIP, OR CHICKEN +5

NEW AHI NACHOS | 18

Ahi Poke tossed with Avocado, Green Onions, and Sesame Seeds served with Crispy Fried Wonton Chips

DOUGH BOY PRETZEL | 14

A GINORMOUS Bavarian Style Pretzel served with Blonde Ale Beer Cheese and Stone Ground Mustard. The Quintessential Craft Beer Nosh.

COWBOY CHILI CHEESE WAFFLE FRIES | 14

Thick Waffle Cut Fries, Tri-Tip Chili, Creamy Nachos Cheese, Sour Cream, Shredded Jack Cheddar, Green Onions

CHICKEN STRIP PLATTER | 18

Tender Crispy Breast Strips, Fried Golden Brown, served with a Generous Portion of Shoestring Fries and a Side of Ranch or BBQ Sauce

BLAST 825 JUMBO CHICKEN WINGS

Served with side of Waffle Fries and your choice of Ranch or Blue Cheese

GF REGULAR

The Biggest, Juiciest Wings in Town! Crispy Fried and tossed in your Choice of Sauce.

NEW BONELESS

Crispy Fried, Juicy Chunks of Chicken tossed in your Choice of Sauce.

GF SIX PIECES | 15 • TWELVE PIECES | 23

SIX PIECES | 13 • TWELVE PIECES | 21

SAUCES: SWEET CHILI GARLIC, BBQ, TRADITIONAL SPICY BUFFALO, GARLIC PARMESAN, TERIYAKI, SESAME ASIAN, OR HOT HONEY

BREW PUB MAC & CHEESE

LOBSTER MAC | 24

Lobster, Bacon, Smoked Mozzarella, Creamy Cheese Sauce, Toasted Panko, Green Onions

BUFFALO MAC | 20

Crispy Chicken, Bacon, Jalapenos, Buffalo Sauce Topped with Blue Cheese Crumbles

COWBOY MAC | 20

Tri-Tip, Crispy Onion Straws, BBQ Sauce, Sour Cream, Green Onions

V CREAMY CHEDDAR MAC VEGETARIAN | 15

Classic Creamy Cheddar and Rotolini Top
ADD CHICKEN BREAST +7, GRILLED TRI-TIP +7, CARNITAS +7

CHILI VERDE MAC & CHEESE | 23

Housemade Pork Chili Verde, Creamy Cheddar Cheese Sauce, Rotellini Pasta, Topped with Red Onion, Cilantro, Queso Fresco, Tortilla Strips, and Cilantro Lime Crema

SALADS

ASK US TO PREPARE YOUR CHICKEN WITH OUR BUFFALO, BBQ OR SWEET CHILI GARLIC SAUCE AT NO EXTRA CHARGE.

GF FLAME GRILLED SALMON SALAD | 25

Flame Grilled or Teriyaki Salmon Filet on a bed of Fresh Local Mixed Greens, Red Onion, Cucumber, Pecans, Seasonal Fruit, served with Balsamic Vinaigrette

GF FLAME GRILLED FILET MIGNON | 21

Flame Grilled Filet Mignon on a bed of Mixed Local Greens with Blue Cheese Crumbles, Cherry Tomato, Red Onion served with Balsamic Vinaigrette

TACO SALAD | 20

Seasoned Ground Beef, Refried Beans, Spanish Rice, Iceberg Lettuce, Shredded Jack Cheddar cheese, Green Onions, Sour Cream, served Huge Crispy Flour Tortilla
ADD GUACAMOLE +3, SUBSTITUTE GROUND BEEF FOR CHILI VERDE, CHICKEN, TRI-TIP, OR CARNITAS.

GF FARMHOUSE COBB | 17

Chopped Romaine, Grilled or Crispy Chicken Breast, Hard Boiled Eggs, Cherry Tomato, Blue Cheese Crumbles, Chopped Bacon served with Traditional House Ranch Dressing

NEW ASIAN CHICKEN SALAD | 19

Green Leaf Lettuce and Shredded Cabbage, Tossed in Sesame Asian Dressing with Grilled Chicken or Crispy Chicken Breast, Crispy Wontons, Green Onions and Mandarin Oranges

GF SOUTHWEST CHICKEN SALAD | 19

Flame Grilled or Crispy Chicken Breast on a bed of Fresh Local Mixed Greens, Roasted Corn, Black Beans, Pico De Gallo, Avocado, Lime, and Chipotle Aioli Dressing

LOCAL MIXED GREENS | 9

Fresh Local Mixed Greens, Sliced Cucumber, Cherry Tomato, Shredded Carrots, Red Onions, served with your Choice of Dressing

SANTA MARIA FRESH CAESAR | 14

Chopped Romaine Hearts, Home-made Garlic Croutons, Parmesan cheese with our House made Caesar Dressing

ADD CHICKEN +7, STEAK +9, SALMON +10, OR SHRIMP +10

DRESSING OPTIONS

Home Style Buttermilk Ranch, Creamy Blue Cheese, Honey Mustard, Zesty Peanut, Blast Creamy Russian, Balsamic Vinaigrette, Chipotle Aioli, Red Wine Vinaigrette

HOT SANDWICHES

TAPROOM FRIES INCLUDED OR ADD
 ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4, MAC N CHEESE +6
 CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

FLAME GRILLED CHICKEN CLUB | 17

Flame Grilled Chicken Breast on a French Baguette, Grilled Onions, Avocado, Bacon, Swiss Cheese and Blast Sauce

TRI-TIP DIP | 18

Thinly Sliced Flame Grilled Tri-Tip on a French Baguette with Provolone Cheese and side of Au Jus
ADD AVOCADO +3, BACON +3

TRI-TIP GRILLED CHEESE | 18

Thin Sliced Tri-Tip, Cheddar & Swiss, served on Toasted Golden Brown Texas Toast
ADD BACON +3, AVOCADO +3

FLAME GRILLED TRI-TIP SANDWICH | 17

Flame Grilled Tri-Tip sliced thinly on garlic butter drenched sourdough roll served with Blast BBQ sauce or salsa.
ADD FRESH GRILLED CHILI PEPPER +1.50, BACON +3

825 PHILLY CHEESESTEAK | 19

Thinly Sliced Flame Grilled Tri-Tip, topped with Cheese Sauce, Sautéed Bell Peppers and Onion on a Toasted French Baguette

ULTIMATE CRISPY CHICKEN | 18

Tender Chicken Breast Fried Up Crispy with your Choice of Nashville, Buffalo Sauce, Hot Honey, or Plain, topped with Melted Provolone, Pickles, Crisp Local Iceberg Lettuce and Served on Toasted Brioche Bun. A Blast Favorite!

NEW DAVID'S CHICKEN DIP | 16

Simple but tasty! Flame Grilled Chicken Breast Thinly Sliced, served on a French Baguette with Mayo, Provolone Cheese, side with House Made Au Jus for dipping.

ADD AVOCADO +3, BACON +3

SOUPS

ADD GARLIC CHEESE BREAD +4

GF PRIME CUT COWBOY CHILI CUP | 7 • BOWL | 11

Thick Pieces of Fire Grilled Tri-Tip, Hearty Beans, Certified Black Angus Ground Beef and just the right touch of spice topped with Sour Cream, Shredded Cheddar Cheese and Green Onions.

NEW ENGLAND CLAM CHOWDER CUP | 7 • BOWL | 11

Chef Juan's take on this classic favorite. Rich and Creamy Chowder with Tender Clams and a hint of Chili Pepper Spice.

ROASTED SUBS

SERVED WITH TAPROOM FRIES AND PEPPERONCINI

PESTO CHICKEN | 15

Grilled Chicken Breast, Provolone, Roasted Red Peppers, Artichoke Hearts, Pesto on French Baguette

CHIPOTLE CHICKEN | 15

Grilled Chicken Breast, Bacon, Red Onion, Lettuce, Chipotle Ranch on French Baguette

SPICY ITALIAN | 14

Dry Salami, Ham, Mozzarella, Lettuce, Tomato, Onion, Vinaigrette on French Baguette

ENTREES

FLAME GRILLED RIBEYE | 44

Generous 16oz. Cut Grilled to Perfection, served with Garlic Mash Potatoes, Garlic Cheese Bread and Steamed Fresh Local Veggies or Street Corn

GF FLAME GRILLED SALMON | 34

Grilled or Teriyaki Salmon Filet served with Cilantro Lime Brown Rice and Steamed Fresh Local Veggies or Street Corn

GF FIRE GRILLED CHICKEN BOWL | 22

Grilled Tender Chicken Breast, Steamed Fresh Local Veggies, Cilantro Lime Brown Rice, Served with Choice of Sauce Savory BBQ, Sweet Chili Garlic, Zesty Peanut, or Teriyaki

GF CHIPOTLE STEAK BOWL | 23

Flame Grilled Steak, Fresh Local Veggies, Cilantro Lime Brown Rice, Topped with Chipotle BBQ Sauce

GF NEW AHI POKE BOWL | 23

Ahi Poke, Avocado, Cucumber, Carrot, over Cilantro Lime Brown Rice, topped with Green Onions, Sesame Seeds, Spicy Mayo

BLAST COMFORT BOWL | 22

Crispy Fried Chicken Breast, Garlic Mashed Potatoes, Fire Roasted Corn, topped with Savory Brown Gravy

FISH 'N CHIPS | 23

A Blast Favorite! Cold Water Cod Fried Up Crisp with our House Blonde Ale Batter served with Fresh Coleslaw, Taproom Fries and House Caper Tartar

GF BAJA SHRIMP BOWL | 25

Grilled Baja Style Shrimp, Roasted Corn, Cilantro Lime Brown Rice, Avocado, Green Onions and Fresh Lime

NEW CHICKEN ALFREDO | 24

Tender Grilled Chicken Breast tossed in a Creamy Alfredo sauce served over Al Dente Linguine. Served with Garlic Cheese Bread

NEW CAJUN CHICKEN PASTA | 24

Tender Grilled Chicken Tossed in a Spicy Cajun Cream Sauce served over Al Dente Linguine. Served with Garlic Cheese Bread.

WITH PRAWNS 31

NEW PRAWN ALFREDO | 31

Sautéed Shrimp tossed in a Creamy Alfredo sauce served over Al Dente Linguine. Served with Garlic Cheese Bread

FILET MIGNON | 44

House carved 8oz. Filet, served with Garlic Mash Potatoes, Garlic Cheese Bread, Steamed Local Veggies or Elton Corn

NEW STEAK FRITES | 28

Sounds super fancy but simple and is French for "Steak & Fries" Grilled Pieces of Filet Mignon, Balsamic Reduction & Sauteed Mushrooms served with Crispy Shoestring Fries and Garlic Cheese Bread. Substitute Shoestring Fries for Garlic Mashed Potatoes

NEW CALAMARI FRITES | 23

Sounds super fancy but simple and is French for "Calamari & Fries" Grilled served with Crispy Shoestring Fries and Garlic Cheese Bread. Substitute Shoestring Fries for Garlic Mashed Potatoes

CHILI VERDE BOWL | 24

Slow Cooked Pork Chili Verde, Refried Beans, Spanish Rice, Queso Fresca, Sour Cream served with Side of (3) Corn Tortillas.

BLAST BURGERS

TAPROOM FRIES OR SIDE SALAD INCLUDED OR ADD
ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4
CRISPY TOTS +4, STREET CORN +4, MAC N CHEESE +6

Locally sourced Certified Black Angus Beef and Santa Maria Valley Produce (when available)

BUILD YOUR OWN BLAST BURGER | 17

Hand-pressed Flame Grilled Certified Black Angus Ground Beef, Lettuce, Tomato, Red Onion, Pickles, Blast Sauce on a Toasted Brioche Bun

ADD ONS: COWBOY CHILI +3, FRIED EGG +2, CHEESE +2, AVOCADO +3, BACON +3, GRILLED JALAPENOS +2

COWBOY BURGER | 21

Hand pressed Flame Grilled Certified Black Angus Ground Beef, Smokey BBQ Sauce, Onion Rings, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickles on a Toasted Brioche Bun

BCA BURGER | 19

Hand pressed Flame Grilled Certified Black Angus Ground Beef, Thick Cut Bacon, Cheddar Cheese, Avocado, Blast Sauce, Lettuce, Tomato, Red Onion, Pickles on a Toasted Brioche Bun!

THE LOCAL BURGER | 22

1/2 pound Hand-pressed Flame Grilled Certified Black Angus Ground Beef, French Baguette, Red Onions, Tomatoes, Shredded Lettuce, Thick Cut Bacon, Avocado, Cheddar Cheese, Blast Sauce

JALAPENO & PEPPERJACK BURGER | 19

Hand pressed Flame Grilled Certified Black Angus Ground Beef, Grilled Jalapenos, Pepper Jack Cheese, Lettuce, Tomato, Pickles, Grilled Onions, Chipotle Aioli on a Toasted Brioche Bun

V PORTOBELLO & PROVOLONE VEGETARIAN | 18

Marinated Portobello Mushroom Grilled Tender, Provolone Cheese, Tomato, Grilled Onions, Spinach, Mayo, on a Toasted Brioche Bun

Your Vegetarian Option!

TACOS

2 TACOS SERVED WITH CHIPS & SALSA OR ADD
ONION RINGS +4, SWEET POTATO FRIES +4, WAFFLE FRIES +4, MAC N CHEESE +6
CRISPY TOTS +4, MIXED GREEN SALAD +4, STREET CORN +4

BAJA STYLE CRISPY FISH | 17

Cold Water Cod Fried Up Crispy topped with Cabbage, Cilantro, Pico de Gallo and Chipotle Aioli

GF FLAME GRILLED CHICKEN | 17

Juicy Grilled Chicken, Cabbage, Chipotle Aioli, Cilantro, Green Onions and Lime

GF FLAME GRILLED TRI-TIP | 17

Smoky Santa Maria Style Tri-Tip, topped with Onions, Cabbage, Cilantro, Roasted Jalapeno Salsa and Lime

GF SLOW ROASTED CARNITAS | 17

Tender Pork Carnitas, topped with Onions, Cabbage, Cilantro, Roasted Jalapeno Salsa and Lime

GF NEW CHIPOTLE SHRIMP | 19

Flame Grilled Seasoned Shrimp, Cabbage, Pico de Gallo, Cilantro, Chipotle Aioli and Cilantro Lime Crema

GF NEW FILET MIGNON | 19

Flame Grilled Tender Filet Mignon, Cabbage, Cilantro, Pico de Gallo and Chipotle Aioli

ARTISAN PIZZAS

DOUBLE TROUBLE | 16

Two Kinds of Pepperoni, Spicy and Traditional

PESTO CHICKEN | 17

Flame Grilled Chicken, Pesto Sauce, Mozzarella, Tomato, Red Onions, Artichoke Hearts, and Goat Cheese

SANTA MARIA VALLEY VEGGIE | 16

Pesto, Marinara Blend, Spinach, Tomato, Artichoke, Red Onion, Fresh Garlic and Feta Cheese

ORCUTT COWBOY | 18

Flame Grilled Tri-Tip, BBQ Sauce, Red Onion, Mozzarella, Fresh Garlic, and Parmesan

BBQ CHICKEN | 16

Flame Grilled Chicken, Applewood Smoked Bacon, BBQ Sauce, Mozzarella, Caramelized Onions, and Cilantro

THAI CHICKEN | 17

Flame Grilled Chicken, Zesty Peanut Sauce, Mozzarella, Pineapple, and topped with Fresh Cilantro, Shredded Carrots, Crushed Red Pepper, and a Squeeze of Fresh Lime

MARGHERITA PIZZA | 16

Original Red Sauce, Fresh Mozzarella Cheese, Tomato, Fresh Basil, and Olive Oil

BRICK OVEN MEAT LOVERS PIZZA | 22

Two Kinds of Pepperoni, Italian Sausage, Crumbled Meatball & Crushed Red Pepper

HAWAIIAN BLAST | 17

Original Red Sauce, Mozzarella, Pineapple, Canadian Bacon, Applewood Smoked Bacon

ADD JALAPENOS FOR A REAL BLAST +1

PLAIN JANES

ARTISAN CHEESE PIZZA | 13

ARTISAN PEPPERONI PIZZA | 14

CAULIFLOWER CRUST +3 | GLUTEN FREE CRUST +2

KIDS MEALS | 10

12 YEARS OR YOUNGER
Served with Kids drinks or Small Root Beer Float

GRILLED CHEESE & FRIES
CHICKEN STRIPS & FRIES
1-TOPPING ARTISAN PIZZA

MAC 'N' CHEESE
CHEESEBURGER & FRIES
FISH & CHIPS

SHAREABLE DESSERTS

LOADED BROOKIE | 16

Chocolate Chip Cookie Baked to Perfection topped with Ghiradelli Chocolate Brownie, Caramel and Chocolate Sauces, Vanilla Ice Cream & Whipped Cream

CREAMY CHEESECAKE | 9

Crushed Graham Cracker Crust. Topped with Whipped Cream and Seasonal Berries

GF ROOT BEER FLOAT | 7

DEATH BY CHOCOLATE! 5 LAYER CAKE | 12

Vanilla Ice Cream, Santa Maria Valley Berries, Drizzled with Fresh Berry Sauce. Make sure to save room, you will not want to miss this!

"GO NUTS" CARROT CAKE | 11

Layer of Spice Cake, Silky Cream Cheese Frosting, Sprinkled with Grated Carrots, Walnuts, and Hint of Raisins

GF ORANGE CREAM FLOAT | 7

BREAD PUDDING | 10

Cinnamon Bread Pudding, Caramel Sauce, topped with Vanilla Ice Cream, Whipped Cream, and Candied Pecans

GF MINI CHOCOLATE COOKIE SUNDAE | 10

GF MINI SUNDAE | 6

GF SCOOP OF VANILLA ICE CREAM | 4

WEEKLY DINNER SPECIALS (3PM-CLOSE)

MONDAY BUN DAY	TACO TUESDAY
<p>Smash Burger With Lettuce, Tomato, Pickle, Blast Sauce served with Taproom Fries 12 ADD PATTY +3 ADD CHEESE +2</p>	<p>GF Street Tacos Chicken, Tri-Tip, or Carnitas with Onions and Cilantro</p> <p>GF Chips & Salsa 3 GF Guacamole 7 Mi Sancha Mexican Lager 5</p>
WINGMAN WEDNESDAY	TRI-TIP THURSDAY
<p>6 pc. Boneless or GF 6 pc. Bone-In Wings BUY ONE GET ONE</p> <p>½ OFF Self-pour Beer Wall</p>	<p>Flame Grilled Thinly Sliced Tri-Tip On Buttered French Roll with Taproom Fries 12</p>

ADD ONE OF OUR FRESH HOUSE BEERS FOR \$5