



MENU

STARTERS

PUFF PASTRY 13
pico de gallo, tamarind-mint-garlic chutney
topped with sev (fine crispy noodles) and cilantro

MINI PRETZEL 8
fresh warm salted pretzel served with
beer cheese sauce and spicy mustard

CHICKEN WINGS 15
(8) crispy traditional or boneless
served with house ranch
Choose flavor:
buffalo | garlic parmesan | mango habanero |
korean sweet & spicy | soy garlic

TANDOORI WINGS 16
marinated and fried, tossed in tikka sauce
with onions, bell peppers, cilantro w/side
of mint chutney

CAULIFLOWER WINGS 15
served with house ranch
Choose flavor:
buffalo | korean sweet & spicy | soy garlic |
tandoori with onions & bell peppers

BLAST 65 CHICKEN 14
our ultimate sticky-spicy, flavour-packed
deep-fried

BULGOGI FRIES 15
korean-style beef and cheese over crinkle-cut
french fries with secret red and white sauce,
parsley on top

CHICKEN TIKKA LOADED FRIES 16
mozzarella, guacamole, sour cream, jalapeños,
pico de gallo, spicy house sauce, cilantro.
Make it vegetarian with Paneer

BEEF SLIDERS (3) 15
brioche bun, caramelized onions, house sauce,
lettuce, tomatoes

TIKI-TIKI SLIDERS (3) 16
brioche bun, spiced potato peas and paneer
croquette, mint slaw, tamarind-garlic chutney

STEAK BITES 18
marinated steak served with garlic toast and
jalapeño aioli

HEALTHY GREENS

CAESAR 13
fresh romaine, garlic croutons, parmesan,
and house dressing

BURRATA 15
grape tomatoes, burrata, arugula with pesto
and balsamic glaze, served with garlic toast

BEET AND GOAT CHEESE 15
roasted beet, tomatoes, onion, arugula, avocado,
goat cheese, glazed walnuts, house spice dust

STEAK SALAD 18
mixed greens, pico de gallo, chimichurri,
goat cheese

**EXTRA PROTEIN: CHICKEN(+3), STEAK(+6),
PRAWNS (+5)**

TACOS (3)

BULGOGI BEEF 13
corn tortilla, slaw, chipotle aioli, scallions

TIKKA TIKKA 14
fresh garlic naan, mint slaw, laccha onions,
cilantro, jalapeño aioli
choose paneer | chicken

KOREAN FRIED CHICKEN 13
corn tortilla, sweet and spicy, chipotle slaw,
white sauce, parsley

KOLIWADA FISH 15
fresh garlic naan, spiced fried cod, laccha
onions, jalapeño aioli, cilantro

MAINS

MALAI RIGATONI 14
spiced tomato cream sauce, cilantro, garlic toast
Add chicken (+3) | paneer (+3)

CHICKEN ALFREDO PESTO 16
rigatoni, alfredo, pesto, garlic toast

BULGOGI BEEF BOWL 18
sushi rice, chipotle mayo, scallions, fried egg,
marinated cucumbers, fried beef dumplings

KADAI SHRIMP 17
basmati rice, spiced tomato sauce, bell
peppers, onions

Served with fries
BURGERS AND SANDWICHES

CLASSIC BLAST BURGER 17
toasted brioche, beef patty, cheddar, tomato,
pickle, lettuce, caramelized onions, house sauce

COWBOY BURGER 19
toasted brioche, beef patty, bacon, cheddar,
battered onion rings, bbq sauce

SIGNATURE STEAK 22
toasted sourdough, tomato, caramelized onion,
arugula, chimichurri, and garlic aioli

KOREAN FRIED CHICKEN 18
toasted brioche, sweet spicy glaze,
chipotle slaw, white sauce, fried egg

CHICKEN PESTO 18
toasted sourdough, tomato, arugula,
mozzarella, pesto

TIKKA MASALA SANDO 18
toasted hoagie, mint slaw, crispy jalapeño,
laccha onions, cilantro, house green aioli
choose paneer | chicken

MUMBAI STREET 17
2-layer sandwich with roasted beet and potato,
tomato, cucumber, jalapeño, amul (indian cheese),
mint chutney, spice dust on grilled sourdough

SAMOSA BURGER 17
spiced potatoes fritter, chipotle slaw, tamarind
mint chutney, crispy jalapeño, secret sauce, amul
(indian cheese)

UPGRADES:
**FRIED EGG (+2), BACON (+3), AVOCADO (+2),
ONION RINGS (+4), GARLIC FRIES (+4),
SWEET POTATO FRIES (+4)**



ALLERGY/DIETARY RESTRICTION
 WE SERVE HALAL

Our food may contain, or come into contact with common allergens such as dairy, eggs, wheat, soybeans,
tree nuts, peanuts, shellfish or fish. Please inform us of any dietary restrictions or allergy concerns.
Maximum split evenly by (4) credit cards (sorry no separate checks). Sorry we are cashless.

A \$15 cake cutting fee applies to all outside desserts.

Automatic 20% service charge for parties of 5 and more.
55 River Oaks Place, Ste 60, San Jose, 95134 | 408-770-3090 | blastandbrewsj@gmail.com



MENU

FUSION HAND-CRAFTED PIZZA

MARGHERITA 21

house red, fresh mozzarella, tomato, basil, infused olive oil

BURRATA PESTO 21

oregano, olive oil, pesto, mozzarella, burrata, arugula, balsamic

INDIAN TIKKA MASALA 23

tikka sauce, mozzarella, jalapeños, onions, topped with cilantro-mint sauce, cilantro and house seasoning
CHOICE OF PANNER OR CHICKEN TIKKA

BBQ CHICKEN 21

parmigiano crema, mozzarella, grilled chicken, hickory smoked bacon, red onions, scallions, bbq drizzle

SEOUL CHICKEN 22

house red, korean sweet and spicy marinated chicken, mozzarella, bell pepper, onions, jalapeños, cilantro, chipotle aioli

BUTTER CHICKEN 22

spiced tomato cream sauce, mozzarella, diced tomatoes, onions, cilantro, house seasoning and topped with cream

COWBOY 22

house red, mozzarella, italian sausage, crumbled meatball, pepperoni, salami, crushed red pepper

PB+J 22

house red, mozzarella, pepperoni, bacon, fresh jalapeños

YOUR WAY 20

Choose crust:

hand tossed | cauliflower (+4)

Choose cheese:

shredded mozzarella
| fresh mozzarella | vegan | burrata (+2)

Choose sauce:

house red | pesto | creamy garlic | tikka

Choose upto 3 toppings:

bell peppers	roasted garlic	chicken Tikka (+2)
red onions	black olives	italian salami
tomatoes	paneer tikka (+2)	pepperoni
mushrooms	spinach (after bake)	bacon
fresh jalapeños	arugula (after bake)	roasted chicken

extras: cheese (+2), meat (+2), veggie (+1)

ANY DIETARY RESTRICTIONS AND ALLERGENS
PLS INFORMED THE SERVER OF BARTENDER

SIDES

REGULAR FRIES 6

GARLIC FRIES 8

MASALA FRIES 7

SWEET POTATO FRIES 8

ONION RINGS 8

EXTRA SAUCE 1

HOUSEMADE RANCH, BUFFALO, BBQ, CILANTRO MINT, JALAPENO AILIO, GARLIC PARMESAN, KOREAN SWEET AND SPICY

SWEETS

TIRAMISU 9

RASMALAI TRES LECHES 10

cardamom infused saffron milk, cream, and sprinkled with pistachios

CHOCOLATE SOUFFLE 11

served with vanilla gelato

AFFOGATO 9

fresh espresso served with vanilla gelato
Upgrade with liqueur (+4)

KIDS UNDER 12 only

MINI CHEESE BURGER W/FRIES 10

beef patty, cheddar, tomato, lettuce, house sauce, served with fries

KIDS PIZZA 10

choose from cheese or pepperoni

CHICKEN STRIPS W/FRIES 10

fried boneless chicken wings served with bbq sauce or ranch

ZERO-PROOF DRINKS

SASSY MANGO LASSI 6

OLIVE GARDEN SANGRIA 11

watermelon, mint, ginger

GUAVA MULE 11

guava, agave, lime, ginger

NOJITO 11

mint, lime, sparkling

Mint | Mango | Lychee

FOUNTAIN SODA 5

pepsi / diet pepsi / sierra mist / ginger beer

SPARKLING WATER BOTTLE 4

JARRITOS 4

tamarind | mandarin | lime

HEINEKEN BOTTLE 6

JUICES

orange/ grapefruit / cranberry



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BLAST & BOOZE

FULL BAR OPENS AT
3PM MONDAY TRU SUNDAY

Elevated craft cocktails

- Midori illusion

16

Bacardi white rum infused with fresh lime, mint leaves
- Mumbai sunset

16

Whiskey , fresh lemon, saffron rose, egg white, redwine
- Everything bagel martini

17

Vodka, vermouth, caper brine with salmon skewer
- Chai espresso martini

16

Titos Vodka, fresh shot of chai and espresso, irish cream, oatmilk, cinnamon
- Golden hour

15

Hendricks Gin, Aperol, Fresh lemon , Fresh Mint, Sparkling
- Edelflower love potion

15

Absolute Citroin Vodka, Edelflower liquer, fresh lemon and lychee, vermouth
- Smoked star rum old fashioned

17

Duppy Share Legacy edition Rum, bitters, cinnamon syrup and star anise

Vodka

- GREY GOOSE
- TITOS
- ABSOLUTE VODKA
- KETTLE ONE

GIN

- HENDRICKS
- TANQUERAY
- BOMBAY SAPPHIRE

WHISKEY, BOURBON AND RYE

- JACK DANIEL

BASIL HAYDEN
- JAMESON

EAGLES RARE
- WOODFORD RESERVE

WHISTLE PIG 10TH YR
- MAKERS MARK

WHISTLE PIG 12TH YR
- BUFFALO TRACE
- BULLEIT BOURBON
- FOUR ROSES

TEQUILA

- PATRON SILVER

DON JULIO REPOSADO

DON JULIO 1942

CASA AMIGOS ANEJO

CAS AMIGOS REPOSADO

CLAZE AZUL
- RON ZACCAPA

CAPTAIN MORGAN

OLD MONK

DUPPY SHARE

LEGACY EDITION

RUM

JAPANESE WHISKY

- HIBIKI
- YAMAZAKI 12 YR

SOJU COCKTAILS

- SOJU YAKULT

\$13,50
- KOREAN SCREWDRIVER

\$12,50
- SOJU MOJITO

\$13,50
- SOJU COFFEE

\$12,50
- SOJU MOMO

\$13,00
- SOJU BUBBLEGUM

\$13,50
- SOJU SUNRIS

\$13,50

SOJU BOTTLE

- PEACH

\$13,50
- GREEN GRAPE

\$12,50
- WATERMELON

\$13,50
- STRAWBERRY

\$12,50
- BLUEBERRY

\$13,00

Wines

Red

- JLOHR CABERNET 13/45
- TEMPARANILLO 15/48
- CAYMUS NAPA VALLEY

White

- SAUVIGNON BLANC 13/40
- PINOT GRIGIO 14/40
- RIESLING 14/45
- MOSCATO 14/55
- CHARDONNAY 15/58
- BRUT CHAMPAGNE 14/60



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