

APPETIZERS

Roasted Beets 10.95

Weiser Farm's beets, roasted and served with Gioia ricotta and Maggie's Farm arugula

Bruschetta 7.95

Roma tomatoes diced and tossed with extra virgin olive oil, garlic and basil. Served with toast points.

Calamari 9.95

lightly fried, served with cocktail and tartar sauces

Chipotle Shrimp Quesadilla 9.95

with jack and cheddar cheese, poblano chiles, cilantro-lime sour cream and salsa fresca

All American Sliders 1/4.00 3/10.00

Niman Ranch beef on a La Brea slider bun, served with lettuce, tomato, onion, Tillamook cheddar and 1000 Island Dressing.

Ahi Tartare 12.95

Prepared with cucumber, tomato, and cilantro, topped with daikon sprouts and golden beets

SALADS

Seared Ahi Salad 13.95

baby greens topped with tomato, tossed with a wasabi vinaigrette

Wild Salmon Salad 14.95

marinated in soy, ginger and sake and served on a bed of Maggie's Farm spicy greens tossed with a sesame dressing

Maggie's Farm Arugula Salad

tossed with basil champagne vinaigrette and topped with Winchester Cheese Co. parmesan-style cheese
half 7.25 full 9.75

Mixed Baby Greens

topped with tomato, carrots and balsamic vinaigrette
half 6.25 full 8.75
add crumbled bleu cheese 1.50

add chicken, carne asada or grilled shrimp for 4.95
add NY steak or salmon for 8.95

Original Alehouse Buffalo Wings 8.95

with carrots and celery and a blue cheese dipping sauce

Sesame-Seared Ahi 12.95

rare tuna with wasabi vinaigrette and ginger cucumbers

Coconut Shrimp 10.95

with pineapple salsa

Papaya Goat Cheese Quesadilla 9.95

with papaya salsa, goat, jack and cheddar cheese, and roasted poblano chiles

Alehouse Nachos 8.95

tortilla chips loaded with jack and cheddar cheese, black beans, guacamole, salsa fresca, sour cream and jalapeno slices

Grilled Asparagus 6.95

Fresh market asparagus, topped with shaved parmesan

Golden Beet and Arugula Salad 11.95

topped with gorgonzola cheese and carrots tossed with balsamic vinaigrette

Cobb Salad 12.95

Crisp chopped romaine topped with turkey, bacon, avocado, blue cheese, egg and tomato served with your choice of dressing

Vegetarian Southwestern Salad 12.95

romaine, spinach, cilantro and basil with black beans, brown rice, avocado, salsa fresca, roasted corn, jack and cheddar cheese and tortilla strips with ranch dressing

Grilled Veggie Salad 11.95

grilled asparagus, zucchini, yellow squash and carrots with toasted goat cheese in a basil vinaigrette

Chinese Chicken Salad

with roasted chicken breast and a soy ginger dressing, wontons and sesame seeds
half 8.45 full 12.45

ENTREES

Alehouse BBQ Ribs half rack 16.95 full rack 23.95

served with cole slaw and french fries

Turkey Meatloaf 13.95

served with garlic mashed potatoes, veggies and gravy

Cracked-Pepper Rubbed New York Steak Dinner 20.95

served with roasted new potatoes and golden beets and seasonal vegetables

Grilled Fish Tacos with Mango Salsa 12.50

served with black beans, Mexican rice, salsa fresca, guacamole and sour cream corn or flour tortillas

Alehouse Fish and Chips Alaskan cod 11.95 wild salmon 13.95

choice of cod or salmon, beer battered, with homemade tartar sauce and french fries

Wild Salmon Enchiladas 13.95

with chipotle cream sauce and queso fresco served with black beans and rice

Grilled Soy Ginger Wild Salmon 19.95

served with brown rice and seasonal vegetables

Tilapia Oaxaqueña 13.95

sautéed in butter and olive oil with tomatoes, onion, zucchini, yellow squash and epazote. Served with black beans and spicy greens

"D's" Fried Chicken 14.95

with mashed potatoes and spinach

Jerk Chicken 14.95

served with black beans, brown rice, fried plantains and mango salsa

Pumpkin Ravioli 13.95

served with a mascarpone cream sauce

Carne Asada Plate 15.95

served with guacamole, sour cream, salsa fresca, Mexican rice and black beans. corn or flour tortillas

Beef, Chicken or Black Bean and Mexican Rice Veggie Tacos 10.95

your choice of two tacos served with Mexican rice and black beans

Alehouse Fajitas

served with guacamole, sour cream, Mexican rice and black beans
veggie 11.75 grilled chicken 13.95 grilled steak 15.95 grilled shrimp 15.95

Moules Frites 15.25

A classic Belgian dish. One pound of Carlsbad Aquafarm mussels steamed open with garlic, onion and Allagash White and then garnished with a touch of lemon and parsley. Served with Ciabatta and straight fries with garlic aioli.

SIDES

Ahi Tuna 8.95 Chicken 4.95 Wild Salmon 8.95 Steak 8.95
Veggies (grilled or steamed) 3.50 Spinach 3.50 Rice (Mexican or Brown) 3.00
Mashed Potatoes 3.00 Black Beans 3.00 Alehouse Fries 3.95
Sweet Potato Fries 4.95 Guacamole SM 3.95 LG 5.95 Salsa Fresca 2.50

SANDWICHES AND BURGERS

Served with your choice of fries, garlic mashed potatoes or organic greens

Ahi Burger 12.95

an alehouse favorite, served rare, with wasabi coleslaw and daikon sprouts

Buffalo Mozzarella Sandwich 10.95

*Gioia mozzarella cheese, roma tomato, avocado and basil
with olive oil and balsamic vinegar on ciabatta bread*

New York Steak Sandwich 13.95

served on ciabiata with basil aioli

Blackened Cajun Chicken Sandwich 10.50

served with creole aioli and vine-ripened tomato and lettuce

Turkey Meatloaf Sandwich 10.50

served hot with basil aioli, lettuce and vine-ripened tomato

Tri-Tip Dip Sandwich 10.50

served au jus

Rob's Turkey Club 9.95

with avocado, bacon, tomato, lettuce and basil aioli on a french roll

Alehouse Gourmet Burgers 14.00

Kobe or Lindner Grass-Fed Bison

Served on a traditional Alehouse bun

or on a bed of baby greens with your choice of dressing

*Served with your choice of french fries,
sweet potato fries, or mashed potatoes*

Add two toppings of your choice:

Stilton Blue, Monterey Jack, Pepper Jack,

Tillamook Cheddar, Swiss or Mozzarella Cheese

Maple Smoked Bacon, Sautéed Mushrooms

Sautéed Onions, Avocado or Guacamole

(additional items add one dollar)

Build Your Own Alehouse Burger 9.95

choice of the following patties:

8 oz. Niman Ranch ground chuck, turkey burger, salmon burger,

Gardenburger or Boca Burger soy patty

(ground chuck burger will be cooked medium unless specified)

*choice of the following toppings for 1.00 each:
cheddar, jack, mozzarella, swiss or bleu cheese;*

sautéed mushrooms; sautéed onions; bacon

choice of the following topping for 2.00 each: guacamole

daikon sprouts can be added free of charge

Portobello Sandwich 11.95

*marinated and grilled portobello mushroom with swiss cheese, red onion,
tomato, arugula and basil aioli on rosemary bread*

Wild Salmon Sandwich 13.95

with vine-ripened tomato, lettuce and horseradish aioli

All prices subject to change. We accept Visa, Mastercard, Am Ex, Discover, Diners