



* Denotes Dinner item only.

+ Denotes Lunch item only

APPETIZERS

- *CRAB CAKES** Seared golden brown, with wasabi cucumber aioli & Asian cole slaw.....\$10.95
- FRIED CALAMARI** Tender strips of Calamari steak, lightly breaded, fried golden brown & served with tartar & cocktail sauces.....\$9.95
- CHEESE LOAF** Baked to order sourdough round loaf, stuffed with gruyere, parmesan, swiss cheese, garlic, butter & chives, served with balsamic vinegar & olive oil.....\$10.50
- CHEF'S CHOICE QUESADILLA** Our chef's quesadilla of the day, ask your server.....\$8.95
- BABY SPARE RIBS** Roasted then grilled, basted with homemade molasses & topped with Bermuda onion strings.....\$9.95
- PLOWMAN'S PLATTER** An assortment of artisan cheese: brie, gorgonzola, aged cheddar, gruyere, and spiced cream cheese accompanied by grilled andouille sausage, prosciutto, salami, gala apple slices, grapes & sliced baguette.....\$13.95
- PRAWNS TOSTINO** Grilled black tiger prawns wrapped in apple wood smoked bacon, served with jalapeño cilantro glaze & cabbage salad.....\$8.95
- SHANGHAI NACHOS** Crispy won ton chips topped with your choice of raw or seared ahi tuna, tomatoes, scallions, cilantro, black sesame seeds & soy lime vinaigrette.....\$11.95
- SESAME CHICKEN SKEWERS** Grilled tender strips of chicken breast, served with spicy Thai peanut sauce & garnished with black sesame seeds.....\$8.95

SMALL PLATES

- TAVO'S ALEHOUSE CHIPS & SALSA** Crispy corn tortilla chips served with roasted tomatillo salsa.....\$4.95
- BREW HOUSE ONION STRINGS** Lightly battered with our Gold Digger IPA, served with chipotle aioli & blue cheese dressing.....\$6.25
- PUB PICKLE CHIPS** Dill pickles battered with Gold Digger IPA, crispy fried served with BBQ sauce & wasabi cucumber aioli.....\$6.25
- ALEHOUSE FRIES** Potato fries, sprinkled with blackening seasoning, chili flakes & rice vinegar, served with smoked jalapeno aioli & ranch dipping sauces.....\$5.25
- JALAPENO POPPERS** Roasted & lightly breaded, stuffed with baby shrimp, cream & blue cheese, garnished with jicama & carrots.....\$7.95
- SWEET POTATO FRIES** Lightly battered & fried crisp, seasoned with lemon pepper & served with a sweet pepper & roasted garlic aioli.....\$5.25

SOUPS & SALADS

ALEHOUSE CHILI Tender pieces of tri-tip, sautéed with onions, peppers & spices, deglazed with dark ale, simmered with ancho & hujillo chilis, garnished with sweet onions & cheddar cheese.

Cup.....\$4.00 Bowl.....\$7.50

SOUP OF THE DAY Made fresh daily, please ask your server.....Cup.....\$3.95.....Bowl.....\$4.95

STARTER SALADS

HOUSE SALAD Baby spring greens, with white balsamic vinaigrette, tomatoes, cucumber & feta cheese.....\$6.25

CAESAR SALAD Crisp hearts of romaine lettuce, with our traditional house made Caesar dressing, sourdough croutons & shaved grana cheese.....\$8.50

WALNUT GORGONZOLA Butter lettuce, candied walnuts, Gala apples, & crumbled gorgonzola cheese with a cherry vinaigrette.....\$8.50

DINNER SALADS

SHANGHAI CHICKEN SALAD Romaine & iceberg lettuce, spinach, cabbage, grilled chicken, crispy won ton skins & cashews tossed in a honey citrus soy vinaigrette.....\$11.95

ALEHOUSE COBB SALAD Hearts of romaine, tossed in a creamy lemon tarragon dressing, topped with turkey, bacon, tomatoes, blue cheese, avocado & hard-boiled egg.....\$11.95

FILET NAPOLEON Grilled filet medallions of beef with vine ripe tomatoes, sweet red onions, gorgonzola cheese & spiced walnuts, served over baby arugula with white balsamic vinaigrette.....\$13.95

PRAWN CAPRESE SALAD Poached prawns, fresh mozzarella cheese, vine ripe tomatoes & basil on a bed of baby arugula drizzled with virgin olive oil and aged balsamic reduction.....\$12.95

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES, SIDE SALAD OR POTATO SALAD

+TURKEY CROISSANT Thin slices of roasted turkey breast with smoked gouda cheese, bacon & avocado, served on a croissant with honey mustard aioli.....\$8.50

+HEALTHY HEART Assorted vegetables, pasilla peppers, red sweet peppers, eggplant, avocado, tomatoes, alfalfa sprouts & provolone cheese, served on whole wheat with pesto spread.....\$7.50

HOT CRAB & CHEDDAR Crab melt on sourdough, served open face, with avocado & coleslaw.....\$11.95

SNAKE RIVER KOBE BURGER 8oz. grilled American kobe beef patty, topped with American cheese, bacon & avocado on an onion bun with lettuce & tomato.....\$10.50

+ITALIAN SUB Salami, prosciutto, pepperoni, pepperoncinis, provolone cheese, lettuce, tomatoes & sweet red onions on a steak roll with whole grain mustard aioli.....\$8.50

BLACKENED CHICKEN SANDWICH Grilled chicken breast with bacon, avocado, blue cheese, lettuce & tomatoes served on sourdough bread with chili aioli.....\$8.50

BBQ PORK SANDWICH Pulled roasted pork tossed in our signature Old Town Brown BBQ sauce, served with coleslaw & garnished with Bermuda onion straws, on a French roll.....\$8.50

+HOT PASTRAMI SANDWICH Pastrami, swiss cheese & sauerkraut on marble rye bread with thousand island aioli.....\$8.50

+TRI TIP SANDWICH Tender slices of roasted tri tip, with onions, peppers & provolone cheese, served on a French roll.....\$8.50

SIDES SUBSTITUTIONS: Sweet Potato Fries \$1.00 Mashed Potatoes \$1.00 Onion Strings \$1.00 Fruit \$2.00 Soup \$2.00

CHEF'S FAVORITES

- *STUFFED PEPPERS** Grilled Anaheim peppers, stuffed with Crab, wrapped in a chicken paillard, served with forbidden black rice & asparagus, topped with a lemon caper sauce.....\$16.95
- JAMBALAYA** Sautéed prawns, mussels, fish filets, andouille sausage, onions & peppers, simmered in a spicy tomato broth.....\$16.95
- FISH TACOS** Fresh catch of the day, flour tortillas, marinated cabbage, tomatoes & avocado sauce served with Spanish rice and a green salad.....\$10.95
- PORK TACOS** Pulled roasted pork, flour tortillas, marinated cabbage, tomatoes & avocado sauce served with Spanish rice and a green salad.....\$9.95
- *CHICKEN MOLE** Poached boneless chicken breast with Oaxaca molé sauce & fried plantains, served over jasmine rice & steamed asparagus.....\$10.95
- FISH & CHIPS** Fresh catch of the day, battered with our Gold Digger IPA, served with tartar sauce, malted vinegar, coleslaw & french fries.....\$13.95

ALEHOUSE SPECIALTIES

- *GRILLED RIB EYE** 12oz. Choice rib eye steak, marinated in American River Pale Ale, garlic, olive oil, fresh herbs & spices, served with a baked potato & fresh seasonal vegetables, garnished with blue cheese butter.....\$23.95
- *ST. LOUIS BABY-BACK RIBS** Slowly roasted, grilled to order, basted with Old Town Brown BBQ sauce, served with baked cranberry beans, coleslaw & french fries.....Half Rack.....\$15.95.....Full Rack...\$20.95
- *GRILLED SALMON** Atlantic salmon with orange caper hollandaise, garlic mashed potatoes & fresh seasonal vegetables.....\$15.95
- *VEGGIE NAPOLEON** Assorted grilled vegetables, portabellini mushroom, eggplant, polenta, sweet peppers, zucchini, vine ripe tomatoes, avocado & smoked gouda, with a tomato confit, garnished with aged grana cheese shavings.....\$13.95
- *SPINACH FETTUCINI** Prawns, grilled chicken apple sausage, kalamata olives, vine ripened tomatoes, roasted yellow & red sweet peppers tossed in a garlic white wine sauce, garnished with shaved parmesan cheese.....\$16.95
- *AHI TUNA** Seared rare ahi tuna with pineapple soy glaze, served with forbidden black rice & asparagus.....\$18.95
- *BLACKENED PORK TENDERLOIN** Pan blackened pork tenderloin with apricot sauce, mashed potatoes & asparagus.....\$14.95
- *FILET MIGNON & PRAWNS** Grilled 6oz filet of beef with green peppercorn hollandaise accompanied by four sautéed black tiger prawns served with mashed potatoes & asparagus.....\$24.95

FRIDAY PRIME RIB With mashed potatoes, seasonal vegetables & creamy horseradish.....8oz..\$17.95..12oz..\$23.95

PIZZAS or CALZONES

- ALEHOUSE FAVORITE** Plum tomato sauce, mozzarella cheese, pepperoni, andouille sausage, pineapple & pickled jalapeños.....\$11.95
- THE ITALIAN JOB** Creamy pesto sauce, mozzarella cheese, grilled marinated chicken breast, prosciutto, feta cheese & fresh tomatoes.....\$11.95
- BBQ CHICKEN** Plum tomato sauce, mozzarella cheese, fresh tomatoes & tender strips of BBQ chicken.....\$11.95
- CAPRESE** Your choice of either creamy pesto or plum tomato sauce, fresh mozzarella cheese, vine ripened tomatoes, fresh basil, olive oil and pine nuts.....\$12.50



KIDS MENU

- MINI CHEESE PIZZA** Thin crust pizza with tomato sauce & mozzarella cheese.....\$6.95
- KIDS PASTA** Our pasta of the day tossed in olive oil or marinara sauce & garnished with parmesan cheese.....\$6.95
- CHEESEBURGER** 3oz. Grilled patty with American cheese, french fries & fruit.....\$6.95
- CHICKEN STRIPS** served with french fries & fruit.....\$6.95

For kids 12 and under

DESSERTS

- BANANA CRÈME BRULÉE** Creamy custard coated with crystallized sugar, garnished with a gaufrette cookie.....\$7.50
- BREAD PUDDING** Sweet French bread with bourbon sauce, raisins, coconut & mango, drizzled with caramel sauce & served ala mode.....\$7.50
- CHEESECAKE** New York Style with strawberry sauce.....\$7.50
- CHOCOLATE MOUSSE CAKE** Garnished with caramel & crème anglaise.....\$7.50
- MIXED BERRY TART** A Vanilla shell filled with ice cream and fresh mixed berries.....\$7.50
- ALEHOUSE STOUT FLOAT** Two scoops of vanilla ice cream with our Shanghai Stout Ale topped with whipped cream & drizzled with chocolate sauce.....\$6.95
- ICE CREAM DU JOUR** Garnished with fresh berries & drizzled with caramel or chocolate sauce.
Cup.....\$3.95 Bowl....\$4.95

Join Us For our Bar Specials

Mon - Wed 4:00 - 7:00

(In the Bar Only)

Monday Munchies - \$1.00 Pizza by the Slice

Taco Tuesday - \$2.00 Chef's choice Tacos

Wings Wednesday -

5 wings for \$2.00

10 wings for \$4.00

15 wings for \$5.00

*A 18% gratuity will be added for parties of 8 or more.
\$2 Split Plate Fee.*