

garrett hill alehouse

creative food

craft beer

cozy character

executive chef nate bayletts
sous chef mark hughes

small plates

smoked wings 12

house bbq, buffalo, sweet chili, or smoked dry rub served with shaved celery and house bleu cheese

quesadillas 10
smoked chicken, onion, cheese, pico, fresh made guacamole

nachos 9
smoked chicken, cheese, pico, fresh made guacamole

asian brussel sprouts 10

soy vinaigrette, toasted almonds, spiced puffed rice, smoked bacon

bbq chicken flatbread 10
house bbq, smoked chicken, caramelized onion, pepper jack, chives

fried brie 12
breaded brie wedge, sliced pear, honey, balsamic glaze

from the garden

organic and seasonally grown ingredients right from our backyard garden

add ons:
organic chicken 6 shrimp 7
fresh catch mp

ale "house" salad 6/10
greens, cucumber, carrot, onion, red wine vinaigrette

caesar 6/11
romaine, fresh parmesan, garlic croutons, classic caesar dressing

caprese 6/11
fresh basil, mozzarella balls, grape tomatoes, balsamic glaze

blackberry spinach 6/11
braised pear, brie, almonds, blackberry vinaigrette

sides 5

cole slaw
chef's vegetable
shoe string fries
sweet potato fries

happy hour

every monday-friday
4pm-7pm

barbecue chicken slider 3
grilled mahi slider with jalapeno slaw 3
meatloaf slider with pepper jack 3
fried gouda sticks 5
asian brussel sprouts 5
house made fried pickles 5
chips with pico and guac 5

\$2 off all draft beers

\$5 house wines

\$5 specialty cocktails

handhelds

served with shoe string potato fries or sweet potato fries, or sub a side salad

grass-fed all natural burger 15
lettuce, tomato, fresh red onion, cooper sharp american, garlic aioli
add fried egg 2

smokehouse burger 16
our classic burger with espresso bbq, applewood smoked bacon, cheddar

srirachi herb chicken burger 13
ground chicken, herbs, srirachi, blue cheese crumbles, lemon pepper bacon

cali blt wrap 12
lettuce, hardwood smoked bacon, tomato, avocado spread

classic fish tacos 15
grilled whitefish, coleslaw, pico, fresh made guacamole

lamb barbacoa tacos 15
fresh tomato-cucumber relish, lime crema

fried chicken sandwich 14
melted brie, spinach, red onion, orange fennel mustard

main dish

crepe lasagna 15
crepes, bolognese with ricotta, fresh mozzarella, parmesan

half chicken 22
brown butter with herbs, chef's vegetable

catch of the day mp
ask your server for selection

ribs
house-smoked with slaw and shoe string fries
half rack 12 full rack 21 quarter rack & bbq chicken 16

mac & cheese 12
pasta smothered in a creamy cheese sauce
add bbq pork 4 add lobster 8

shrimp parma rosa 22
sauteed shrimp, blush sauce, grape tomatoes over ziti

fish n chips 20
beer battered and deep fried, cajun aioli

our sweet endings rotate! please ask your server for today's custom creation

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brunch saturday & sunday

all menu items served with breakfast potatoes and choice of side, unless specified

classics

the corner mess 10

eggs, cheese blend, peppers, onions,
applewood smoked bacon

garrett hill breakfast 8

two eggs any style

shrimp & grits 15

zesty shrimp over cheesy grits (no
potatoes)

traditional benedict 9

two poached eggs, bacon, hollandaise,
served over mini french toast

smokehouse omelet 11

bacon, caramelized onion, pepper jack,
bbq hollandaise

veggie omelet 9

spinach, peppers, onions, pepper jack

lobster benedict 15

two poached eggs, fresh lobster,
hollandaise, served over mini french
toast

waffles & pancakes

buttermilk pancakes 11

choose between regular, blueberry,
chocolate chip

chicken & waffles 12

with maple syrup (no sides)

belgian waffle 11

topped with strawberries, bananas, or
blueberries

french toast

nutella french toast 14

classic french toast loaded up with
nutella

the hound dog 15

stuffed with peanut butter, bacon,
banana

french connection 12

topped with two eggs of your choice,
recommended sunny side up or over
easy

classic stack 11

3 french toast slices, stacked

sides 3

bacon

sausage

homestyle

potatoes

cheesy grits

fresh fruit

yogurt &

granola

brunch bar

traditional bloody mary

classic recipe with tito's handmade
vodka

single 8 go bottomless 19

traditional mimosa

champagne with orange juice

single 8 go bottomless 19

build your own

customize your own bloody mary or
mimosa with our custom selection of
infused vodkas, fresh made juices, and
variety of garnishes and spices

single 9 go bottomless 19

other drinks

coffee 3

counter culture

irish coffee 7

with jameson and irish whiskey

hot chocolate with whipped cream 3

orange, apple, grapefruit, cranberry juice 2

pepsi, diet pepsi, sprite, ginger ale, lemonade, iced tea 2.50

full beer & spirits menu

private events & catering

private events?

we are available for private events!
please inquire about hosting your event
onsite in one of our areas or book the
entire venue for an intimate dining
experience.

need catering?

we often travel offsite to bring our
delicious menu to you. catering menu is
available for full service lunch & dinner.

party platters?

all of our menu items can be upsized for
your own private event. advance notice
is requested.