

# 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

10

smoked chicken, cheese, pico, fresh made guacamole

### asian brussel

#### sprouts

10

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

### bbq chicken

#### flatbread

12

house bbq, smoked chicken, caramelized onion, mixed cheese, chives

### fried brie

12

breaded brie wedge, sliced pear, honey, balsamic glaze

### duck and pear

#### flatbread

13

duck breast, braised pear, charred spinach, feta, balsamic glaze

### soup of the day

6/12

chef's fresh creation, rotates daily

## from the garden

organic and seasonally grown ingredients right from our backyard garden

add ons:

organic chicken 6 fresh catch mp

### ale "house "

#### salad

side 6 entree 10 greens, cucumber, carrot, onion, red wine vinaigrette

### horiatiki salad

side 6 entree 11 tomato, olive, cucumber, onion, pepperoncini, capers, feta, lemon dressing

### caesar

side 6 entree 11 romaine, fresh parmesan, garlic croutons, classic caesar dressing

### blackberry

#### spinach

side 6 entree 11 braised pear, brie, almonds, blackberry vinaigrette

## happy hour

monday- thursday 5pm-7pm

**barbecue chicken slider** 3

**grilled mahi slider with tartar** 3

**meatloaf slider with cheese** 3

**fried gouda sticks** 5

**asian brussel sprouts** 5

**house made fried pickles** 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

15

ground chicken, herbs, srirachi, blue cheese crumbles, lemon pepper bacon

### cali blt wrap

13

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

### mesquite pulled pork sandwich

15

house smoked and braised pork shoulder, cheddar cheese, homemade slaw, espresso bbq

### gourmet sausage sandwich

15

ask your server for our fresh sausage offering

## main dish

### locksmith's lasagna

16

a local favorite! hearty portion! pillowy crepes, bolognese with ricotta, fresh mozzarella, parmesan

### half chicken

22

brown butter with herbs, chef's vegetable

### grilled hangar steak

28

"the butcher's cut" with spiced red wine reduction, caramelized onions, herb potatoes, chef's vegetable

### ribs

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

### baked mac & cheese

12

pasta smothered in a creamy cheese sauce, baked and topped with parmesan crumble add bbq pork and bacon 4 add lobster and scallion 8

**ask about our daily specials and catch of the day!**

## sides 5

cole slaw  
chef's vegetable

shoe string fries  
sweet potato fries

# sunday brunch

10am-2pm

## classics

served with breakfast potatoes

### **the corner mess** 10

a house scramble with eggs, cheese blend, peppers, onions, applewood smoked bacon

### **garrett hill breakfast** 8

two eggs any style

### **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

### **greek omelet** 11

feta, spinach, tomato, onion

### **breakfast grilled cheese** 12

scrambled egg, bacon, sharp american on texas toast

### **nachos rancheros** 10

scrambled egg, bacon, pepper jack, pico, crema

### **hangover flatbread** 10

scrambled egg, bacon, pepper jack, onion

### **steak and eggs** 20

grilled hangar steak with eggs your way

## waffles, pancakes, french toast

served with breakfast potatoes

### **buttermilk pancakes** 11

choose between regular, blueberry, chocolate chip

### **chicken & waffles** 12

with maple syrup (no sides)

### **belgian waffles** 11

topped with strawberries or blueberries

### **french connection** 12

egg-battered texas toast, topped with two eggs of your choice, recommended sunny side up or over easy

### **classic french toast** 11

egg-battered texas toast, stacked stuff it with nutella! add \$2

## brunch bar

### **traditional bloody mary**

classic recipe with tito's handmade vodka  
single 8 go bottomless 20

### **traditional mimosa**

champagne with orange juice  
single 8 go bottomless 20

## 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! 20

## other drinks

### **conestoga cup** 3

carefully chosen beans for our house blend

### **juice** 2

### **soft drinks** 2.50

### **full beer & spirits menu**

## sides 3

**bacon  
sausage**

**homestyle  
potatoes**

**fresh  
fruit**

## 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.