

# GARRETT HILL ALEHOUSE

## STARTERS & SHARABLES

### SOUP OF THE DAY Cup 8 Bowl 11

Rotating selection of our homemade soup with toasted bread

### DEVILED EGGS 7

Assorted rotating variety

### TAVERN WINGS 15

Choose between our signature sauces served with blue cheese and celery

- Cinnamon & Sweet Chili Dry Rub
- Traditional Buffalo
- Thai Chili
- Blueberry BBQ

### NACHOS 16

Crispy tortillas layered with melted cheese, pico, shredded lettuce, black beans, fresh jalapeño, sour cream

Add Ground Beef or Shredded Chicken \$4

### CRISPY BRUSSEL SPROUTS 11

Soy lime vinaigrette, toasted almonds and crispy bacon

### BISTRO TRUFFLE FRIES 9

Truffle garlic, parmesan, chives with side of garlic aioli

### BURNT-ENDS SLIDERS 12

Trio of house-smoked brisket served with blueberry BBQ sauce

### FARM FRESH FLATBREADS

Made fresh daily:

- Roasted vegetables 10
- Mainline Margarita: fresh marinara, mozzarella, basil, ricotta, bacon 11
- Grilled chicken, pesto, fresh parmesan, roasted red peppers 12

## ENTREE SALADS

### *Add to Any Salad:*

*Grilled Chicken \$4*

*Smoked Brisket \$7*

*Grilled Scottish Salmon \$8*

*Fish of the day (Market)*

### COBB SALAD 14

Iceberg, tomato, hard-boiled egg, crispy bacon, cucumber, crispy onion straws, gorgonzola, avocado with lemon parsley vinaigrette

### TRADITIONAL CAESAR SALAD 14

Romaine, croutons, shaved parmesan

### ROASTED BEET SALAD 14

Golden and red beets, goat cheese, tomato, onion, grated carrot, cucumber, red wine vinaigrette

### COSMO SALAD 13

Chicken salad, red grapes, pineapple, candied pecans, cranberries

### CALIFORNIA KALE CAESAR 14

Kale, crunchy chickpeas, sliced avocado, sliced parmesan, herbed croutons

### ala carte side dishes

6

SAUTEED DAILY VEGETABLES

SIDE SALAD

SHOE STRING FRENCH FRIES

SWEET POTATO FRIES

WHIPPED POTATOES

# GARRETT HILL ALEHOUSE

## HANDHELDS

*Served with choice of Golden French Fries or Sweet Potato Fries.*

*Sub a heart-healthy meatless Beyond Meat burger to any protein sandwich for \$3*

*Cheese Selection: American, Provolone, Cheddar, Mozzarella, Swiss*

### THE ALEHOUSE BURGER 18

The classic 10oz burger topped with lettuce, onion, tomato, Cooper sharp American and garlic aioli  
Add Fried Egg for \$2

### STEAKHOUSE BURGER 18

Our classic burger with a home-made special Alehouse aioli sauce topped with crispy onion straws, lettuce, tomato, choice of cheese

### PRIME RIB FRENCH DIP AU JUS 20

Juicy tender cuts of Prime Rib served on French bread with a warm side of au jus and choice of cheese

### GRILLED 3-CHEESE BLT 16

American, provolone & cheddar melted on marbled-rye, bacon, lettuce, tomato

### VEGETABLE PANINI 15

Farm-fresh vegetables, melted cheese on pressed ciabatta  
Add Pesto Chicken for \$4

### BRISKET FLATWICH 18

House-smoked brisket melted with Swiss cheese served sandwich-style topped with cole slaw

## SIGNATURE DISHES

### CHICKEN PARM PASTA SKILLET 20

Panko-crusted grilled chicken, house-made marinara, mozzarella & parmesan over penne pasta with garlic croutons and bacon crumbles

### FISH OF THE DAY Market

Ask your server for our Chef's daily creation. Always fresh and due to popular demand this may sell-out

### VEGETABLE CURRY MEDLEY 21

Grilled vegetables in a mild curry sauce over orzo

### PRIME RIB CAVATAPPI 20

"Grown-up" mac & cheese with shaved Prime rib, three cheeses & demi glacé served with simple salad  
Option to sub house-smoked brisket

### HONEY-GLAZED SALMON 26

Scottish salmon pan-seared with light honey glaze served with fresh vegetable and rice

### SKINNY SALMON 26

Pan-seared with light oil and spices served with rice and daily vegetable

### SMOKED BRISKET 28

Thick cuts of our house-smoked brisket paired with BBQ sauce, mashed potatoes and daily vegetable

**CHECK OUR BLACKBOARD FOR THE  
DAILY ROTATING CHEF'S SPECIALTIES!**