

Appetizers

Calamari (Belgian Style White)

Lightly coated calamari deep fried to perfection and served with our house made marinara sauce. \$13

3 Bite Burgers (IPA, American Style Amber)

An Ale House favorite...four mini burgers with caramelized onions, American cheese and ketchup. \$11

Sesame Seared Tuna (American Style Pale Ale)

Ahi Tuna served rare with an Asian slaw garnish with wasabi and sriracha. \$13

Pub Fries (Marzen or Lagers)

A heaping cone full of french fries seasoned with our special blend of cajun spices. Served with a house made coconut curry sauce. \$11

Crispy Pepper Shrimp (Hefeweizen, Belgian White)

Five lightly battered shrimp served golden brown with Asian slaw and sweet chili garlic sauce. \$13

Guacamole Brie Melt (Bitter, Brown Porter)

Rustic grilled sourdough baguette topped with homemade guacamole, melted creamy Brie, sun-dried tomatoes, and oregano. Served with an ancho chili aioli. \$12

Buffalo Chicken Spring Rolls (Amber or Premium Lager, Blonde Ale)

Shredded chicken, Mozzarella and Cheddar cheese, with Buffalo hot sauce. Served with sun-dried tomato bleu cheese. \$11

Ale House Nachos (Pale Ale, IPA)

A HUGE pile of homemade tortilla chips with a blend of melted cheeses, Pico de Gallo, jalapenos, scallions, and sour cream. Add homemade guacamole for \$1, grilled chicken for \$3. \$14

© Skillet Wings (Amber Lager, Blonde Ale)

Served on a extremely hot cast iron skillet with more sauce caramelizing by the second. Dusted with crumbly bleu, mozzarella, cheddar cheeses and scallions. Recommended with the Garbage sauce...a must try for all! \$14

Wings (Amber or Premium Lager, Blonde Ale)

10 of our jumbo wings available Hot, Medium, Mild, Ale House, Spicy Gold BBQ, Hot Garlic, Garlic Parmesan, Hot Garlic BBQ or Garbage (All sauces mixed together). \$12

Ale House Signature Burgers

All burgers come with lettuce, tomato, onion, and pickles. Burgers are available bun-less and can be substituted with our vegetarian burger. Side choices are French fries, onion rings, side of the day, house salad, or Caesar salad. All Burgers are certified Black Angus Beef. All burgers can be substituted with a gluten free bun for an extra \$1.

The "Perfect" Burger (Pale Ale, Amber Lager)

NO SUBSTITUTIONS!! This burger is assembled in such a way that to tamper with it would be pointless. Lettuce, tomato, onion, bacon, Cheddar cheese, ketchup, mustard, mayonnaise, and pickles served on our grilled honey roll to create burger utopia. \$14

© The "Big Sexy" Burger (Amber Lager, Brown Ale)

In honor of a dear friend, this big burger is rubbed with garlic and onion powder, then dipped in crushed red pepper and topped with American and Cheddar cheese, mayo and BBQ sauce. \$13

© Ale House Burger (Imperial Stout, Stout, Barley Wine)

Angus beef, caramelized onions, bacon and crumbly bleu cheese on rosemary-olive oil focaccia. \$13

© Surf & Turf Burger (Amber Lager, Hefeweizen, Blonde Ale)

Perfectly seasoned burger cooked the way you like it topped with one of our house made Maryland style crab cakes. Comes dressed with spicy ancho chili aioli. \$15

© NYS Orchard Burger (Stout, Brown Ale)

Our delicious Angus beef with a blend of caramelized local apples, New York State Sharp Cheddar, home made lager ketchup, and topped with crisp onion straws. Your choice of side. \$15

© El Inferno Burger (Brown Ale)

Half pound burger blackened and grilled, topped with double pepper jack cheese, bacon, beer battered jalapenos, and slathered in our house made fire sauce. Served with your choice of side. \$15

© "That's Just Wrong" Burger (Amber, Irish Red)

Tender BBQ pulled pork on top of our 8oz Angus burgers with white cheddar, American, firecracker pickles and an onion ring. Served on a grilled honey roll. \$15

© The "Jerk" Burger (Pilsner, Pale Ale)

Our delicious burger rubbed with jerk seasoning and topped with jalapeños, BBQ sauce, and Cheddar cheese. \$13

© The "Fat Kid" Burger (IPA, Pale Ale)

Our fresh Angus beef cooked to your liking with lettuce, tomato, pickles and onion. What makes it fat? This burger comes between two grilled cheese sandwiches instead of a bun. \$15

Ⓟ © Ale House Gourmet Veggie Burger (White Ale, Hefeweizen)

A homemade black bean and roasted corn veggie burger topped with a chipotle aioli, lettuce, tomato, pickles and onion. Served on rosemary focaccia bread with choice of side. \$12

BYOB (Amber Lager, IPA)

Build your own burger. All come with lettuce, tomato, and red onion, and are served on our grilled honey roll. \$11

Add as many as you want: American, Provolone, Swiss, Cheddar, Brie, Crumbly Bleu, Guacamole, Bacon, Sautéed Onions, Sautéed Mushrooms, Grilled Peppers, Pickles, Avocado, Chipotle Aioli, Ancho Aioli, BBQ, Pesto, Gluten Free Bun...\$1/item.

Soups, Salads & Wraps

Dressings: Balsamic Vinaigrette, Chipotle Citrus, Roasted Tomato, Raspberry Vinaigrette, Lite Italian, Creamy Italian, Lemon Vinaigrette, Creamy Bleu Cheese, Ranch, Crumbly Bleu Cheese.

Soup De Jour

Ask your server for today's fresh homemade soup creation! \$6

© 6 Onion Soup (Brown Ale)

A blend of five onions makes our soup unique. Served with homemade croutons and melted Provolone and Swiss cheese. Topped with an onion ring for our 6th onion. \$6

Ale House Lobster Bisque (Hefeweizen, White Ale)

Our delicious bisque is chucked full of Lobster, cream and spices. Served in a large bowl with shaved Asiago cheese, long cut chives and a crostini. \$10

Caprese Salad

Sliced ripe tomatoes, fresh mozzarella cheese, and fresh basil drizzled with olive oil, balsamic glaze and seasoned with salt and pepper. \$12

Caesar Caesar!! (American Wheat, Hefeweizen)

Fresh Romaine tossed in house made Caesar dressing, topped with homemade croutons and Parmesan cheese. Add chicken, steak, shrimp or sesame seared tuna for an additional \$5. \$10

New York Steakhouse Salad (Amber Lager, Brown Ale)

Sliced Angus steak prepared to your liking, fresh greens, cucumbers, tomatoes, croutons and Danish Bleu cheese. Served with balsamic vinaigrette. \$15

Maryland Crab Cake Salad (Hefeweizen, White Ale)

Crisp and creamy Maryland style crab cakes with grape tomatoes, cucumbers, avocado and croutons over fresh greens, served with our house made chipotle citrus vinaigrette. \$14

California Cobb Salad (Pale Ale, Dunkel Weizen)

Diced chicken breast, hard boiled eggs, tomato, bacon, and avocado arranged neatly on a bed of fresh greens, topped with a fresh lemon vinaigrette. \$14

Ancho Chicken Salad (IPA, Brown Ale, Pale Ale)

Fresh greens, avocado, tomato, cucumbers, roasted corn, and ancho seasoned chicken, served with a chipotle citrus vinaigrette. \$14

Sesame Seared Tuna Salad (American Style Pale Ale)

Sesame seared Ahi tuna over mixed greens, chopped red onions, red peppers, edamame, wonton crisps and toasted almonds with a sesame ginger dressing. \$14

Chicken Caesar Wrap (American Wheat, Hefeweizen)

Grilled chicken, romaine, house made Caesar dressing and Parmesan cheese. \$12

Chicken Bacon Ranch Wrap (American Wheat, Hefeweizen)

Breaded chicken, bacon, ranch dressing and mixed greens. \$12

Even More Good Stuff

All sandwiches come with a choice of French fries, onion rings, side de jour, house salad or Caesar salad.

French Dip (Ordinary Bitter, Pale Ale)

Sliced Prime Rib on toasted French bread, Provolone, and au jus for dipping. \$12

Ale House Pulled Pork Sandwich (American Pale Ale, Irish Red)

Slowly cooked BBQ pulled pork, topped with New York extra sharp white cheddar and firecracker pickles. \$12

Filly Cheese ? (Pale Ale)

"" means your choice of chicken or beef. Served with sautéed onions and American cheese. \$12

Ale House Chicken Club (IPA, Pale Ale)

Grilled chicken, lettuce, tomato, bacon, American cheese and garlic aioli served on grilled focaccia bread. \$12

Black & Bleu Chicken Sandwich (Pale Ale, IPA)

Blackened grilled chicken, melted crumbly bleu cheese, lettuce, tomato, and onion served on grilled honey roll. \$12

Ale House Grilled Cheese (Dunkel Weizen, IPA, Pale Ale)

The best grilled cheese you'll ever have. Made with, American, Provolone and Cheddar. Grilled to perfection on crispy rosemary focaccia bread. Available with any of our sides, but recommended with a cup of tomato soup. \$12

Ale House Originals

© Ale House Pastrami (Dunkel Weizen, Lager)

Tender pastrami, Russian dressing, and Swiss cheese on butter-grilled marble rye bread. \$13

Caesar Steak Sandwich (American Brown Ale, IPA)

Angus sirloin cooked to your liking, sliced and served over a bed of Caesar salad with shredded Parmesan on a toasted sub roll. Your choice of side. \$18

Blackened Cajun Pasta (Amber Lager)

Blackened chicken breast or shrimp cooked with garlic, sherry, and spinach, served in a cajun Alfredo over linguini, and warm bread. \$15

© Teriyaki Thai Steak Perfection (American Lager, Pale Ale)

Don't bother reading this, just order it...but if you have to know, teriyaki marinated Angus sirloin cooked to temperature on chilled spicy Thai noodles, long cut scallions and wonton crisps. Get it! \$18

Blackened Haddock Po Boy (Hefeweizen, Dunkel Weizen)

Cajun style blackened haddock, fresh Pico de Gallo, sliced lemon, and a spicy ancho chili aioli. \$16

Fish -N- Chips (Hefeweizen, Belgian White)

A generous piece of haddock beer battered in one of our constantly revolving beer selections. Recommended with hot chips or French fries, but choose from any of our sides. \$16

© Spicy Thai & Lemongrass Chicken (IPA, Amber Lager, Pale Ale)

One of our signature items at the Ale House. Lemongrass marinated skewered chicken, chilled spicy Thai noodles with peanut sauce, mandarin oranges, cucumbers, scallions, and cilantro. \$16

Ale House Flatbread Pizzas

Traditional

Marinara sauce and a blend of Mozzarella, Provolone, and Cheddar served on one of our hand stretched flatbreads. \$11

The Greek (Brown Ale, Belgian Style Tripel)

Fresh garlic, olive oil, spinach, red onion, plum tomatoes, oregano, basil, Mozzarella, Provolone, Feta, and black olives. \$13

Pulled Pork Flatbread (American Ale, Irish Red)

Our slow roasted pulled pork, our signature Spicy Gold Barbeque sauce, cheddar cheese, topped with onion straws. \$13

Margarita Flatbread(Pale Ale, IPA)

Fresh plum tomatoes, fresh garlic, extra virgin olive oil, fresh basil and a blend of Mozzarella and Provolone cheese. \$12

Spicy Gold Chicken Flatbread (Amber Lager, Brown Ale)

Our signature Spicy Gold Barbeque sauce covers a hand stretched grilled flatbread with breaded chicken, mozzarella-provolone blended cheese and bacon. \$13

The "Za" Flatbread (Belgian White, Dunkel Weizen)

Simple but the best. A perfect recreation of the original New York Style Pizza from the early 1900's. Marinara sauce, fresh Mozzarella, and fresh basil. \$11

BBQ Chicken Flatbread (Brown Ale, Amber Lager)

BBQ chicken tossed in Sweet Baby Ray's barbeque sauce, red onions, cilantro and a blend of Mozzarella and Provolone cheese. \$13

Three Meat Flatbread (Pale Ale, IPA)

Sausage, pepperoni, bacon, and marinara topped with a blend of Mozzarella and Provolone cheese. \$13

Garlic White Flatbread (Pale Ale, IPA)

Fresh garlic, olive oil, baby spinach, tomatoes, grilled chicken, and a blend of Mozzarella and Provolone cheese. \$13

The Popeye (IPA, Brown Ale)

Olive oil, fresh pesto, spinach, sun-dried tomato, and goat cheese. \$12

An 18% Gratuity will be added to parties of 6 or more.



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