

# Appetizers

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## Calamari (Belgian Style White)

Lightly coated calamari deep fried to perfection and served with marinara dipping sauce. \$11

## 3 Bite Burgers (IPA, American Style Amber)

An Ale House favorite...Four mini burgers with caramelized onions, American cheese and ketchup. \$9

## Blackened Seared Tuna (American Style Pale Ale)

Blackened Ahi Tuna served rare over an Asian slaw garnish with wasabi and sriracha. \$11

## Crispy Pepper Shrimp (Hefeweizen, Belgian White)

Five lightly battered shrimp served golden brown with Asian slaw and sweet chili garlic sauce. \$11

## 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 dipping sauce. \$9

## 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. \$9

## 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. \$11

## Ale House Original Chicken Wing Dip (Pale Ale, Brown Ale)

All the taste of chicken wings without the mess. Pulled chicken, cream cheese, celery, Mozzarella, Provolone, Cheddar cheese, and hot sauce baked and served in a crock with crispy corn tortillas chips. \$9

## Eggplant Fries (American Strong Ale, Pale Ale)

Lightly seasoned eggplant served golden brown with our homemade curry sauce. \$9

## Pub Fries (American Strong Ale, Pale Ale)

A heaping cone full of french fries seasoned with our special cajun blend of spices. Served with homemade curry dipping sauce. \$8

## Pub Rings (Marzen, Lager)

A heaping cone full of beer battered onion rings served with creamy horseradish mustard sauce for dipping. \$9

## Mini Crab Cakes (Belgian White, Hefeweizen)

Four homemade crab cakes served with a cajun chili aioli. \$11

## 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). \$8

## Wing Dings (Amber or Premium Lager, Blonde Ale)

All white meat boneless chicken wings served with your choice of sauce, celery and bleu cheese. \$8

## Ale House Signature Burgers

All burgers come with lettuce, tomato, onion, and pickles. Burgers are available bun-less and can be substituted with a vegetarian burger. Side choices are French fries, onion rings, salad de jour, house salad or Caesar salad.

All Burgers are certified Black Angus Beef.

### 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. \$11

### 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. \$11

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

Angus beef, caramelized onions, bacon and Danish Bleu cheese on rosemary and olive oil focaccia. \$11

### 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 Cajun chili aioli. \$12

### The "Bastard" Burger (Brown Ale, Amber Lager)

Black pepper crusted burger topped with an onion ring and spicy homemade "Arrogant Bastard Brown Ale" mustard. \$11

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

Our delicious burger rubbed with jerk seasoning and topped with jalapeños, BBQ sauce, and Cheddar cheese. \$11

### Stout Burger (Amber Lager, IPA)

Marinated in Guinness Stout and topped with our house made stout demi glaze. Served dressed on a grilled honey roll. \$10

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

Our fresh Angus beef cooked to your liking with lettuce, tomato and onion. What makes it fat? This burger comes between two grilled cheese sandwiches instead of a bun. \$14

### Kobe Beef Burger (IPA, Amber Lager)

Kobe beef refers to the beef from the black breed of cattle, raised according to strict tradition in Japan. These practices may include a diet of sake and beer, and daily massages to relieve muscle stiffness, presumably resulting in tender meat. We offer an 8 oz. burger cooked to temperature and served on a honey roll, you may also add any of our BYOB items to it for an additional charge. \$13

### Kobe Brie Burger (Stout, Saison, Brown Ale)

Our delicious Kobe beef prepared to your liking, topped with Meyer's Rum caramelized apples and creamy Brie cheese. \$15

### BYOB (Amber Lager, IPA)

Build your own burger. All come with lettuce, tomato, and red onion, and are served on our grilled honey roll. Build your own from below. \$9

Add as many as you want: American, Provolone, Swiss, Cheddar, Brie, Danish Bleu, Guacamole, Bacon, Sautéed Onions, Sautéed Mushrooms, Grilled Vegetables, Grilled Peppers, Pesto...\$1/item.

## Soups & Salads

Dressings: Balsamic Vinaigrette, Chipotle Citrus, Roasted Tomato, Raspberry Vinaigrette, 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 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

### Caesar Caesar!! (American Wheat, Hefeweizen)

Fresh Romaine tossed in house made Caesar dressing, topped with homemade croutons and Parmesan cheese. Add chicken, shrimp, steak, or blackened seared tuna for an additional \$3. \$8

### 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. \$12

### Maryland Crab Cake Salad (Hefeweizen, White Ale)

Crisp and creamy Maryland style crab cakes with grape tomatoes, cucumbers, avocado and croutons over fresh greens and served with our house made chipotle citrus vinaigrette. \$12

### 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. \$10

### 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. \$11

### Tuscan Chicken Salad (IPA, Pale Ale)

Fresh greens, grilled vegetables, house made croutons, arugula, and grilled chicken marinated with rosemary, sage, garlic, and olive oil. Served with roasted tomato vinaigrette. \$11

### The Wedge (Hefeweizen, American Wheat)

Crisp Iceberg lettuce quartered and topped with creamy Italian dressing, diced Roma tomatoes, red onions, bacon, seasoned croutons, and crumbly bleu cheese. Feel free to substitute any of our dressings. Add chicken, shrimp, steak, or blackened seared tuna for an additional \$3. \$8

## Even More Good Stuff

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

### French Dip (Ordinary Bitter, Pale Ale)

Sliced Prime Rib on toasted French bread, Provolone, and au jus for dipping. \$10

### Filly Cheese ? (Pale Ale)

? means your choice of chicken or beef. Served with sautéed onions and American cheese. \$10

### Ale House Chicken Club (IPA, Pale Ale)

Grilled chicken, lettuce, tomato, bacon, American cheese and garlic aioli served on grilled focaccia bread. \$10

### Black & Bleu Chicken Sandwich (Pale Ale, IPA)

Blackened grilled chicken, melted crumbly bleu cheese, lettuce, tomato, and onion served on grilled honey roll. \$10

### 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. \$9

### Crab Cake Sandwich (Hefeweizen, Blonde Ale, Belgian White)

House made Maryland style crab cake on a toasted honey roll with lettuce, tomato, and red onion topped with cajun chili aioli. \$11

### Caesar Wrap (American Wheat, Hefeweizen)

Available with grilled chicken or steak, romaine, house made Caesar dressing, croutons, and Parmesan cheese. \$9

### California Chicken Wrap (IPA, Pale Ale)

Grilled chicken, sun-dried tomatoes, grilled vegetables, spinach, Goat cheese, and avocado cream sauce. \$9

## Ale House Originals

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### Ale House Turkey Pastrami (Dunkel Weizen, Lager)

Turkey Pastrami, horseradish Dijon sauce, and Swiss cheese on grilled Beck's-n-Cheddar bread. \$10

### 3 Mustard Chicken Sandwich (Pale Ale, Pilsner)

Grilled chicken breast marinated with yellow, Dijon, and spicy brown mustard topped with roasted red peppers, Swiss cheese, and arugula. Served on rosemary focaccia bread with your choice of side. \$10

### Tuscan Chicken Grinder (IPA, Pale Ale)

Sliced Tuscan marinated chicken, Provolone cheese, roasted red peppers, banana peppers, pesto and arugula. \$10

### Blackened Haddock Po Boy (Hefeweizen, Dunkel Weizen)

Cajun style blackened haddock, fresh Pico de Gallo, sliced lemon, and a spicy New Orleans style mayo. \$14

### The Knife & Fork Steak Sandwich (Amber Lager, Brown Ale)

Definitely not your traditional sandwich. An Angus sirloin grilled to temperature over garlic cheese bread, nestled in a shallow bath of French onion soup and topped with onion rings. \$19

### 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. \$14

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

One of our signature items at the Ale House. Lemongrass marinated skewered chicken, spicy Thai noodles with peanut sauce, mandarin oranges, cucumbers, scallions, and cilantro. \$14

### Ale House Blackened Cajun Pasta (IPA, Brown Ale)

Penne pasta tossed in a creamy cajun cream sauce with your choice of blackened chicken or blackened shrimp. \$15

### Ale House Chicken Parm (Hefeweizen, Dunkel Weizen)

Breaded chicken breast with fresh Mozzarella and homemade marinara sauce served over penne pasta. Served with garlic bread. \$15

# **Ale House Flatbread Pizzas**

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## **Traditional (IPA, Pale Ale)**

Marinara sauce and a blend of Mozzarella, Provolone, and Cheddar served on one of our hand stretched flatbreads. \$8

## **The Greek (Brown Ale, Belgian Style Tripel)**

Fresh garlic, olive oil, spinach, plum tomatoes, oregano, basil, Mozzarella, Provolone, Feta, and black olives. \$9

## **Margarita (Pale Ale, IPA)**

Fresh plum tomatoes, fresh garlic, extra virgin olive oil, fresh basil and a blend of Mozzarella and Provolone cheese. \$9

## **Grilled Veggie (Belgian Style Tripel)**

Pesto, herbs, eggplant, summer squash, zucchini, peppers and Goat cheese. \$9

## **Tomato Basil (Pilsner, Pale Ale)**

Tomato, basil, prosciutto, arugula, grilled vegetables, and Goat cheese. \$10

## **The "Za" (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. \$9

## **BBQ Chicken (Brown Ale, Amber Lager)**

BBQ chicken tossed in Sweet Baby Ray's barbecue sauce, red onions, cilantro and a blend of Mozzarella and Provolone cheese. \$10

## **Three Meat (Pale Ale, IPA)**

Sausage, pepperoni, bacon, and marinara topped with a blend of Mozzarella and Provolone cheese. \$10

## **Garlic White (Pale Ale, IPA)**

Fresh garlic, olive oil, baby spinach, tomatoes, grilled chicken, and a blend of Mozzarella and Provolone cheese. \$10

## **The Popeye (IPA, Brown Ale)**

Olive oil, fresh pesto, spinach, sun-dried tomato, and Goat cheese. \$10

## **New Orleans (Pale Ale, Brown Ale)**

Shrimp, chicken, sausage, hot sauce, scallions, green peppers, and a blend of Mozzarella and Provolone cheese with a lemon slice garnish \$11

## **Buffalo Chicken (Amber or Premium Lager, Blonde Ale)**

Buffalo style breaded chicken, a blend of Mozzarella and Provolone cheese, hot sauce and drizzled with creamy bleu cheese dressing. \$10

## **Chicken Parm (Amber Lager, Brown Ale)**

Breaded chicken, zesty marinara, fresh Mozzarella cheese all on a creamy ricotta-cream cheese spread and baked on our hand-stretched flatbread. \$10