THANKSGIVING

STARTERS

JUMBO BAVARIAN PRETZEL 15.95
Roasted jalapeño beer cheese fondue &
honey-dijon dipping sauces

CHICKEN WINGS
Smoked Kansas City BBQ | Buffalo
Garlic Parmesan | Lemon Pepper
Served with carrots and celery
Choice of 1 sauce per 5 wings
10 Wings 20.95 **| 20 Wings** 34.95

SALADS

Compliment with your choice of protein:
>> 6oz chicken 8.95
>> 5oz shrimp 10.95
>> 8oz prime sirloin 14.95

CLASSIC CAESAR 14.95
Romaine, herb croutons, parmesan cheese,
Caesar dressing
Make it a wrap 2.00

FALL HARVEST SALAD Ⓥ 14.95
Mixed baby greens, miso-maple vinaigrette,
roasted root vegetables, chopped dates,
sumac-spice pepitas, goat cheese and
pomegranate seeds

FLATBREADS

PESTO CHICKEN 18.95
Basil pesto, bacon, grilled chicken, roasted tomatoes,
mozzarella cheese

ITALIAN 18.95
Salami, pepperoni, marinara, shaved parmesan,
mozzarella cheese, fresh basil, olive oil, sea salt

FAVORITES

FISH & CHIPS 22.95
South African haddock, AleHouse Lager beer batter with lemon,
caper dill tartar sauce, house cocktail sauce, fries

SOLEDAD SHEPARD'S PIE 24.95
Ground bison, Soledad stout demiglace, peas,
carrots, crispy yukon potato crust

ALEHOUSE FISH TACOS 19.95
Seared marinated mahi mahi, flour tortillas, jalapeño crema,
cabbage slaw, charred pineapple pico,
cotija cheese, fresh lime, crispy onion strings,
served with chipotle corn esquite
>> Substitute cilantro lime shrimp 4.00

ALEHOUSE BURGERS & SANDWICHES

All burgers served with french fries and can
be made as lettuce wraps upon request
>> Sub side salad 2.00
>> Sub sweet potato fries 2.00
>> Sub Impossible Burger patty 2.00
>> Add avocado or fried egg 2.00

***CLASSIC CHEESEBURGER** 20.95
Half pound Brandt patty, American cheese
or white cheddar cheese, lettuce, tomato,
red onion, pickles

***BEER CHEESEBURGER** 20.95
Half pound Brandt patty, beer cheese,
bacon, fried onions

ALEHOUSE BEEF DIP 25.95
Italian braised tri-tip, giardiniera relish,
au jus and toasted French demi-baguette

Thanksgiving Special

$45.95

All served with vegetarian stuffing, Yukon gold mashed potatoes, turkey gravy, cranberry orange sauce, sauteed green beans, and a dinner roll

1st course

FALL HARVEST SALAD Ⓥ
Mixed baby greens, miso-maple vinaigrette,
roasted root vegetables, chopped dates,
sumac-spice pepitas, goat cheese and
pomegranate seeds

Or

ROAST SQUASH BISQUE
Chili oil, sumac spiced pepitas

2nd course

ROASTED HERBED TURKEY BREAST

PEACH AND RUM GLAZED HAM

STUFFED ACORN SQUASH Ⓥ

3rd course

Pumpkin Pie
Whipped cream, pumpkin spice

Or

Apple Pie
Caramel sauce, cinnamon toast crumble

*Consuming Raw or Undercooked Protein May Be Hazardous To Your Health

20% automatic gratuity added to parties of 8 or more.
A 4% surcharge will be added to all guests checks to help offset increasing operational and supply chain costs in San Diego
We do our best to take care of customer requests but we cannot guarantee zero cross contamination of our products.
There may be traces of milk, egg, gluten, peanuts, other nuts, & meat products from other food sources used in our kitchen.

AleHouse DRAFTS $9

ALEHOUSE MEXICAN LAGER *Mexican Style Lager* 4.4% ABV
Aromas of light malt, citrus & flora

858 BLONDE *American Blonde* 5% ABV
Bready & spicy aroma with a light white bread flavor & touch of floral hops

SOLEDAD STOUT *American Stout* 7% ABV
Dark chocolate and black coffee with a dry finish

BEER OF THE RISING SUN *Japanese Lager* 4.4% ABV
Crisp & dry lager with clean grain & hop flavor

DOWN TO HOP *West Coast IPA* 7% ABV
Aromas & flavors of sweet tangerine & mango

Ask about our rotating seasonal beer

AleHouse **BEER FLIGHT** $12
Choose 4 of our House beers
Served in a 5oz glasses

GUEST DRAFT BEER

BIG WAVE $10
Kono Brewing Co. | Golden Ale 4.4% ABV

NEWTOPIA CYDER $10
San Diego, CA | Bludacris 6% ABV

ALESMITH .394 $10
San Diego, CA | Pale Ale 6% ABV

ELYSIAN SPACE DUST IPA $10
Seattle, WA | West Coast Double India Pale Ale | 8.2% ABV

KARL STRAUSS BOAT SHOES HAZY IPA $10
San Diego, CA | Hazy Juicy IPA | 7.2% ABV

MOTHER EARTH CALI CREAMIN' $10
Vista, CA | Nitro Cream Ale 5.2% ABV

CAN BEER & HARD SELTZER

DOMESTIC $7.50
Coors Light | Budweiser | Bud Light
Michelob Ultra | Busch Light

IMPORTS $8.50
Corona | Pacifico | Modelo Especial

HARD SELTZER $7.50
Sun Cruiser Iced Tea Vodka
Truly Wild Berry (Variety Flavors)
Nutrl Black Cherry

HARD SELTZER $8.50
Surfside Iced Tea Vodka
Surfside Iced Tea Vodka & Lemonade

BUCHA WHOLE-FRUIT KOMBUCHA $10.50
Mango Dragonfruit

NON-ALCOHOLIC

CRAZY MOUNTAIN ORIGINAL LAGER N/A $6
12oz can

CRAZY MOUNTAIN LIME N/A $6
12oz can

ATHLETIC UPSIDE DAWN GOLDEN N/A $8
12oz can

ATHLETIC RUN WILD IPA N/A $8
12oz can

ACQUA PANNA $7
Natural spring water, 500ml

PELLEGRINO $8
Sparkling water, 500ml

RED BULL ENERGY DRINK $6
Choice of Red Bull Energy Drink:
Red Bull Sugarfree
Red Bull Editions (White Peach, Watermelon, Tropical)

CRAFT COCKTAILS $17

ALEHOUSE ESPRESSO MARTINI
Ketel One, Kahlua, Baileys, simple, cold brew

BASIC BEACH
Grey Goose Vodka, lavender, vanilla, lemon

RESTING GIN FACE
Bombay Gin, rosemary simple, lemon, elderflower, bubbles

STRAWBERRY FIELDS
Ketel One, lemon, agave, strawberry purée

PEARFECT MARGARITA
Codigo Blanco, prickly pear, orange liqueur, lime

DÍA DE TEQUILA
Don Julio Blanco, lime, agave, activated charcoal, orange bitters, jalapeño

CALL ME OLD FASHIONED
Bulleit Bourbon, honey, cardamom bitters, luxardo cherry

JUST MAI TYPE
Bacardi, orgeat, orange liqueur, lime, dark rum, passionfruit whip

PRICKLY IN PINK MULE
Tito's, ginger beer, lime, prickly pear, angostura bitters

MOCKTAILS $11

TRAILHEAD MICHELADA
Crazy Mountain Original Lager N/A, Clamato, lime, Tabasco, Tajin rim

ZERO PALOMA
Crazy Mountain Lime N/A, Grapefruit, lime

ISLAND IN THE SUN
Fresh O.J., pineapple, Coco Real, cranberry,

ROSEMARY YOUR DAY WILL COME
Lemonade, iced tea, rosemary, honey, lemon, rosemary sprig

WHITE WINE & ROSE

Bogle Chardonnay $12 | $40
Kim Crawford Sauvignon Blanc $14 | $50
J Pinot Gris $14 | $50
St. Marguerite Rose $13 | $48

SPARKLING

Wycliff Brut $30
Ruffino Prosecco $32
Ruffino 187 ML $11
Chandon Sparkling Wine 187 ML $14

RED WINE

Bogle Cabernet Sauvignon $12 | $40
Menage a Trois Red Blend $11 | $36
Meiomi Pinot Noir $14 | $52
Daou Cabernet $16 | $60

Water served upon request