EARLY SOCIAL HOUR

4:00PM – 6:00PM WEDNESDAY-SUNDAY

shareables

GRILLED CHICKEN NACHOS ranchero cheese sauce, jack cheese, fresh chilies, cilantro, guacamole, pico de gallo, sour cream, chipotle crema 8

GIANT PRETZEL coarse salt, ale house cheese fondue, stone ground mustard 6.50

SPINACH CHEESE DIP feta, jack, parmesan, cream cheese, crisp tortilla chips 6

pizza

Gluten Free dough & vegan mozzarella available on request.

ALE HOUSE ONION RINGS house made, beer battered, buttermilk ranch 6

- **POKE NACHOS** marinated raw ahi, avocado, cilantro, jalapeños, green onions, nori, sesame seeds, sweet soy, sriracha aïoli, crispy wontons 9
- *CHEESEBURGER SLIDERS our house blend of brisket and chuck, american, butter griddled rolls, house made pickles 9

CHICKEN LETTUCE WRAPS chicken, tofu, water chestnuts, green onions 8 BUFFALO CAULIFLOWER buffalo beer batter, buffalo sauce, blue cheese dip 5.50



MARGHERITA roma tomatoes, san marzano tomato sauce, fresh mozzarella, basil 8

CAPRICCIOSA smoked ham, artichoke, kalamata olives, san marzano tomato sauce, mozzarella 8

PEPPERONI san marzano tomato sauce, mozzarella 8.50

MEAT LOVERS pepperoni, sausage, house made meatballs & smoked ham, san marzano tomato sauce, mozzarella 9

BBQ CHICKEN smoked gouda, red onion, cilantro, bbq sauce 8.50

BIANCO mozzarella, ricotta, parmesan, roasted garlic, arugula, lemon oil 8

LATE SOCIAL HOUR

9:00PM – CLOSE WEDNESDAY-SUNDAY

shareables

GRILLED CHICKEN NACHOS ranchero cheese sauce, jack cheese, fresh chilies, cilantro, guacamole, pico de gallo, sour cream, chipotle crema 8

GIANT PRETZEL coarse salt, ale house cheese fondue, stone ground mustard 6.50

- **SPINACH CHEESE DIP** feta, jack, parmesan, cream cheese, crisp tortilla chips 6
- * POKE NACHOS marinated raw ahi, avocado, cilantro, jalapeños, green onions, nori, sesame seeds, sweet soy, sriracha aïoli, crispy wontons 9

MARGHERITA roma tomatoes, san marzano tomato sauce, fresh mozzarella, basil 8 CAPRICCIOSA smoked ham, artichoke, kalamata olives, san marzano tomato sauce, mozzarella 8

PEPPERONI san marzano tomato sauce, mozzarella 8.50

MEAT LOVERS pepperoni, sausage, house made meatballs & smoked ham, san marzano tomato sauce, mozzarella 9

BBQ CHICKEN smoked gouda, red onion, cilantro, bbq sauce 8.50

BIANCO mozzarella, ricotta, parmesan, roasted garlic, arugula, lemon oil 8

*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly & individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooke

THE PLACE where great lives.







munchies

HUMMUS edamame, kalamata olives, warm pita 6.50

GIANT PRETZEL coarse salt, ale house cheese fondue, stone ground mustard 9.75

BUFFALO CAULIFLOWER buffalo beer batter, buffalo sauce, blue cheese dip 6.75

SPINACH CHEESE DIP feta, jack, parmesan, cream cheese, crisp tortilla chips 10.75

ALE HOUSE ONION RINGS house made, beer battered. buttermilk ranch 9.75

shareables

GRILLED CHICKEN NACHOS ranchero cheese sauce, jack cheese, fresh chilies, cilantro, guacamole, pico de gallo, sour cream, chipotle crema 13.25

ITALIAN MEATBALLS five hand crafted meatballs, san marzano tomato sauce, whipped ricotta, fresh basil, baguette croutons 11.50

GRILLED FISH TACOS fresh pacific mahi mahi, white corn tortillas, cabbage slaw, mango salsa, avocado salsa, chipotle crema 11.75

- * **POKE NACHOS** marinated raw ahi, avocado, cilantro, jalapeños, green onions, nori, sesame seeds, sweet soy, sriracha aïoli, crispy wontons 13.75
- **BAJA ROCK SHRIMP** rock shrimp, dos equis beer batter, fresno chilies, chipotle crema 9.75

TRADITIONAL WINGS buffalo | korean | jim beam bourbon bbq blue cheese dip 13.25

* CHEESEBURGER SLIDERS our house blend of brisket and chuck, american, butter griddled rolls, house made dill pickles 12.75

CHICKEN LETTUCE WRAPS chicken, tofu, water chestnuts, green onions 11.75







* AHI CRUNCHY SALAD seared rare, california field greens, asian vegetable slaw, sweet peppers, mandarin oranges, snow peas, crispy wontons, soy vinaigrette 16.25

SALMON SALAD pan seared filet, crisp romaine, baby arugula, red onion, cucumber, sweet bell peppers, cherry tomato, artichoke hearts, feta, chick peas, kalamata olives, red wine vinaigrette 16.75

- **KALE CAESAR** crisp romaine, baby kale leaves, roasted brussels sprouts, pistachios, raisins, cherry tomatoes, croutons, parmesan 9.75
- * with grilled filet mignon 17.50 with grilled chicken 13.75

CRISPY CHICKEN SALAD fried, chopped chicken breast, crispy romaine, cherry tomatoes, shredded cheddar, buffalo ranch dressing 13.25

TOMATO & BASIL BISQUE 5.75

legendary 10oz burgers

- **CLASSIC CHEESEBURGER** american, lettuce, tomato, red onion 12.75
- * GRILLED CHEESE CHEESEBURGER american, griddled texas toast, 100z. hamburger patty, caramelized onions 14.25
- * **PEPPER JACK BURGER** roasted pasilla chiles, pepper jack cheese, pico de gallo, avocado, chipotle mayo 13.75
- ^{*} **BUTCHER BURGER** fontina, baby arugula, roasted garlic aïoli, fried egg 14.75
- * 90 NINETY SIGNATURE BURGER crisp bacon, melted cheddar, bbq sauce, onion ring garnish 14.25

VEGAN CHEESEBURGER The Beyond Burger^{*} - a revolutionary plant based vegan burger, vegan american cheese, lettuce, tomato, red onion, secret sauce, toasted vegan bun 13.50

Our legendary 10oz. burgers are crafted with a blend of brisket and chuck. They are flat top griddled to seal in the flavor and juices, and served on a buttery griddled potato bun, all come with crisp fries or house made slaw. Gluten free buns are available for any of our burgers. The Beyond Burger[®] is a registered trademark of Beyond Meat[®].

pizza

MARGHERITA roma tomatoes, san marzano tomato sauce, fresh mozzarella, basil 13.75 **CAPRICCIOSA** smoked ham, artichoke, kalamata olives, san marzano tomato sauce, mozzarella 13.75 **PEPPERONI** san marzano tomato sauce, mozzarella 14.25 MEAT LOVERS pepperoni, sausage, house made meatballs & smoked ham, san marzano tomato sauce, mozzarella 15.75 **BBQ CHICKEN** smoked gouda, red onion, cilantro, bbq sauce 14.75 **BIANCO** mozzarella, ricotta, parmesan, roasted garlic, arugula, lemon oil 14 Gluten Free dough and vegan mozzarella available on request.

sandwiches -

GRILLED CHEESE & TOMATO BISQUE tillamook cheddar, fontina, mozzarella, griddled thick cut sourdough 11.75 BRISKET GRILLED CHEESE braised beef brisket, american, onion jam, griddled texas toast 11.25

BUFFALO CHICKEN SANDWICH crispy all white meat fritter, buffalo sauce, blue cheese spread, spicy sweet slaw, butter griddled potato bun 11.75

CRISPY CHICKEN SANDWICH all white meat fritter, crisp lettuce, ripe tomato, butter griddled potato bun 10.75

TURKEY PASTRAMI STACK thinly shaved turkey pastrami, coleslaw, swiss, thousand island, warm pretzel roll 13.75

CUBAN roasted pork, ham, swiss, pickles, mustard, mayonnaise, griddled steak roll 12.75

NASHVILLE HOT CHICKEN SANDWICH all white meat, spicy sweet slaw, pimento cheese spread, griddled potato bun 11.75

All sandwiches served with crisp fries or slaw.

plates

SHRIMP JAMBALAYA PASTA shrimp, and ouille sausage, sweet peppers, cream, penne pasta, creole seasoning 19.75 **PENNE AND MEATBALLS** house made meatballs, san marzano tomato sauce, whipped ricotta, penne pasta, fresh basil 13.75

FILET AND FRIES grilled filet mignon medallions, chimichurri, parmesan garlic fries 23.75

* **SCOTTISH SALMON FILET** cauliflower mashed, spring vegetables grilled white wine lemon caper sauce 18.50

BABY BACK RIBS bbq sauce, house slaw, crispy fries, ¹/₂ rack 20.75 **ROAST CHICKEN** pan roasted breast, white wine mustard sauce, crispy smashed fingerling potatoes,

spring vegetables 15.75

STARDUST CHICKEN pan seared, honey mustard breast, sliced mushrooms, jack cheese, asparagus 14.75

drinks —

PEPSI, DIET PEPSI, MIST TWIST, MOUNTAIN DEW, MUG ROOT BEER, RASPBERRY ICED TEA, UNSWEETENED ICED TEA, PINK LEMONADE | 3.50

1893 GINGER COLA | 4.25

SUGARFREE RED BULL, RED BULL ADDITIONS (BLUE, YELLOW, ORANGE) | 4.50



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