



ALPINE BEER

COMPANY



**THE HOME
OF PURE
HOPPINESS**

APPETIZERS

WINGS: BBQ, BUFFALO, DRY RUB \$13

NACHO PLATE: CHIPS, CHEESE, CORN SALSA, JALAPENOS AND AVOCADOS \$9

*Add pork, brisket or chicken for \$5
Meat add on also gets BBQ sauce*

SPINACH ARTICHOKE DIP: TORTILLA CHIPS AND DIP \$12

CHARCUTERIE AND CHEESE BOARD: 3-CHEF SELECTED CHEESES, CHORIZO SALAMI,
TRUFFLE SALAMI, CANDIED NUTS AND BACON MAPLE JAM \$15

BAY SCALLOP CEVICHE: CITRUS AND SPICE MARINATED BAY SCALLOPS SERVED WITH TORTILLA CHIPS \$13

CREOLE SHRIMP: GARLIC CREOLE SPICED SHRIMP SERVED OVER CHEDDAR CHEESE GRITS \$15

CRISPY FRIED PICKLES: BATTER FRIED DILL PICKLES AND CHIPOTLE RANCH \$9

BEER FRIED CHEESE CURDS SERVED WITH LEMON RANCH: \$9

BEER BATTERED FRENCH FRIES: \$6

SALADS

Make any salad into a wrap

ADD 5 OZ. SMOKED CHICKEN, SMOKED BRISKET OR SMOKED PORK FOR \$6

ADD SALMON OR SHRIMP FOR \$8

CAESAR SALAD: ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE WITH CAESAR DRESSING \$9

WEDGE SALAD: ICEBERG LETTUCE, TOMATO, BACON, RED ONION AND
BLEU CHEESE CRUMBLES WITH BLEU CHEESE DRESSING \$12

SOUTHWEST SALAD: SPRING MIX, BLACK BEAN CORN SALSA, AVOCADO
AND CRISPY TORTILLA STRIPS WITH CHIPOTLE RANCH DRESSING \$11

ARUGULA SALAD: ARUGULA, GOAT CHEESE, ROASTED BEETS AND
CANDIED NUTS WITH A DIJON CHAMPAGNE VINAIGRETTE \$13

SIDES

Add a side for \$4

ONION RINGS
MIXED GREENS SALAD
BAKED BEANS
CAESAR SALAD

FRIED GREEN BEANS
COLESLAW
ROASTED BRUSSEL SPROUTS
POTATO SALAD
SPICY GREEN BEANS

SAUTÉED SPINACH AND ARUGULA
MAC-N-CHEESE
FRIED PICKLES
BEER BATTER FRIES

SANDWICHES

All Sandwiches come with your choice of one side item

PULLED PORK: 14-HOUR SMOKED PULLED PORK, COLESLAW  AND BBQ SAUCE \$11

BRISKET SANDWICH: 12-HOUR SMOKED BEEF BRISKET, COLESLAW AND BBQ SAUCE \$12

CHICKEN SANDWICH: SMOKED CHICKEN AND COLESLAW \$11

Your choice of BBQ or buffalo style

BLT: APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND CHIPOTLE MAYO ON SOURDOUGH \$10

SAUSAGE SANDWICH: COLESLAW, JALAPENO JACK CHEESE, DILL RELISH, SAUTÉED ONIONS AND BEER MUSTARD ON SOURDOUGH \$12

Your choice of bratwurst or spicy chicken sausage

VEGETARIAN: BALSAMIC MARINATED PORTOBELLO MUSHROOM, SPRING MIX, TOMATO AND CUCUMBER \$13

GRILLED CHEESE: SMOKED GOUDA AND SMOKED CHEDDAR ON THE INSIDE,
SOURDOUGH AND SHREDDED CHEDDAR ON THE OUTSIDE \$9

FRENCH DIP: PRIME RIB AND PROVOLONE CHEESE ON A FRENCH ROLL WITH A SIDE OF HOUSE MADE AU JUS \$15

FISH SANDWICH: SERVED OVER ARUGULA WITH A ROASTED POBLANO CHILE, FINISHED WITH A LEMON TARTAR SAUCE \$16

Your choice of salmon or shrimp



ENTRÉES

No modifications allowed on entrées

8 OZ. FILET: GRILLED FILET TOPPED WITH MUSHROOM BLEU CHEESE SAUCE WITH TRI-COLORED CARROTS \$24

SALMON: PAN SEARED LEMON CAPER SALMON, SAUTÉED SPINACH AND ARUGULA \$22

PORK BELLY: BRAISED PORK BELLY, SAUTÉED COLLARD GREENS, POACHED EGG AND BACON JAM \$25

BAY SCALLOP PASTA: BAY SCALLOPS OVER LINGUINI WITH A WHITE WINE CREAM SAUCE \$20

BBQ DINNER PLATES

All BBQ plates come with your choice of two sides, add an additional side for \$4

FULL RACK OF PORK SPARE RIBS: \$26

HALF RACK OF PORK SPARE RIBS: \$17

SAUSAGE PLATE: TWO BRATWURST OR TWO SPICY CHICKEN
(OR ONE OF EACH): \$15

SMOKED PORK SHOULDER PLATE: \$15

SMOKED BEEF BRISKET PLATE: \$16

SMOKED PULLED CHICKEN PLATE: \$13



WEEKLY SPECIALS

TACO TUESDAY: TWO TACOS AND A SIDE \$12

WING WEDNESDAY: \$1.50 PER WHOLE SMOKED WING,
\$2 OFF PITCHERS OF SELECT BEERS

THIRSTY THURSDAY: HALF OFF ALL BOTTLES OF WINE,
PRIME RIB SERVED WITH POTATO DU JOUR AND SOUP OR SALAD 6 OZ. \$16 8 OZ. \$18

FRIDAY AND SATURDAY: ASK YOUR SERVER ABOUT OUR UNIQUE DINNER SPECIALS

SUNDAY: POUTINE WITH A HOMEMADE GRAVY ON BEER BATTER FRIES \$9. ADD EGG \$1

PLEASE LET YOUR SERVER KNOW IF YOU ARE SENSITIVE TO SPICE, AS OUR FOOD TENDS TO BE WELL SPICED!

WE RESERVE THE RIGHT TO ADD GRATUITY.

WE RESERVE THE RIGHT TO REFUSE SERVICE FOR ANY REASON AT ANY TIME.

PLEASE BE ADVISED, SHELLFISH IS PREPARED AND SERVED IN THIS ESTABLISHMENT.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY SEVERE FOOD ALLERGIES.

DESSERTS

Add vanilla ice cream to any dessert for \$2

CHEESE CAKE: TOPPED WITH CARAMEL SAUCE AND VANILLA-INFUSED SALT \$8

LAVA CAKE: STUFFED WITH PEANUT BUTTER AND FINISHED WITH CHOCOLATE SAUCE \$9

BREAD PUDDING: TRADITIONAL STYLE. FINISHED WITH A DARK RUM SAUCE \$7

SORBET: TASTE DU JOUR \$6



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