

Call 607-256-7977

Select Option #1

DINE IN-TAKE OUT

© **6 Onion Soup (Dine in Only) \$6**

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

NEW **Sesame Seared Tuna \$13**

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

Buffalo Chicken Spring Rolls \$12

Shredded chicken, Mozzarella and Cheddar cheese, with Buffalo hot sauce. Served with creamy bleu cheese.

Wings \$12

One pound of jumbo wings available Buffalo: Hot, Medium or Mild, Ale House, Spicy Gold BBQ, Hot Garlic, Garlic Parmesan, Hot Garlic BBQ, and Garbage (combination of all the sauces).

NEW **Pub Fries 2.0 \$12**

Sidewinder twist fries with our special blend of cajun spices. Served with three house made sauces: Coconut Curry, Chipotle Baja and Blue Cheese.

Ale House Nachos (Dine in Only) \$14

A HUGE pile of home made corn tortilla chips with a blend of melted cheeses, house made Pico de Gallo, fresh jalapenos, scallions, and sour cream. Add house made guacamole for \$2, grilled chicken for \$3, pulled pork \$3.

Caesar Salad \$10

Fresh Romaine tossed in house made Caesar dressing, topped with home made croutons and Parmesan cheese. Add: Grilled Chicken (or Blackened) \$4, Sesame Seared Tuna \$5, or Shrimp \$5

Sesame Seared Tuna Salad \$16

Sesame seared Ahi tuna over mixed greens, chopped red onions, red peppers, edamame, pickled ginger, wonton crisps and toasted almonds. Garnished with wasabi and sriracha, served with a house made sesame-ginger dressing.

NEW **Spring Beet Salad \$14**

Baby spinach topped with roasted beets, goat cheese, hard boiled egg, cucumbers, and sliced almonds. Served with house made honey thyme vinaigrette. Add chicken (grilled or blackened) \$4. Shrimp (grilled or blackened) \$5.

NEW **Ancho Chicken Salad \$14**

Fresh greens, avocado, tomato, cucumbers, roasted corn, tortilla chips and ancho seasoned chicken, served with house made chipotle citrus vinaigrette.

Hand Stretched Flatbreads \$13

Chicken Bacon Ranch, BBQ Chicken, Garlic White Shrimp and Basil, Pomodoro - Roasted Romas, Smoked Mozzarella, Red Pepper Flake, Basil

Burgers & Sandwiches & Things

Angus ground beef cooked to your liking, also available bun-less. Side choices are French fries, onion rings, or Caesar salad.
GLUTEN FREE bun can be substituted for any burger or sandwich for an extra \$1

Black & Bleu Chicken Sandwich \$14

Blackened grilled chicken, melted crumbly bleu cheese, lettuce, tomato, and onion served on a grilled Brioche roll. Your choice of side.

Ale House Chicken Club \$14

Grilled chicken, lettuce, tomato, bacon, American cheese and garlic aioli served on a toasted Brioche bun. Your choice of side.

NEW Buffalo Chicken Sandwich \$14

House seasoned buttermilk fried chicken breast tossed in our own medium chicken wing sauce with provolone, lettuce, tomato and onion. Served on a toasted Brioche bun with your choice of side.

French Dip \$16

Sliced Angus Choice Prime Rib on toasted French bread, Provolone, and au jus. Comes with your choice of side.

Fish -N- Chips \$18

A generous piece of haddock, beer battered using Stella Artois Lager. Choose from tarter or cocktail sauce and your choice of side.

NEW Blackened Haddock Po Boy \$18

Cajun style blackened haddock, shredded lettuce, fresh Pico de Gallo, sliced lemon, and ancho chili aioli. Served on a toasted French sub roll.

NEW Thyme Roasted Turkey Melt \$15

Garlic grilled Texas toast with our fresh roasted turkey, provolone cheese, house made thyme aioli, lettuce and tomato. Served with your choice of side.

Philly Cheese Steak \$15

Shaved beef or chicken served with sautéed onions and American cheese on a toasted French sub roll with your choice of side. Add peppers \$1

NEW Ale House Reuben \$15

Beer braised corned beef, Swiss cheese, sauerkraut and Russian dressing on thick cut toasted marble-rye. Your choice of side.

Ale House Pulled Pork Sandwich \$14

Slowly cooked BBQ pulled pork, topped with New York extra sharp white cheddar and firecracker pickles. Served on a toasted Brioche roll. Choice of Side

NEW © Ale House Gourmet Veggie Burger \$13

A home made black bean and roasted corn veggie burger topped with a chipotle aioli, lettuce, tomato, onion and pickles. Served on toasted rosemary-olive oil focaccia bread with your choice of side.

The "Perfect" Burger \$16

Lettuce, tomato, onion, bacon, Cheddar cheese, ketchup, mustard, mayonnaise, and pickles served on our grilled Brioche roll to create burger utopia. Served with your choice of side.

© The "Big Sexy" Burger \$15

Rubbed with garlic powder, onion powder and crushed red pepper. Topped with American, cheddar and bbq sauce. Served on a toasted Brioche roll with lettuce, tomato, onion, mayo and pickles. Comes with your choice of side.

Bacon Jam Burger \$16

House made bacon jam, creamy brie cheese on our fresh Angus burger cooked to your liking. Comes with Lettuce, Tomato, onion and your choice of side.

BYOB \$13

Build your own burger. Served on a toasted Brioche roll with lettuce, tomato, onion and pickles and your choice of side. Choose from below.

Add as many as you want: American, Provolone, Fresh Mozzarella, Swiss, Cheddar, Brie, Crumbly Bleu, Sautéed Onions, Sautéed Mushrooms, Jalapeño Extra Pickles, Chipotle Aioli, Ancho Aioli, Garlic Aioli, BBQ Sauce...\$1/item.
Bacon...\$2 Extra Burger Patty \$7.