

THE ALEHOUSE IS GREEN



28 TAP HANDLES! TUESDAY HAPPY HOUR ALL DAY

HAPPY HOUR: MON - FRI 3 - 5 PM

PINT NIGHT: THURSDAY 5PM - 12AM

ENJOY OUR BREAKFAST BUFFET

SATURDAY 9AM TO NOON

SUNDAY 8:30AM TO NOON

OPEN			
MON - WED	THURS -FRI	SATURDAY	SUNDAY
11AM TO 11:30PM	11AM TO 12:00AM	9AM TO 12:00AM	8:30AM TO 10:30PM

KITCHEN OPEN UNTIL 11:00PM MONDAY - SATURDAY & 10:00PM ON SUNDAY

2106 FIRST STREET, LIVERMORE CA 925.371.6588
FIRSTSTREETALEHOUSE.COM



- ALEHOUSE APPETIZERS -

Basket of Fries

6.99

Choice of steak or beer battered.
With house-made ranch dressing.
Add house-made chili, shredded cheddar/jack blended cheese and onion for 3.49.

Signature Garlic Steak Fries

8.49

Tossed with fresh garlic, Parmesan cheese and parsley. Served with house-made ranch dressing.

Beer Battered Cajun Fries

7.49

With house-made ranch dressing.

Beer Battered Onion Rings

8.99

With house-made ranch dressing.

Fried Pickles

10.99

Served with house-made ranch dressing.

Beer Battered Shrimp

13.49

Battered in Redhook ESB, fried and served with cilantro - jalapeño aioli and cocktail sauce with lemon.

Baked Brie

12.99

Brie cheese wrapped in puff pastry, baked and served with crackers and seasonal fruit compote.

Seasonal Raw Vegetable Plate

10.99

Variety of five seasonal vegetables with house-made hummus and ranch dressing.

Chicken Wings (10)

11.99

Free range chicken wings tossed in your choice of Spicy Hot or BBQ sauce and served with choice of blue cheese or ranch dressing, celery and carrots.

Calamari Strips (8)

11.49

Served with cocktail sauce, cilantro-jalapeño aioli and lemon.

Mozzarella Sticks (8)

9.99

Served with house-made ranch dressing and marinara sauce.

Mini Corn Dogs (10)

7.99

Served with house-made ranch dressing.

Alehouse Sampler

13.99

Your choice of any two (2) half order appetizers with a half order of beer battered garlic fries. *Excluding nachos, baked brie and raw vegetable plate.*

Nachos

10.99

Fresh tortilla chips with house-made Guinness cheese sauce and choice of black or refried beans. Topped with olives, jalapeños, pico de gallo, sour cream and guacamole with salsa on the side.

Add grilled chicken thigh 3.49. Add grilled chicken breast or ground beef 3.99. Add carnitas - 1/2 order 2.99 or full order 4.99. Add steak - 1/2 order 3.99 full order 5.99.*

House Made Chips & Salsa

6.99

House Made Chips & Guacamole

7.99

House Made Chips, Salsa & Guacamole

10.99

Make it Cajun for .50c



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. An 18% service charge will be applied to parties of 10 or more. No splitting checks on parties of 8 or more.



- SALADS -

Your choice of ranch, blue cheese, 1000 island, Balsamic vinaigrette or honey mustard dressings.

Add grilled chicken thigh 3.49. Add grilled chicken breast, portobello mushroom or ground beef 3.99.

Add steak*—½ order 3.99 or full order 5.99.

Add carnitas—½ order 2.99 or full order 4.99.

Add seared ahi* - 5.99.

Add garlic bread 2.99.

Taco Salad 9.99

Romaine lettuce, black beans, shredded cheddar and jack cheeses, pico de gallo, house-made tortilla strips, guacamole, sour cream, and our house-made salsa.

½ for 6.99

Caesar Salad* 8.49

Romaine lettuce tossed with Caesar dressing, shredded Parmesan cheese and croutons.

½ for 5.99

Thai Beef Salad* 13.99

Mixed greens topped with strips of grilled, marinated Thai beef, carrots, cilantro, red cabbage, green onions, and crispy Asian rice noodles with a sweet and spicy Thai peanut dressing.

½ for 9.99

Chicken Cobb Salad 13.99

Romaine lettuce topped with chicken breast, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, tomato and avocado.

½ for 9.99

Garden Salad 8.49

Romaine lettuce with shredded cheddar/jack blended cheese, tomatoes, red cabbage, carrots, black olives, and croutons.

½ for 5.99

Ask Your Server About Our Desserts!

House Made Mud Pie 5.99

Coffee ice cream with an Oreo cookie crust topped with fudge, whipped cream and chocolate syrup.

House Made Creme Brulee 5.99

Traditional French custard with fresh Madagascar vanilla bean and a caramelized sugar top.

- ALEHOUSE SPECIALTIES -

Served with your choice of side.

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| <p>Chipotle Chicken Pita 10.99</p> <p>Grilled, chopped chicken thigh with shredded lettuce, diced tomatoes and a chipotle aioli in a warm pita.</p> | <p>Alehouse French Dip* 12.99</p> <p>Herb roasted beef served on a French roll with garlic butter and a side of au jus. <i>Add cheese for 1.49.</i></p> |
| <p>Southern Chicken Sandwich 13.49</p> <p>Fried chicken breast, honey glaze, pickle coleslaw, pickle chips and Louisiana hot sauce aioli on our burger bun.</p> | <p>Pork Carnitas Sandwich 11.99</p> <p>Pulled pork carnitas served on an Amoroso roll with grilled onions and melted pepper jack cheese.</p> |
| <p>Alehouse Club 11.99</p> <p>Sliced turkey breast, applewood smoked bacon, lettuce, tomato, and mayo on fresh focaccia bread.</p> | <p>Chicken Strips 10.99</p> <p>Fried strips of seasoned breaded chicken breasts served with ranch dressing. <i>Have them tossed in our Alehouse hot sauce and served with blue cheese dressing for 50¢.</i></p> |
| <p>Seared Ahi Tacos (3) 13.99</p> <p>Sesame and poppy seed crusted ahi seared rare and served in crispy corn tortilla shells with avocado, peanut coleslaw and ponzu sauce. Served with a peppered Jasmine rice. <i>Sub regular side for rice for \$1.99.</i></p> | <p>Reuben 13.99</p> <p>Hot pastrami served on sourdough rye bread with melted Swiss cheese and sauerkraut. Served with a pickle and a side of 1000 Island dressing.</p> |
| <p>The Philly 12.49</p> <p>Your choice of grilled chicken thigh or strips of beef with grilled onions, hot cherry peppers and American cheese on an Amoroso roll. <i>Grilled mushrooms can be added for 1.49.</i></p> | <p>Alehouse Quesadilla 11.99</p> <p>Shredded jack cheese with grilled onions and jalapeños in a tortilla. Served with sour cream, house-made salsa and house-made guacamole. <i>Add grilled chicken thigh for 3.49, grilled chicken breast, portobello mushroom or ground beef for 3.99, carnitas for 4.99 or steak* for 5.99.</i></p> |
| <p>Beer Battered Fish 12.99</p> <p>Strips of wild-caught Alaskan cod battered in Alaskan White Ale.</p> | <p>BLAT 10.99</p> <p>Applewood smoked bacon, lettuce, tomato, mayo and avocado spread on toasted sourdough.</p> |

Side Choices With Entree

Beer Battered Fries	Onion Rings	+1.99
Steak Fries	Sweet Potato Fries	+1.99
Garden Salad	Garlic Steak Fries	+1.99
Spicy Slaw	Cup Soup	+1.99
Cottage Cheese	Bowl Soup	+3.99
Fresh Fruit	Cup Chili	+2.49
Tortilla Chips	Bowl Chili	+4.49

Try Our Signature Soups

Soup of the Day
6.99 bowl / 4.99 cup

Add garlic bread 2.25.

House - Made Chili
7.99 bowl / 5.99 cup

Topped with cheddar/jack blended cheese and diced onion.



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- 1/2 POUND BURGERS / CHICKEN SANDWICHES -

CHOOSE YOUR PROTEIN

Ask about our Vegan and Gluten-Free options!

Original 1/2 lb. Beef Patty*

Our original 100% beef patty.

Alehouse Patty of the Week* +3.00

Ask your server for this week's selection.

1/2 lb. Angus +3.00

Chuck & Short Rib Patty*

Pat LaFrieda's blend of Angus chuck, brisket and short rib.

Impossible Burger +3.00

100% plant-based vegan patty.

Portobello Mushroom

Marinated portobello mushroom.

Chicken Breast

Brined and seasoned grilled chicken breast.

Crispy Chicken Breast +2.00

Seasoned crispy chicken breast.

Turkey Burger

Seasoned white meat turkey patty.

Gardenburger

Mushrooms, onions, rice, oats, mozzarella, cheddar, parsley, and garlic.

Order a patty for your pooch!

3.99



CHOOSE YOUR STYLE

Topped with lettuce, tomato, onion and mayo. Served with your choice of side.

Alehouse Original* 10.99

Our traditional burger. *Make it a cheeseburger for an additional 1.49.*

California* 13.99

Topped with melted pepper jack cheese, applewood smoked bacon and guacamole.

Cilantro Jalapeño* 12.49

Served with melted pepper jack cheese, grilled jalapeños, grilled onions and fresh cilantro.

BBQ* 12.49

Topped with BBQ sauce, an onion ring and American cheese.

Brie Pesto* 13.49

Topped with Brie cheese and a basil pesto sauce.

Bacon Cheese* 13.49

Topped with applewood smoked bacon and melted American cheese.

Cajun* 12.49

Smothered with hot sauce, Cajun spices and served with blue cheese dressing on the side.

Mushroom Swiss* 12.99

Served with grilled mushrooms and melted Swiss cheese.

CHOOSE A SIDE

Beer Battered Fries	Onion Rings	+1.99
Steak Fries	Sweet Potato Fries	+1.99
Garden Salad	Garlic Steak Fries	+1.99
Spicy Slaw	Cup Soup	+1.99
Cottage Cheese	Bowl Soup	+3.99
Fresh Fruit	Cup Chili	+2.49
Tortilla Chips	Bowl Chili	+4.49

MAKE IT YOUR OWN (1.49)

Applewood Smoked Bacon (2)	Cheese (2 Slices):
Fresh Guacamole	American
Avocado	Pepper Jack
Grilled Mushrooms	Cheddar
Blue Cheese Crumbles	Swiss
	Provolone

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- ALEHOUSE DRAFT -

If you don't see it here, check out the beer board or ask your server for other beers on draft. Cheers!

Guinness (20oz), Ireland	4.2% ABV	Franziskaner Hefeweizen Germany	5.0% ABV
North Coast Old Rasputin Imperial Stout Fort Bragg, CA	9.0% ABV	Deschutes Black Butte Porter Bend, OR	5.2% ABV
Pyramid Apricot Ale Berkeley, CA	5.2% ABV	Pyramid Hefeweizen Portland, OR	4.9% ABV
Alaskan Amber Juneau, AK	5.0% ABV	North Coast Scrimshaw Pilsner Fort Bragg, CA	4.4% ABV
Kona Longboard Island Lager Kona, HI	4.6% ABV	Altamont Hella Hoppy Double IPA Livermore, CA	9.0% ABV
Snowshoe Grizzly Brown Arnold, CA	5.6% ABV	Coors Light Golden, CO	4.4% ABV
Firestone Union Jack IPA Paso Robles, CA	7.0% ABV		

Bottled Beer

Corona Extra
Budweiser
Bud Light
Omission IPA (Gluten-Free)
Clausthaler Non-Alcoholic

Champagne/Mimosas

Ask your server what type of Mimosas we are offering.

Wine

Check out our wine board or ask your server for our selection of local wines.

Non-Alcoholic Beverages

Sprecker Root Beer - ON TAP!
Sorry, no refills.

Rotating Kombucha - ON TAP!
Sorry, no refills.

Republic of Tea 16.9 oz
Ask your server for today's flavors

Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade, Coffee & Iced or Hot Tea
Free refills!

Apple, Orange & Cranberry Juice
Sorry, no refills

Ask your server about bottled beers to go!

Don't forget to ask about our rotating beers!



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