

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	Calamari Strips (8)	11.99
Choice of steak or beer battered. With house-made ranch dressing. <i>Add house-made chili, shredded cheddar/jack blended cheese and onion for 3.49.</i>		Served with cocktail sauce, cilantro-jalapeño aioli and lemon.	
Signature Garlic Steak Fries	8.49	Mozzarella Sticks (8)	9.99
Tossed with fresh garlic, Parmesan cheese and parsley. Served with house-made ranch dressing.		Served with house-made ranch dressing and marinara sauce.	
Beer Battered Cajun Fries	7.49	Mini Corn Dogs (10)	7.99
With house-made ranch dressing.		Served with house-made ranch dressing.	
Beer Battered Onion Rings	8.99	Alehouse Sampler	13.99
With house-made ranch dressing.		Your choice of any two (2) half order appetizers with a half order of beer battered garlic fries. <i>Excluding nachos, baked brie and raw vegetable plate.</i>	
Fried Pickles	11.99	Potato Skins	
Served with house-made ranch dressing.		Rotating preparation of tasty potato skins. Ask your server what's available.	
Beer Battered Shrimp	13.99	Nachos	10.99
Battered in Redhook ESB, fried and served with cilantro - jalapeño aioli and cocktail sauce with lemon.		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.	
Baked Brie	12.99	<i>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.</i>	
Brie cheese wrapped in puff pastry, baked and served with crackers and seasonal fruit compote.		House Made Chips & Salsa	6.99
Hummus Trio	10.99	House Made Chips & Guacamole	7.99
House made classic hummus, cilantro jalapeno hummus and pesto hummus served with pita chips. <i>Add seasonal raw vegetables for 2.99.</i>		House Made Chips, Salsa & Guacamole	10.99
Chicken Wings (10)	12.49		
Free range chicken wings tossed in your choice of Spicy Hot, BBQ or Mango Habanero sauce and served with choice of blue cheese or ranch dressing, celery and carrots.			

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.

- CHEF SPECIALS -

Keto Chicken Shawarma Bowl 14.99

Mediterranean cauliflower salad with onion, tomatoes, cucumber, kalamata olives, parsley and lemon juice topped with chicken shawarma, feta cheese, tzatziki, fresh parsley, dill and zataar.

Vegan Po' Boy 12.99

Cajun fried tofu, vegan remoulade, iceberg, heirloom tomatoes, pickled onions and pickles on a hoagie roll.

Whole 30 Chicken Salad 13.99

Cabbage, carrots & bell pepper in an Asian dressing topped with roasted chicken, green onion, cilantro, mandarin oranges, toasted cashews, sesame seeds and a lime wedge.



- 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 10.49

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 7.49

Caesar Salad* 8.99

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

½ for 6.49

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 14.49

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

½ for 10.49

Garden Salad 8.99

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

½ for 6.49

Ask Your Server About Our Desserts!

Brownie Sundae 5.99

Salted caramel pretzel brownie topped with vanilla bean ice cream, IPA salted caramel sauce, chocolate sauce and crushed pretzels.

Creme Brulee 5.99

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

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- ALEHOUSE SPECIALTIES -

Served with your choice of side.

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| <p>Chipotle Chicken Pita 11.99</p> <p>Grilled, chopped chicken thigh with shredded lettuce, diced tomatoes and a chipotle aioli in a warm pita.</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>Alehouse Club 12.49</p> <p>Sliced turkey breast, applewood smoked bacon, lettuce, tomato, and mayo on fresh focaccia bread.</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>The Philly 12.99</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>Beer Battered Fish 12.99</p> <p>Strips of wild-caught Alaskan cod battered in Alaskan White Ale.</p> | <p>Prime Rib Sandwich* 15.99</p> <p>Thinly sliced herb roasted prime rib with provolone cheese, creamy horseradish and fresh arugula on a telera roll.</p> <p>Pork Carnitas Sandwich 12.49</p> <p>Pulled pork carnitas served on an Amoroso roll with grilled onions and melted pepper jack cheese.</p> <p>Chicken Strips 11.99</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>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>Alehouse Quesadilla 12.49</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>BLAT 11.49</p> <p>Applewood smoked bacon, lettuce, tomato, mayo and avocado spread on toasted sourdough.</p> |
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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 STYLE

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

Alehouse Original*	11.49	Brie Pesto*	13.99
Our traditional burger. <i>Make it a cheeseburger for an additional 1.49.</i>		Topped with Brie cheese and a basil pesto sauce.	
California*	13.99	Bacon Cheese*	13.99
Topped with melted pepper jack cheese, applewood smoked bacon and guacamole.		Topped with applewood smoked bacon and melted American cheese.	
Cilantro Jalapeño*	12.99	Cajun*	12.99
Served with melted pepper jack cheese, grilled jalapeños, grilled onions and fresh cilantro.		Smothered with hot sauce, Cajun spices and served with blue cheese dressing on the side.	
BBQ*	12.99	Mushroom Swiss*	13.49
Topped with BBQ sauce, an onion ring and American cheese.		Served with grilled mushrooms and melted Swiss cheese.	

CHOOSE YOUR PROTEIN

Ask about our Vegan and Gluten-Free options!

Original 1/2 lb. Beef Patty*		Chicken Breast	
Our original 100% beef patty.		Brined and seasoned grilled chicken breast.	
1/2 lb. Angus Chuck & Short Rib Patty*	+3.00	Crispy Chicken Breast	+1.00
Pat LaFrieda's blend of Angus chuck, brisket and short rib.		Seasoned crispy chicken breast.	
Beyond Burger	+3.00	Turkey Burger	
100% plant-based vegan patty.		Seasoned white meat turkey patty.	
Portobello Mushroom		Gardenburger	
Marinated portobello mushroom.		Mushrooms, onions, rice, oats, mozzarella, cheddar, parsley, and garlic.	

Order a patty for your pooch!

3.99



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
Shadow Puppet Kentucky Uncommon Amber Ale Livermore, CA	5.8% 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

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.

San Pellegrino Sparkling Water
Sorry, no refills.

Aqua Panna Flat Water
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!



KIDS MENU

Twelve and under only, please.

5.99

Cheese Pizza

Mini Corn Dogs

Peanut Butter & Jelly

1/2 Grilled Cheese

Deep Fried Fish

Chicken Strips

Cheese Quesadilla

1/4 Cheeseburger

Served with American Cheese

Macaroni & Cheese

Sides

French Fries

Apples & Peanut Butter

Fresh Fruit

Applesauce

Cottage Cheese

