

THE ALEHOUSE IS GREEN



28 TAP HANDLES! TUESDAY HAPPY HOUR ALL DAY

HAPPY HOUR: MON - FRI 3 - 5 PM

PINT NIGHT: THURSDAY 5PM - 11PM

OPEN

SUNDAY - WEDNESDAY 11:00AM - 10:00PM
THURSDAY - SATURDAY 11:00AM - 11:00PM

2106 FIRST STREET, LIVERMORE CA 925.371.6588
FIRSTSTREETALEHOUSE.COM



- ALEHOUSE APPETIZERS -

Basket of Fries

7.99

Choice of steak or beer battered.
With house-made ranch dressing.
Add house-made chili, shredded cheddar/jack blended cheese and onion for 3.99.

Signature Garlic Steak Fries

9.99

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

Beer Battered Cajun Fries

8.99

With house-made ranch dressing.

Beer Battered Onion Rings

10.99

With house-made ranch dressing.

Fried Pickles

13.99

Served with house-made ranch dressing.

Beer Battered Shrimp

14.99

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

Hummus Trio

12.99

House made classic hummus, cilantro jalapeno hummus and pesto hummus served with pita chips.
Add seasonal raw vegetables for 2.99.

Chicken Wings (10)

14.99

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

Potato Skins

Rotating preparation of tasty potato skins. Ask your server what's available.

Calamari Strips (8)

12.99

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

Mozzarella Sticks (8)

11.99

Served with house-made ranch dressing and marinara sauce.

Mini Corn Dogs (10)

8.99

Served with house-made ranch dressing.

Alehouse Sampler

15.99

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

Baked Brie

14.99

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

Nachos

14.99

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 3.99. Add grilled chicken breast or ground beef 4.99. Add carnitas - 1/2 order 3.99 or full order 5.99. Add steak - 1/2 order 4.99 full order 6.99.*

House Made Chips & Salsa

7.99

House Made Chips & Guacamole

8.99

House Made Chips, Salsa & Guacamole

11.99

Make it Cajun for 1.00





- SALADS -

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

Add grilled chicken thigh 3.99. Add grilled chicken breast, portobello mushroom or ground beef 4.99.

Add steak*—½ order 4.99 or full order 6.99.

Add carnitas—½ order 3.99 or full order 5.99.

Taco Salad

11.99

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 8.99

Caesar Salad*

9.99

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

½ for 7.49

Thai Beef Salad*

15.99

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 11.99

Chicken Cobb Salad

16.99

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

½ for 12.99

Garden Salad

9.99

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

½ for 7.49

Ask Your Server About Our Desserts!

Brownie Sundae

7.99

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

Mud Pie

7.99

Layers of fudge, vanilla, chocolate and coffee ice creams topped with whipped cream and house made magic shell in an Oreo cookie crust.

Creme Brulee

6.99

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

- ALEHOUSE SPECIALTIES -

Served with your choice of side.

Southern Chicken Sandwich 15.99

Fried chicken breast, honey glaze, pickle coleslaw, pickle chips and Louisiana hot sauce aioli on our burger bun.

Alehouse Club 15.99

Sliced turkey breast, applewood smoked bacon, lettuce, tomato, and mayo on fresh focaccia bread.

Seared Ahi Tacos (3) 16.99

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. *Sub regular side for rice for \$1.99.*

The Philly 15.99

Your choice of grilled chicken thigh or strips of beef with grilled onions, hot cherry peppers and American cheese on an Amoroso roll. *Grilled mushrooms can be added for 1.49.*

Beer Battered Fish 15.99

Strips of wild-caught cod battered in Bass Pale Ale.

BLAT 14.99

Applewood smoked bacon, lettuce, tomato, mayo and avocado spread on toasted sourdough.

Prime Rib Sandwich* 19.99

House roasted and thinly sliced herb roasted prime rib with provolone cheese, creamy horseradish and fresh arugula on a telera roll with a side of house made au jus.

Pork Carnitas Sandwich 15.99

Pulled pork carnitas served on an Amoroso roll with grilled onions and melted pepper jack cheese.

Chicken Strips 14.99

Fried strips of seasoned breaded chicken breasts served with ranch dressing. *Have them tossed in our Alehouse hot sauce and served with blue cheese dressing for 1.00.*

Reuben 16.99

Hot pastrami served on sourdough rye bread with melted Swiss cheese and sauerkraut. Served with a pickle and a side of 1000 Island dressing.

Alehouse Quesadilla 14.99

Shredded jack cheese with grilled onions and jalapeños in a tortilla. Served with sour cream, house-made salsa and house-made guacamole.

Add grilled chicken thigh for 3.99, grilled chicken breast, portobello mushroom or ground beef for 4.99, carnitas for 5.99 or steak for 6.99.*

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	+2.49
Cottage Cheese	Bowl Soup	+5.49
Fresh Fruit	Cup Chili	+3.49
Tortilla Chips	Bowl Chili	+6.49

Try Our Signature Soups

Soup of the Day
9.99 bowl / 6.99 cup

House - Made Chili
10.99 bowl / 7.99 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*	13.99	Brie Pesto*	16.99
Our traditional burger. <i>Make it a cheeseburger for an additional 1.49.</i>		Topped with Brie cheese and a basil pesto sauce.	
California*	16.99	Bacon Cheese*	15.99
Topped with melted pepper jack cheese, applewood smoked bacon and guacamole.		Topped with applewood smoked bacon and melted American cheese.	
Cilantro Jalapeño*	15.99	Cajun*	14.99
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*	15.99	Mushroom Swiss*	15.99
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

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	+2.49
Cottage Cheese	Bowl Soup	+5.49
Fresh Fruit	Cup Chili	+3.49
Tortilla Chips	Bowl Chili	+6.49

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
	Blue Cheese

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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
Russian River Pliny the Elder Double IPA Santa Rosa, CA	8.0% ABV	Widmer Hefeweizen Portland, OR	4.9% ABV
Shadow Puppet Kentucky Uncommon Amber Ale Livermore, CA	5.8% ABV	Lost Coast Apricot Ale Eureka, CA	5% ABV
Kona Longboard Island Lager Kona, HI	4.6% ABV	North Coast Scrimshaw Pilsner Fort Bragg, CA	4.4% ABV
Modelo Especial Lager Mexico City, Mexico	4.4% ABV	Altamont Hella Hoppy Double IPA Livermore, CA	9.0% ABV
Coors Light Golden, CO	4.4% ABV	Altamont Maui Wauai IPA Livermore, CA	6.5% ABV
		Trumer Pilsner Berkeley, CA	4.9% ABV

TAKE A GROWLER OF YOUR FAVORITE BEER TO GO!

Bottles & Cans

Coors Banquet Stubby
Corona Extra
Budweiser
Bud Light
Glutenberg (Gluten-Free)
Clausthaler (Non-Alcoholic)
Athletic Brewing IPA (Non-Alcoholic)

Champagne/Mimosas

Ask your server what type of Mimosas we are offering.

Frozen Margarita

Classic, Apricot or Guava with a salted or Tajin rim

Non-Alcoholic Beverages

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

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

Apple, Orange & Cranberry Juice
Sorry, no refills

Wine

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

Don't forget to ask about our rotating beers!

