

YOUR HOME AWAY  
FROM HOME



**28 TAP HANDLES**

**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 -

<p><b>Basket of Fries</b></p> <p>Our crispy beer battered fries with house-made ranch dressing. <i>Add house-made chili, shredded cheddar/jack blended cheese and onion for 3.99.</i></p>	8.99	<p><b>Calamari</b></p> <p>Served with cocktail sauce, cilantro-jalapeño aioli and lemon.</p>	14.99
<p><b>Signature Garlic Fries</b></p> <p>Tossed with fresh garlic, Parmesan cheese and parsley. Served with house-made ranch dressing.</p>	12.99	<p><b>Mozzarella Sticks (8)</b></p> <p>Served with house-made ranch dressing and marinara sauce.</p>	12.99
<p><b>Beer Battered Cajun Fries</b></p> <p>With house-made ranch dressing.</p>	9.99	<p><b>Mini Corn Dogs (10)</b></p> <p>With house-made ranch dressing.</p>	9.99
<p><b>Beer Battered Onion Rings</b></p> <p>With house-made ranch dressing.</p>	13.99	<p><b>Bavarian Soft Pretzel</b></p> <p>Buttered soft Bavarian style pretzel. Served with beer cheese sauce and spicy mustard.</p>	14.99
<p><b>Fried Pickles</b></p> <p>With house-made ranch dressing.</p>	13.99	<p><b>Alehouse Sampler</b></p> <p>Your choice of any two (2) half order appetizers with a half order of beer battered garlic fries. <i>Excluding nachos, soft pretzel, whipped feta and hummus plate.</i></p>	17.99
<p><b>Beer Battered Shrimp</b></p> <p>Battered in Redhook ESB, fried and served with cilantro - jalapeño aioli and cocktail sauce with lemon.</p>	16.99	<p><b>Nachos</b></p> <p>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. House salsa upon request.</p> <p><i>Add grilled chicken thigh or breast 4.99. Add ground beef or carnitas 6.99. Add steak 7.99.</i></p>	17.99
<p><b>Hummus Trio</b></p> <p>House made classic hummus, cilantro-jalapeno hummus and pesto hummus served with pita chips and seasonal raw vegetables.</p>	14.99	<p><b>House-Made Chips &amp; Salsa</b></p>	7.99
<p><b>Chicken Wings (10)</b></p> <p>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.</p>	16.99	<p><b>House-Made Chips &amp; Guacamole</b></p>	8.99
<p><b>Whipped Feta &amp; Hot Honey</b></p> <p>Smooth whipped feta cheese dip with toasted almonds and chives. Served with house made crostini, seasonal fruit &amp; hot honey.</p>	15.99	<p><b>House-Made Chips, Salsa &amp; Guacamole</b></p>	11.99

Make it Cajun for 1.00





## - SALADS -

### **Thai Beef Salad\*** 18.99

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. *1/2 for 13.99*

### **Taco Salad** 13.99

Romaine lettuce, black beans, shredded cheddar and jack cheeses, pico de gallo, house-made tortilla strips, guacamole, sour cream, and our house-made salsa. *1/2 for 10.99*

### **Caesar Salad\*** 11.99

Romaine lettuce tossed with Caesar dressing, shredded Parmesan cheese and croutons. *1/2 for 9.49*

### **Chicken Cobb Salad** 20.99

Romaine lettuce topped with chicken breast, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, tomato and avocado. *1/2 for 15.99*

### **Garden Salad** 11.99

Romaine lettuce with shredded cheddar/jack blended cheese, tomatoes, red cabbage, carrots, black olives, and croutons. *1/2 for 9.49*

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

*Add grilled chicken thigh, grilled chicken breast, portobello mushroom 4.99.*

*Add ground beef 6.99.*

*Add steak\* or carnitas*

*1/2 order 4.99 or full order 7.99.*

*Ask Your Server About Other Dessert Options!*

### **Brownie Sundae** 9.99

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

### **Creme Brulee** 7.99

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

### **Mud Pie** 9.99

Layers of fudge and coffee ice cream topped with whipped cream and chocolate sauce in an Oreo cookie crust.

### **Root Beer Float** 7.99

Abita root beer on draft with vanilla ice cream in a Guinness glass.

\*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** 17.99

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

## **Alehouse Club** 18.99

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

## **Seared Ahi Tacos (3)** 19.99

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** 17.99

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** 18.99

Strips of beer battered wild-caught Alaskan cod with tartar sauce & lemon.

## **BLAT** 17.99

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

## **Prime Rib Sandwich\*** 23.99

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

## **Pork Carnitas Sandwich** 17.99

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

## **Chicken Strips** 17.99

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** 19.99

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** 15.99

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 or breast 4.99.*

*Add ground beef or carnitas 6.99.*

*Add steak 7.99.*

## **Side Choices With Entree**

Beer Battered Fries	Onion Rings	+2.49
Potato Salad	Sweet Potato Fries	+2.49
Garden Salad	Garlic Steak Fries	+2.49
Cottage Cheese	Cup Soup	+2.99
Fresh Fruit	Bowl Soup	+6.49
Tortilla Chips	Cup Chili	+3.99
	Bowl Chili	+7.49

## Try Our Signature Soups

### **Soup of the Day** 10.99 bowl / 6.99 cup

### **House - Made Chili** 11.99 bowl / 7.99 cup

Topped with cheddar/jack blended cheese and diced onion.



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# - 1/2 POUND BURGERS / CHICKEN SANDWICHES -

## STEP 1: CHOOSE YOUR STYLE

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

<b>Alehouse Original*</b>	16.99	<b>Brie Pesto*</b>	19.99
Our traditional burger. <i>Make it a cheeseburger for an additional 1.99.</i>		Topped with Brie cheese and a basil pesto sauce.	
<b>California*</b>	19.99	<b>Bacon Cheese*</b>	18.99
Topped with melted pepper jack cheese, applewood smoked bacon and guacamole.		Topped with applewood smoked bacon and melted American cheese.	
<b>Cilantro Jalapeño*</b>	18.99	<b>Cajun*</b>	17.99
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.	
<b>BBQ*</b>	18.99	<b>Mushroom Swiss*</b>	18.99
Topped with BBQ sauce, an onion ring and American cheese.		Served with grilled mushrooms and melted Swiss cheese.	

## STEP 2: CHOOSE YOUR PROTEIN

Ask about our Vegan and Gluten-Free options!

<b>Original 1/2 lb. Beef Patty*</b>		<b>Chicken Breast</b>	
Our original 100% beef patty.		Brined and seasoned grilled chicken breast.	
<b>1/2 lb. Angus Chuck &amp; Short Rib Patty*</b>	+4.00	<b>Crispy Chicken Breast</b>	+1.00
Pat LaFrieda's blend of Angus chuck, brisket and short rib.		Seasoned crispy chicken breast.	
<b>Beyond Burger</b>	+2.00	<b>Turkey Burger</b>	
100% plant-based vegan patty.		Seasoned white meat turkey patty.	
<b>Portobello Mushroom</b>		<b>Gardenburger</b>	
Marinated portobello mushroom.		Mushrooms, onions, rice, oats, mozzarella, cheddar, parsley, and garlic.	

Order a patty for your pooch!

4.99



## STEP 3: CHOOSE YOUR SIDE

### Side Choices With Entree

Beer Battered Fries	Onion Rings	+2.49
Potato Salad	Sweet Potato Fries	+2.49
Garden Salad	Garlic Steak Fries	+2.49
Cottage Cheese	Cup Soup	+2.99
Fresh Fruit	Bowl Soup	+6.49
Tortilla Chips	Cup Chili	+3.99
	Bowl Chili	+7.49

## MAKE IT YOUR OWN

Applewood Bacon (2)	+2.49	Cheese (2 Slices):	
Fresh Guacamole	+1.99	American	+1.99
Avocado	+1.99	Pepper Jack	+1.99
Grilled Mushrooms	+1.49	Cheddar	+1.99
Blue Cheese Crumbles	+1.99	Swiss	+1.99
		Provolone	+1.99

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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.  
Take a growler of your favorite beer to go!  
Cheers!*

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<b>Guinness</b> (20oz), Ireland	<b>4.2% ABV</b>	<b>Paulaner Hefe Weissbier</b> Germany	<b>5.5% ABV</b>
<b>North Coast Old Rasputin Imperial Stout</b> Fort Bragg, CA	<b>9.0% ABV</b>	<b>Deschutes Black Butte Porter</b> Bend, OR	<b>5.2% ABV</b>
<b>Russian River Pliny the Elder Double IPA</b> Santa Rosa, CA	<b>8.0% ABV</b>	<b>Alaskan Amber Ale</b> Juneau, AK	<b>5.3% ABV</b>
<b>Russian River Blind Pig IPA</b> Santa Rosa, CA	<b>6.25% ABV</b>	<b>Lost Coast Apricot Ale</b> Eureka, CA	<b>5% ABV</b>
<b>Sierra Nevada Hazy Little Thing IPA</b> Chico, CA	<b>6.7% ABV</b>	<b>North Coast Scrimshaw Pilsner</b> Fort Bragg, CA	<b>4.4% ABV</b>
<b>Altamont Hella Hoppy Double IPA</b> Livermore, CA	<b>9.0% ABV</b>	<b>Trumer Pilsner</b> Berkeley, CA	<b>4.9% ABV</b>
<b>Altamont Maui Wauai IPA</b> Livermore, CA	<b>6.5% ABV</b>	<b>Firestone Walker Cali Squeeze Blood Orange Hefeweizen</b> Paso Robles, CA	<b>5% ABV</b>
<b>Firestone Walker 805 Blonde Ale</b> Paso Robles, CA	<b>4.7% ABV</b>	<b>Modelo Especial Lager</b> Mexico City, Mexico	<b>4.4% ABV</b>
		<b>Coors Light</b> Golden, CO	<b>4.4% ABV</b>

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## **Bottles & Cans**

**Coors Banquet Stubby**  
**Corona Extra**  
**Budweiser**  
**Bud Light**

## **Ask your server about our Non-Alcoholic Beer options**

## **Champagne/Mimosas**

Ask your server what type of Mimosas we are offering.

## **Frozen Margarita**

Classic or topped with Apricot Ale or a Cider. Salted or Tajin rim.  
*Made with Agave wine*

## **Non-Alcoholic Beverages**

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

**Coke, Coke Zero, Diet Coke, Mr. Pibb, 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.

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**Don't forget to ask about our rotating beers!**



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