



### SHARED PLATES

#### FRESH PACIFIC OYSTERS 3.5 / 21 / 42

Available after 3pm. Cucumber Champagne Mignonette, Atomic horseradish, chili oil and lemon. Prices are by the single, half dozen, or full dozen.

#### CRISPY CAULIFLOWER 15

Broccoli, Howzit Punch tempura, sweet chili sauce **VG**

#### PRETZELS & BEER CHEESE 14

Nisi's Bakery pretzel, 'everything' seasoning, house beer cheese **VG**

#### SOY GINGER WINGS 16

Sesame aioli, panko breadcrumbs, furikake, green onion

#### GRILLED ARTICHOKE TACOS 12 / 22

Charred scallion slaw, cucumber pico de gallo, pickled onion, crispy chickpea, limes, salsa roja, salsa verde, salsa fuego. Prices are in quantities of 3 and 6 **V** **GF**

#### AL PASTOR TACOS 12 / 22

Monterey Beer braised citrus pork, roasted pineapple, limes, salsa roja, salsa verde, salsa fuego. Prices are in quantities of 3 and 6

### PIZZA & GREENS

Our house made sourdough is naturally leavened and pies are hand tossed, stretched and topped to order! No substitutions at this time, please.

Salad add ons: chicken +\$6, shrimp (4) +\$9, skirt steak +\$10, salmon +\$14

#### MARGHERITA PIZZA 17

Fresh mozzarella, basil, roasted garlic oil, Pecorino Romano, fire roasted tomato sauce **VG**

#### OLD TOWN PIZZA 21

Cupping pepperoni, Pecorino Romano, ricotta, fresh basil, hot honey

#### PIG & FIG PIZZA 22

Prosciutto, FAB jam, gorgonzola, caramelized onions, Parmigiano Reggiano, mozzarella, arugula

#### CAESAR SALAD 16

Parmesan and garlic crostini, lemon-garlic caesar dressing

#### STREET CORN SALAD 14

Esquites, tomato, radish, cotija cheese, tortilla strips, honey chipotle dressing **VG**

#### BLACKBERRY BURRATA SALAD 18

Baby spinach, red onion, roasted cashews, sunflower pomegranate dressing, dill, mint, lemon oil, Maldon salt, crostini **VG**

### BURGERS & ENTREES

Burgers & sandwiches come with a choice of French fries or green salad. Upgrade to garlic fries for \$2 or caesar salad for \$3.

Add ons: avocado +\$3, egg +\$3, Baker's Bacon +\$5 Udi's gluten free bun available on request.

#### MAIN STREET BURGER 18

Grilled 6 oz. Bistro beef patty, American cheese, tomato, iceberg shreduce, dijonaise, house pickles, brioche milk bun

#### WAGYU SMASHBURGER 23

Pressed & griddled patties, butter braised onions, American cheese, malt vinegar aioli, brioche bun

#### CAPRESE BLT 18

Sumano's ciabatta roll, Baker's bacon, pesto aioli, fresh mozzarella, romaine lettuce, tomato

#### SPICY CHICKEN SANDWICH 20

Beer battered chicken breast, bang bang slaw, tomato sambal, sugar cured jalapeños, sesame pickled cucumber

#### GRILLED MUSHROOM & HUMMUS BOWL 18

Marinated portobello mushroom, cucumber salsa, grape tomato, pickled onion, kalamata olive, zaatar, crispy chickpeas, natural leavened bread **V**

#### GRILLED SKIRT STEAK 35

Harris ranch skirt steak, fried masa, ancho chili black beans, tequila crema, salsa macha, nopales salad, queso fresco

#### SALMON YAKISOBA 30

Miso glazed salmon, stir fried noodles, red pepper, green onion, cabbage, edamame, crispy rice noodles, cured egg yolk, chili crisp



20% gratuity added to parties of 6 or more. Split checks are not available for parties of 6 or more. Water is precious on California's Central Coast & is served only upon request.

Items marked **VG** are vegetarian, **V** are vegan, **GF** are gluten free, and **GFO** are gluten free option, but our kitchen is not. Please inform us of any severe dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



### HOUSE DRAFT BEER



SCAN THE QR CODE FOR OUR UP-TO-DATE ROTATING TAP LIST

Our ever-changing tap list includes a wide variety of beer options, brewed by our ASB team — hoppy IPAs, crisp lagers, malty stouts and porters, fruited sours, and more.

### COCKTAILS

#### SNAQUIRI SHOOTER

snack-sized daiquiri - light rum, sugar and lime 7  
*make it a double* 12

#### KICK IT!

15  
St. George chile vodka, Ancho Reyes chile liqueur, passionfruit, honey, jalapeño simple syrup, firewater bitters, guava, lime, Howzit Punch, rocks

#### PINEAPEROL EXPRESS

15  
Barr Hill gin, Aperol, lemon, pineapple, honey, rocks

#### IN BLOOM

14  
Venus OI gin, Campari, pineapple, lime, orgeat, up

#### ESPRESSO MARTIKI

13  
Plantation light rum, Gruven Vodka, Bearded Bean cold brew, pineapple, Velvet Falernum, orgeat, up

#### UBE ROYALE

13  
Plantation light rum, ube, lemon, simple syrup, egg white, up

#### TRADER JC'S MAI TAI

14  
Jamaican rum blend, curacao, lime, orgeat, rocks

#### PEAR AMOR

13  
Tullamore Dew Irish whiskey, pear liqueur, lemon, simple syrup, rocks

#### GOLD FASHIONED

14  
Michter's bourbon, honey, black cherry bitters, black walnut bitters, rocks

#### PALOMA

12  
Luna Azul Tequila, grapefruit soda, lime, salt, rocks

#### DESERT ROSE

12  
Luna Azul Tequila, hibiscus, lime, chamoy, firewater bitters, ASB lager, chili rim, rocks

### SPARKLING WINE

#### MUMM, BRUT PRESTIGE

Napa, N.V. (187ml) 14

#### CHANDON, BRUT ROSE

California Sparkling Wine, N.V. (187ml) 14

### WHITE WINE & ROSÉ

#### ANCIENT PEAKS, SAUVIGNON BLANC

Margarita Vineyard, Paso Robles, California, '22 11 / 44

#### BLAIR ESTATE, PINOT GRIS

Arroyo Seco, Monterey County, California, '18 13 / 52

#### PAYSAN, CHARDONNAY

Jack's Hill, Monterey County, California, '22 12 / 48

### RED WINE

#### JOYCE, PINOT NOIR

Submarine Canyon, Arroyo Seco, California, '22 13 / 52

#### ODONATA, ZINFANDEL

Gimelli Vineyard, San Benito County, California, '22 14 / 56

#### OMEN, CABERNET SAUVIGNON

Sierra Foothills, California, '22 12 / 48

### NON-ALCOHOLIC DRINKS

#### SOFT DRINKS

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Iced Tea 3.5

#### ABITA ROOT BEER

4

#### JUICE

Orange, Pineapple, Cranberry, Lemonade 4

#### BOTTLED WATER - 750ML (sparkling or still)

7

### GLUTEN FREE

#### STEM CIDER

Off dry cider, 5.8%, 12 oz. can 7

#### SANTA CRUZ CIDER, DON'T MAKE ME BLUSH

Balanced & light dry apple cider, 6.9%, 12 oz. can 9

#### LOCAL ROOTS HARD KOMBUCHA

Purple Haze - Passionfruit, blueberry & ginger, 6%, 12 oz. can 7

#### LONG DRINK STRONG

Gin with natural grapefruit & juniper berry flavors & carbonation, 8.5%, 12 oz. can 9



### CUSTOMER CODE OF CONDUCT

Welcome to Alvarado Street Brewery! Please keep in mind any behavior by guests that does not display respect for our amazing service professionals and/or other guests may lead to us asking you and your party to leave. Help us keep Alvarado Street Brewery a great place to gather and work.