

### SMALL BITES

#### PAPAS BRAVAS \$14

Crispy fried potatoes, smoky tomato chili sauce, creamy garlic aioli (VG) (DFO)

#### HOWZIT WINGS \$16

Sour ale brined, citrus-chile glaze, crushed garlic chips, green onions (DF)

#### MEXICAN SHRIMP COCKTAIL \$17

Tiger Prawns, smoked "clamato", avocado, cucumber, tomatoes, jalapeño, bell peppers, housemade corn tortilla chips (GF) (DF)

#### FRIED CALAMARI \$18

Monterey Bay calamari, lemon slices, kale, Parmesan, charred lemon (DFO)

#### HUMMUS \$18

Cucumber-fennel relish, sumac, pomegranate molasses, za'atar, pine nuts, natural leavened bread (VG) (DF)

### GREENS & PIZZAS

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

*Salads available in individual & family sizes. Add chicken +\$6, shrimp +\$9, halibut +\$14*

#### CLASSIC CAESAR SALAD \$18 | \$24

Romaine lettuce, croutons, Parmigiano Reggiano, Caesar dressing (GF)

#### MEDITERRANEAN SALAD \$18 | \$24

Gem lettuce, artichokes, Persian cucumber, cherry tomatoes, garbanzo beans, olives, herbs, falafel, feta cheese, oregano vinaigrette (VG) (GF) (DFO)

#### BEET & STRAWBERRY SALAD \$17 | \$21

Brown butter yogurt, frisée, arugula, candied sunflower seeds, balsamic reduction (VG) (GF) (DFO)

#### ASPARAGUS & KALE SALAD \$17 | \$21

Burrata cheese, carrot ribbons, watermelon radish, cherry tomato, basil purée, meyer lemon vinaigrette (VG) (GF) (DFO)

#### MARGHERITA PIZZA \$18

Buffalo mozzarella, Parmigiano Reggiano, roasted tomatoes, sweet basil, basil oil (VG) (DFO)

#### GARDEN PIZZA \$20

Asparagus, artichokes, kale, stracciatella cheese, sundried tomato relish, smoked onion marmalade, pea sprouts, Parmigiano Reggiano, pesto (VG) (DFO)

#### OLD TOWN PIZZA \$21

Cupping pepperoni, Pecorino Romano, mozzarella, provolone, ricotta, basil, hot honey (DFO)

### BURGERS, SANDWICHES & ENTRÉES

*Burgers & sandwiches come with choice of fries, green salad or upgrade to garlic fries +\$2. Add: +\$2, avocado +\$3, egg +\$3, bacon +\$5, sub BEYOND® patty +\$3.*

#### SMOKED BRISKET MELT \$25 (Saturday & Sunday only)

12 oz. of our 14-hour smoked brisket sliced fresh to order, fontina cheese, pickled jalapeño, onion jam, house BBQ sauce, Alabama white sauce, Carmel Bakery sourdough

#### ALVARADO BURGER \$22

Wagyu beef patty, lettuce, tomato, pickled onion, pickles, pickled jalapeño, fontina, rad sauce, brioche bun

#### SMASH-STYLE DOUBLE CHEESEBURGER \$22

Wagyu Beef, American cheese, grilled onions, malt vinegar aioli, Carmel Bakery brioche bun

#### SPICY FRIED CHICKEN SANDWICH \$19

Roasted bell pepper slaw, Fresno aioli, hot honey, pepper jack cheese, Carmel Bakery 'everything' brioche bun

#### ARTICHOKE TEMPURA SANDWICH \$17

Baked red kidney bean patty, spicy sundried tomato relish, spinach, arugula, vegan green goddess, vegan bun (V) (DF)

#### CRISPY CAULIFLOWER \$22

Crispy tempura cauliflower, sautéed broccolini, scallions, Thai chilies, Chinese master sauce, seasoned rice, crispy shallots, peanuts (V) (DF)

#### CLASSIC FISH & CHIPS \$23

Pilsner-battered cod, fries, malt vinegar aioli (DF)

#### SMOKED CLAMS & SHRIMP PASTA \$28

Garlic, shallot, sundried tomatoes, oyster mushrooms, arugula, Parmesan, Monterey Beer, Bigoli's fettuccine (DFO)

#### SEARED CALIFORNIA HALIBUT \$32

Stir-fried mixed local vegetables, kimchi fried rice, lemongrass beurre blanc (GF) (DFO)

#### GRILLED RACK OF LAMB \$42

Bloomsdale spinach, Castroville artichokes, sugar snap peas, charred mini sweet chiles, saffron couscous, tzatziki (DFO)



### 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, crispy lagers, malty stouts and porters, fruited sours, and more.

### SPECIALTY COCKTAILS

#### THE FAREWELL SONATA \$13

Vodka, Aquavit, peach, lemon, housemade orgeat, up

#### CHERRY MULE \$12

Tito's vodka, cherry, lime, Top Hat ginger beer, rocks

#### CAFFEINEY-TINI \$13

Vodka infused with Carmel Valley Roasting Company bourbon barrel-aged coffee, Amaretto, coffee cream liqueur, almond, simple syrup, up

#### THE BISTRO BANGER \$12

Barr Hill gin, yuzu liqueur, lemon, demerara syrup, rocks

#### ELDERFLOWER G & T \$12

Nolet's Silver gin, Top Hat tonic syrup, elderflower syrup, big rock

#### TRADER JC'S MAI TAI 2.0 \$14

Plantation Rum 3 Star White, Smith & Cross, dry curaçao, housemade orgeat, lime, Rhum Barbancourt 15 year float, rocks

#### THE 83RD MOON \$12

Plantation 3 Star White Rum, kiwi, lime, coconut, rocks

#### MASTER OF DISGUISE \$12

Old Forester 86 Bourbon, rosemary, lemon, maple syrup, big rock

#### CARTHUSIAN ROSE \$14

Mijenta Blanco tequila, Yellow Chartreuse, jalapeño, strawberry, lemon, simple syrup, tajin, rocks

#### ROLEPLAY \$14

Yuu Baal Mezcal, passion fruit, lime, agave, orange curaçao, firewater bitters, lime-salt rim, rocks

### NON-ALCOHOLIC

#### COCONUT DREAMS MOCKTAIL \$8

Coconut, orange juice, lime, pineapple

#### SOFT DRINKS \$3.5

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

#### ABITA ROOT BEER \$4

#### JUICE \$4

apple, orange, cranberry, pineapple, lemonade

#### BOTTLED WATER - 750ML \$7

Sparkling or still

### SPARKLING WINE

#### POEMA, CAVA BRUT \$10 / 40

Penedes, Spain, N.V.

#### CHANDON, BRUT ROSÉ \$14

California sparkling wine, N.V.

### WHITE WINE & ROSÉ

#### BLAIR ESTATE, PINOT GRIS \$13 / 52

Arroyo Seco, Monterey County, California, '19

#### JOYCE, ALBARIÑO \$12 / 28

Mission Ranch Vineyard, Arroyo Seco, California, '22

#### CADRE, STONE BLOSSOM \$13 / 52

#### SAUVIGNON BLANC

Edna Valley, San Luis Obispo, California, '22

#### VINUM CELLARS, CHARDONNAY \$12 / 28

Arroyo Loma Vineyard, SLH, California, '21

#### TALBOTT, CHARDONNAY \$13 / 52

Sleepy Hollow Vineyard, SLH, California, '21

#### CAMBRIA, ROSÉ \$13 / 52

Julia's Vineyard, Santa Maria Valley, California, '22

### RED WINE

#### TROUBLEMAKER, RED BLEND \$11 / 27

Central Coast, California, N.V.

#### WRATH, PINOT NOIR \$15 / 60

Swan/828, Monterey, California, '20

#### OPOLO, MOUNTAIN ZINFANDEL \$11 / 27

Paso Robles, California, '20

#### BYINGTON, BARBERA \$15 / 60

Rockpile Vineyard, Amador County, California, '16

#### DAOU, CABERNET SAUVIGNON \$15 / 60

Paso Robles, California, '22

### GLUTEN FREE

#### SANTA CRUZ CIDER: DON'T MAKE ME BLUSH \$9

Cider with Pomegranate from the Sierra Foothills • 6.5% • 12 oz can

#### KYLA SUNBURST HARD KOMBUCHA \$7

Lavender lemonade • 6.5% • 12 oz can

#### GLUTENBERG PALE ALE \$7

Gluten-free pale ale • 5.5% • 16 oz can



### 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.