



**ALVARADO
STREET**

**BREWERY
& GRILL**

ALVARADO STREET BREWERY

WINTER 2024

Executive Chef
DELFINO XICOTÉNCATL

Head Brewer
WADE CASWELL

General Manager
ANDREW VILLEGAS



OUR STORY

Alvarado Street Brewery was founded by the Hill family in 2014. It began right here at our original neighborhood brewpub in Downtown Monterey and has since expanded to five locations dedicated to serving Monterey County's locals and visitors alike.

Affectionately known among our staff and friends as 'the pub,' we've been brewing here for a decade now and continue to produce tons of tasty, award-winning beers. Our flagship, the five-time Great American Beer Festival-winning Mai Tai P.A., was crafted right behind that glass! Today, our 10-barrel brewhouse (approximately 300 gallons per batch) is responsible for a range of beers, covering styles from hop-saturated IPAs and Pale Ales to crisp and approachable lagers, along with many bold, experimental styles in between. We often trial new beer recipes at our pub, and if successful, they're brewed on a larger scale (around 1800 gallons) at our production brewery in Salinas. From there, they make their way into cans and are distributed throughout California.

While we are recognized for our beer, we take our food very seriously. Our kitchen prepares most items from scratch, sourcing ingredients locally and working with nearby farms. It's important for us to showcase the regional aspects of the food we serve. Fortunately, we have the fertile Salinas Valley, known as the 'salad bowl of the world,' just a few miles away, and the Pacific Ocean's bounty right down the street. Drawing inspiration from around the world for our beer creation, you'll also find menu items here that are globally influenced, often with bold, vibrant flavors that complement the intensity of our beers (see the pairing notes below).

Over the past ten years, our breweries have accumulated 13 Great American Beer Festival medals, 2 World Beer Cup medals, and other prestigious awards in local and national brewery competitions. We're proud that our company recently earned the 2023 designation of the #3 Best Brewery in America (small regional category) in Craft Beer & Brewing Magazine.

FLAGSHIP BEERS ON DRAUGHT

Below are the beers we produce year-round, widely available locally at most retailers. We also offer shipping of our beer to any address in California. While we're extremely proud of these flagship offerings, we also provide a dynamic selection of rotating, one-off, and seasonal beers that we encourage you to try. [Scan the QR code below for an up-to-date list of fresh beers on tap.](#)



MONTEREY BEER \$7
American Lager • 4.5% • 16oz

Resurrected from 1935. Made with 100% malted barley, this is the local's lager of the Monterey Peninsula and Salinas Valley. Crisp, clean and perfect for any occasion!

Pairs well with: lighter fare or spicy dishes; winter beet salad, Thai curry calamari.



MAI TAI P.A. \$8
Tropical IPA • 6.5% • 16oz

5x Great American Beer Festival medalist. Tropical IPA brewed with 100% Mosaic hops, lending intensely dank aromas of passion fruit, guava, and lychee. Finishes dry, in true West Coast fashion.

Pairs well with: rich & decadent fare; smashburger, Alvarado burger or birria tacos.



PILS \$7
German-Style Pilsner • 5.2% • 16oz

Brewed with traditional European malt & hops, naturally carbonated & horizontally lagered for six weeks. Elegant presentation, gorgeous floral Noble-hop aromatics, and a crisp finish with an assertive, yet refined bitterness.

Pairs well with: bar pie: the ultimate combination of pizza & beer.



COLD PRESSED \$8
Hazy IPA • 6.5% • 16oz

Pure hop juice in a can! We combine a unique blend of hops and an expressive yeast strain to create flavors of peach rings, mango, guava and pulpy, fresh-squeezed orange. Low bitterness and a chewy, full-flavored mouthfeel.

Pairs well with: seafood & lighter fare; paella, fish & chips.



HOWZIT PUNCH \$7
Sour Ale with Passionfruit, Orange, & Guava • 5.5% • 11oz

2020 Great American Beer Festival Silver medal winner. Passionfruit, Orange & Guava sour ale that brings the same POG-juice combo since 2015!

Pairs well with: lighter fare with some acidity; rainbow grain bowl, fish & chips.



LAND & SEA \$8
XPA • 5.0% • 16oz

Extra Pale Ale, brewed to honor our local professional football club, the Monterey Bay FC Union. Featuring juicy, tropical Nelson Sauvin hops and a crisp, refreshing finish.

Pairs well with: spicy, smoky and/or umami flavors; house wings, KFC sandwich, mole ribs.



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

Our ever-changing tap list includes a wide variety of beer options, brewed at our three breweries in Monterey, Carmel, and Salinas. Hazy & West Coast IPAs • Approachable Lagers • Fruited Sour Ales • Bold Stouts • and much more!

FOOD MENU

HOUSE SMOKED WINGS \$15

Oak smoked Mary's free range chicken, house dry rub, house ranch **GF**

GARLIC FRITES \$9

Gilroy garlic, herbs, oil, malt vinegar aioli **VG DF**

MONTEREY BAY FRIED CALAMARI \$16

Thai curry, malt vinegar aioli, lemon, jalapeño, crispy kale

'EVERYTHING' PRETZELS \$14

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

QUESA BIRRIA TACOS \$17

Crispy tortillas, braised beef, mozzarella, cilantro, white onion, consommé **GF**

BEER STEW \$12

Braised beef chuck, marbled potatoes, pearl onions, winter vegetables, stout, grilled Ad Astra sourdough **DF**

WINTER BEET SALAD \$15

Swank Farms roasted beets & frisée, mascarpone yogurt, beet vinaigrette, citrus gremolata, pepitas **VG GF DFO**

- **Add ons:** avocado +\$3, chicken +\$6, tiger shrimp +\$9

CLASSIC CAESAR \$15

Chopped hearts of romaine, sourdough croutons, creamy caesar dressing, freshly grated Parmesan

- **Add ons:** avocado +\$3, chicken +\$6, tiger shrimp +\$9

RAINBOW GRAIN BOWL \$16

Purple rice, red quinoa, asparagus, bell pepper, radish, cucumber, edamame, chives, cashews, house balsamic vinaigrette, served cold **V GF DF**

- **Add ons:** avocado +\$3, chicken +\$6, tiger shrimp +\$9

BAR PIE

10" pan-style pizza, six slices per pie. Unique to our pub; light, airy and crunchy texture with a crispy, cheesy 'frico' crust

- **CHEESE** mozzarella, Pecorino Romano & cheddar **VG** \$14
- **OLD TOWN** mozzarella, cupping pepperoni, basil, hot honey, ricotta \$16
- **SURF** pesto, grilled tiger shrimp, grande mozzarella \$17
- **BACON & EGG** Gruyere, mozzarella, Baker's bacon, fried egg, hollandaise \$18

ALVARADO BURGER, SINGLE \$14 | DOUBLE \$18

Seared Angus 4 oz patty, American cheese, iceberg shredduce, dijonnaise, house pickles, Ad Astra milk bun, served with seasoned fries or side salad

- **Add ons:** avocado +\$3, egg +\$3, candied Baker's Bacon +\$5

WAGYU SMASHBURGER \$23

Pressed & griddled, butter braised onions, American cheese, malt vinegar aioli, Ad Astra milk bun, served with seasoned fries or side salad

KFC SANDWICH \$18

Katsu fried chicken, tonka sauce, pickled furikake cabbage, sliced Ad Astra milk bread, served with seasoned fries or side salad

VEGAN BURGER \$17

Beyond patty, vegan American cheese, vegan jalapeño aioli, Swank Farms beefsteak tomato, iceberg shredduce, caramelized onion, house pickles, vegan brioche bun, served with seasoned fries or side salad **V**

LOCO MOCO \$24

Wagyu patty, bacon-ginger fried rice, cabbage, avocado, sausage beer gravy, fried egg

PAELLA SKILLET \$31

Arborio saffron rice, mussels, scallops, shrimp, chicken, Spanish chorizo, English peas, red bell peppers **GF DF**

FISH & CHIPS \$24

Battered local rockfish, frites, beer vinegar, aioli, lemon

SURF 'N TURF LOADED MAC \$33

Lobster, carne asada, scallions, ditalini pasta, Gruyere, white cheddar, gouda, Parmesan crust

MOLE RIBS, HALF RACK \$30 | FULL RACK \$48

Oak smoked & braised Duroc St. Louis ribs, Mexican rice, pinto beans, Chef's Puebla-style mole sauce **GF DF**

VG vegetarian **V** vegan **GF** gluten free **DF** dairy free **DFO** dairy free option

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. Additional sauces will be charged at \$1.50 each. To-go boxes available upon request. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness in some individuals. Please inform us of any severe dietary restrictions. We offer vegetarian, vegan, and gluten free items, but our kitchen is not.

COCKTAILS

I LYCHEE LIKE THAT \$14

Ketel One Vodka, lemon, lychee liqueur, rose syrup, sparkling wine, up

YOU GUAVA BE FRESH \$15

Ketel One Vodka, hibiscus guava syrup, Lofi Gentian Amaro, lime, rocks

QUEEN OF HEARTS \$15

Hibiscus infused Aviation Gin, Lofi Gentian Amaro, lemon, egg white, up

TRADER J.C.'S MAI TAI \$14

Jamaican rum blend, Curacao, lime, orgeat, demerara, rocks

WOLF MOON SOUR \$14

George Dickel Bourbon, Cardamaro, lemon, blood orange syrup, Angostura bitters, cardamom bitters, egg white, up

BARTENDER'S BREAKFAST \$15

George Dickel Bourbon, Foro Amaro, 'Best Part of Waking Up' stout syrup, Angostura bitters, black walnut bitters, scotch rinse, large rock

CAFE DE REYES \$16

Arette Reposado Tequila, Mr. Black coffee liqueur, chili liqueur, demerara, Captain + Stoker cold brew, orange essence, up

BLOOD ORANGE GINGER MARG \$14

Cutwater Reposado Tequila, ginger liqueur, lime, blood orange syrup, agave, rocks

NON-ALCOHOLIC

ERDINGER \$4

Non-alcoholic beer

FOUNTAIN DRINKS \$3.5

Coke, Diet Coke, Sprite, Orange Fanta, Seagram's Gingerale

ICED TEA \$3.5

ABITA ROOT BEER \$3.5

FEVER TREE GINGER BEER \$3.5

JUICE \$5

Orange, apple, cranberry

CAPTAIN + STOKER COFFEE \$3.5

Regular or decaf • roasted in Monterey, CA

HOT TEA \$3.5

BOTTLED WATER - 750ML \$4.5

Sparkling or still

SPARKLING WINE & ROSÉ

HOUSE WINE, BRUT BUBBLES \$11

Washington, N.V. (187ml)

J CALIFORNIA CUVÉE \$40

California N.V. (bottle only)

MCINTYRE, ROSE \$12 / 44

Santa Lucia Highlands, Monterey County, California, '21

WHITE WINE

CURRAN, GRENACHE BLANC \$13 / 48

D'Alfonso-Curran Wines, Santa Barbara, California, '22

JOEL GOTT SAUVIGNON BLANC \$13 / 48

Napa, California, '22

PAYSAN, CHARDONNAY \$12 / 44

Jack's Hill, Monterey County, California, '19

BELLA SANDRA CHARDONNAY \$14 / 52

Silvestri Vineyard, Carmel Valley, California, '19

RED WINE

CRU, GSM BLEND \$14 / 52

CRU Winery, Paso Robles, California, '21

DONATI FAMILY VINEYARD CLARET \$13 / 48

Bordeaux Blend, Paso Robles, California, '19

COMANCHE CELLARS PINOT NOIR \$14 / 52

Tondré Grapeland, Santa Lucia Highland, Monterey County, California, '21

PAYSAN CABERNET SAUVIGNON \$14 / 52

Brigantino Vineyard, San Benito County, California, '21

GLUTEN-FREE

STEM CIDER \$7

Off dry cider 5.8% • 12oz can

KYLA HARD KOMBUCHA \$8

Lavender lemonade 6.5% • 12oz can

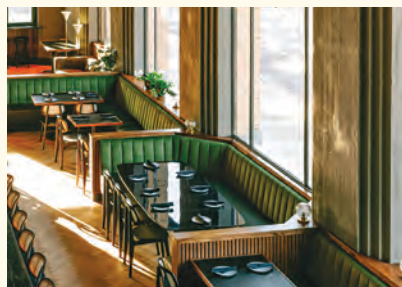
LONG DRINK STRONG \$9

Hard citrus soda 8.5% • 12oz can

CHECK OUT OUR OTHER LOCATIONS!



Carmel Brewery & Bistro, Carmel-By-The-Sea



Alvarado On Main, Oldtown Salinas



Production Brewery & Tasting Room, Salinas

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.