



**ALVARADO
STREET**

**BREWERY
& GRILL**

SPRING 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% • 16 oz.

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; Spring Beet Salad, Calamari.



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

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, Pub Burger, Birria Tacos.



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

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% • 16 oz.

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; Cauliflower Steak, Fish & Chips.



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

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% • 16 oz.

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

Pairs well with: spicy, smoky and/or umami flavors; House Wings, KFC Sandwich, Skirt Steak.



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

'EVERYTHING' PRETZELS \$14

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

HOUSE SMOKED WINGS \$15

Oak smoked cage free chicken, house dry rub, house ranch **GF**

PORK BELLY POUTINE \$17

Sausage gravy, braised and crispy pork belly, cheese curds, skin on fries

MONTEREY BAY FRIED CALAMARI \$16

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

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**

SPRING BEET SALAD \$15

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

CLASSIC CAESAR \$15

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

RAINBOW GRAIN BOWL \$16

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

- **SALAD ADD-ONS, AVOCADO \$3 | CHICKEN \$6 | TIGER SHIMP \$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

- **GARDEN** zucchini, eggplant, fennel, mozzarella, Nicoise olives **VG** \$15
- **OLD TOWN** mozzarella, cupping pepperoni, basil, hot honey, ricotta \$16
- **GANGNAM STYLE** Lap Xoung sausage, chopped clams, ginger, jalapeño, cilantro \$18
- **CALABRESE & PINEAPPLE** spicy Calabrese sausage, pineapple and chile purée, watercress \$18
- **SALCHICHA MACHA** ground sausage, salsa macha, cotija cheese, mozzarella, cilantro \$16

"THE PUB" BURGER \$17

Grilled Angus beef patty, American cheese, iceberg shreduce, dijonnaise, house pickles, tomato, Ad Astra milk bun, served with seasoned fries or side salad

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

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

SPICY SKIRT STEAK SANDWICH \$19

Fajita-style skirt steak, arugula, salsa macha, jalapeno pepper jack cheese, ciabatta

LOCO MOCO \$24

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

CURRIED CAULIFLOWER STEAK \$22

Roasted cauliflower steak, coconut curry broth, kabocha squash purée, sunflower seeds **V**

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

CHIMICHURRI SKIRT STEAK \$29

Grilled skirt steak, yucca frites, wedged little gems romaine, cherry tomatoes, green goddess dressing, aji amarillo salsa

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, Mumm Sparkling Brut, up

VACATION BUG \$15

Barr Hill gin, pineapple amaro, Falernum, lemon, honey, rocks

SUNSET ON SATURN \$15

Farmers gin, Cutwater Bali Hai rum, passion fruit liqueur, orgeat, lime, pineapple, vanilla, Angostura bitters, rocks

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

Jamaican Rum Blend, lime, orgeat, demerara, dark rum float, rocks

YUZU BERRY SMASH \$14

Kikori whiskey, yuzu, Aperol, fresh strawberry, lemon, rhubarb bitters, rocks

COWBOY COFFEE \$15

George Dickel 8 yr bourbon, Mr. Black liqueur, Captain + Stoker cold brew, chocolate bitters, Best Part of Waking Up float, large rock

BLOOD ORANGE GINGER MARG \$14

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

GUAVA & SMOKE PALOMA \$14

Amras Verde Mezcal, Aperol, grapefruit, hibiscus guava syrup, lime, black sea salt, rocks

NON-ALCOHOLIC

SOFT DRINKS \$3.5

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

ABITA ROOT BEER \$3.5

JUICE \$5

Orange, Apple, Cranberry, Lemonade

BOTTLED WATER - 750ML \$7

Sparkling or still

SPARKLING WINE

MUMM BRUT PRESTIGE \$14

Napa, California, N.V. (187ml)

CHARLES DE CAZANOVE, TETE DE CUVÉE \$28

Champagne, France, N.V. (half bottle)

WHITE WINE & ROSÉ

CURRAN, GRENACHE BLANC \$13 / 52

Santa Barbara, California, '22

HONIG, SAUVIGNON BLANC \$13 / 52

Rutherford, Napa, California, '23

PAYSAN, CHARDONNAY \$12 / 48

Jack's Hill, Monterey County, California, '22

ODONATA, CHARDONNAY \$14 / 56

Boekenoogen Vineyard, SLH, California, '22

WISHLIST, ROSE \$13 / 52

Paso Robles, California, '22

RED WINE

LA MAREA, GRENACHE \$14 / 56

Central Coast, California, '20

VINUM CELLARS, PINOT NOIR \$13 / 52

Arroyo Loma, Monterey, California, '21

COMANCHE CELLARS, SYRAH \$14 / 56

Tondre Grapefield, SLH, California, '21

DRY CREEK, CABERNET SAUVIGNON \$15 / 60

Dry Creek Valley, Sonoma, California, '20

GLUTEN-FREE

STEM CIDER \$7

Off dry cider • 5.8% • 12 oz. can

KYLA SUNBURST HARD KOMBUCHA \$8

Lavender lemonade • 6.5% • 12 oz. can

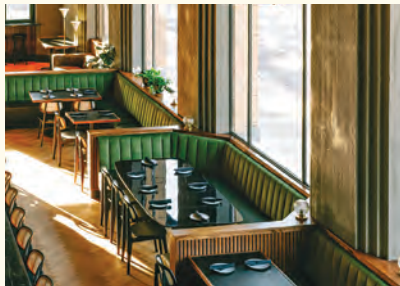
LONG DRINK STRONG \$9

Hard citrus soda • 8.5% • 12 oz. 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.