

PACIFIC BEACH
ALEHOUSE

KITCHEN & BREWERY

SDRW DINNER MENU // January 15th - 22nd, 2017

// FIRST COURSE

Choice of:

Lobster Bisque

Californian Golden Salad GF

Arcadian Lettuce, Honey Roasted Almonds, Macerated Apricots, Golden Raisins, Feta, Basil Vinaigrette

Rattlesnakes

Bacon Wrapped Jalapeños, Achiote Cream Cheese, Served with Ranch Dressing

Mussels

Black Mussels, White Wine, Fresh Garlic, Spicy Tomato Broth, Fresh Basil, Garlic Bread

// SECOND COURSE

Choice of:

Grilled Salmon

Scottish Salmon, Mushroom Risotto, Broccolini, Balsamic Glaze

New York

8oz. Center Cut New York, Pasilla Pepper Bacon Potato Hash, Broccolini, Black Garlic Butter

Brick Oven Chicken

Yukon Gold Mashed Potatoes, Sautéed Swiss Chard, Sautéed Onions, Garlic Butter

// THIRD COURSE

Choice of:

Butterscotch Crème Brulee

Served With Fresh Strawberries & Chocolate Crumble

Banana Cream Cheesecake

Banana Chips, Rum Caramel, Whipped Cream

// 30.00 per person

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

GF - Gluten Free