

PACIFIC BEACH
ALEHOUSE
KITCHEN & BREWERY

BRUNCH MENU

BRUNCH FAVORITES

THE LOCAL

Two Eggs any style, Potato Medley, Toast, choice of Bacon, Sausage. **\$10.95**

SHORTRIB HASH AND EGG SKILLET

Two Eggs any style, Potatoes, Onions and Sausage Gravy. **\$12.95**

CHICKEN AND BISCUITS

Crispy Fried Chicken Breast, Cheddar Onion Biscuit, Sausage Gravy, Potato Medley. **\$12.95**

STEAK AND EGGS

8 oz. Hangar Steak, two Eggs any style, Potato Medley. **\$19.95**

TOSTADA RACHEROS

Crispy Corn Tortilla topped with two Eggs, creamy Black Beans and Corn, Red Ranchero Sauce, White Cheddar Cheese, Cotija Cheese, fresh Cilantro. **\$10.95**

CRAB AND LOBSTER BENEDICT

Poached Eggs, Fresh Crab, Maine Lobster, Sautéed Spinach And Tomato, Lemon-Dill Hollandaise, Potato Medley. **\$16.95**

MISSION & GRAND

Russian Standard Vodka, Fresh Muddled Cucumbers & Raspberries, & Sparkling Wine. **\$12**

STRAWBERRY FIELDS

Ketel One, Fresh Strawberries, Agave Syrup, Lemon Juice & Soda. **\$12**

ALEHOUSE RYE

Bulleit Rye Whiskey, Antica Vermouth, Orange Bitters **\$12**

THE GREEN FLASH

Hendricks Gin, Cucumber, Elderflower, Agave, Pineapple Juice. **\$12**

BEE STING

Nolets, Lemon, Honey Water, Rhubarb Bitters. **\$12**

WE GOT THE BEET

Don Julio Reposado, Beet Juice, Lime, Orange Juice, Serrano Pepper, Ginger Beer. **\$12**

GREEN OMELET

Asparagus, Spinach, Zucchini, Avocado, and Goat Cheese, Potato Medley. **\$11.95**

CHORIZO AND EGG BURRITO

Scrambled Eggs, Chorizo, White Cheddar Cheese wrapped in a Tomato Tortilla. Served with a Potato Medley. **\$9.95**

BISCUITS AND GRAVY

Two Eggs any style, choice of Bacon or Sausage, served with a Cheddar Onion Biscuit and Sausage Gravy. **\$10.95**

ACAI BOWL

Bananas, Strawberries, Blueberries, House-Made Granola, Honey. **\$8.95**

BUTTERMILK PANCAKES

Stack of Three House made Pancakes, with your choice of Sausage or Bacon. **\$9.95**

CRAFT COCKTAILS

ALEHOUSE SANGRIA

Red or White Moscato, Fresh Fruit, Brandy, Peach Liqueur & Sparkling Wine. **\$9**

ALEHOUSE CADDY

Don Julio Reposado, Patron Citron, Fresh Lime & Lemon Juice, Orange Juice & Grand Marnier. **\$12**

CALL ME OLD FASHIONED

Apple Pear Infused Makers Mark, Maple Syrup, Lemon, Bitters, Bacon. **\$12**

MEZCAL ME MAYBE

Mezcal, Lemon, Agave, Blackberries, Chocolate Bitters. **\$12**

STRAWBERRY BASIL MARGARITA

Don Julio Blanco, Triple Sec, Agave, Lime, Lemon, Strawberries, Basil. **\$12**

BASIC BEACH

Tito's Vodka, Lemon, Lavender Vanilla Simple Syrup. **\$12**

WHITES

BV Century Cellars	Chardonnay	6/22
Great American Wine	Chardonnay	7/26
Newton	Chardonnay	13/48
Oyster Bay	Sauvignon Blanc	9/34
Cape Mentelle	Sauvignon Blanc	9/34
Porto Vino	Pinot Grigio	9/34

REDS

BV Century Cellars	Cabernet Sauvignon	6/22
Great American Wine	Cabernet Sauvignon	7/26
Smith & Hook	Cabernet Sauvignon	8/30
Menage a Trois	Meritage	8/30
Bianchi	Zinfandel	8/30
A by Acacia	Pinot Noir	8/30
Altos Del Plata	Malbec	7/26

GF Denotes Gluten Free **GFS** Denotes Gluten Free if lettuce wrap is subbed for bread **RF** Denotes Seafood Not Cooked With Heat
Consuming Raw Or Undercooked Protein May Be Hazardous To Your Health