

# PACIFIC BEACH ALEHOUSE

KITCHEN & BREWERY

*San Diego*  
**RESTAURANT WEEK 2019**  
January 20<sup>th</sup>–January 27<sup>th</sup>

## DINNER

### // FIRST COURSE

*Recommended Beer Pairings:*

*Crystal Pier Pale Ale or Grand Ave IPA - \$5 ea.*

*Choice of:*

#### **Shrimp Taquitos**

Chili Lime Shrimp, Corn Tortilla, Jalapeño Slaw, Cilantro-Lime Crema, Cotija Cheese, Micro Cilantro

#### **Lobster Bisque**

Maine Lobster, Sherry Cream, Tarragon, Grilled Baguette

#### **PB Fresh Greens**

Baby Artisan Greens, Blueberries, Mandarin Oranges, Shaved Carrot, Toasted Almonds, Avocado, Hemp Seeds, Super Fruit Vinaigrette

#### **Roasted Brussels Sprouts**

Roasted Garlic Oil, Caramelized Onions, Candied Bacon, Balsamic Glaze

### // SECOND COURSE

*Recommended Beer Pairings:*

*Rockfish Red or Soladad Stout (with steak entrée) - \$5 ea.*

*Choice of:*

#### **Crab & Lobster Roll**

Fresh Crab, Maine Lobster, Aioli, Old Bay, Green Onion, Brioche Roll

#### **Coffee Rubbed Steak**

8oz NY Strip, Sautéed Green Beans, Au Gratin Potatoes, Ale-1 Sauce

#### **Vegan Bolognese**

Impossible "Meat", Tomato Sauce, Garlic, Oregano, Red Pepper Flakes, Fettuccine, Cashew "Parmesan"

#### **St. Louis Ribs**

Half Rack of Smoked Brown Sugar Glazed Pork Ribs, Au Gratin Potatoes, Soledad Stout BBQ Sauce, Apple Slaw

### // THIRD COURSE

*Recommended Beer Pairing: Soladad Stout \$5*

*Choice of:*

#### **Maple Bacon Mud Pie**

Hot Fudge & Whipped Cream

#### **Raspberry Mousse**

Dark Chocolate, Graham Cracker Crumble, Porter Ganache

### // 30.00 PER PERSON

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

**SAN DIEGO RESTAURANT WEEK**