

PACIFIC BEACH ALEHOUSE

KITCHEN & BREWERY

San Diego
RESTAURANT WEEK 2019
January 20th–January 27th

LUNCH

// FIRST COURSE

Recommended Beer Pairings:

Law Street Lager, 858 Blonde, or Crystal Pier Pale - \$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 - \$5 ea.

Choice of:

Black & Blue Flatbread

Smoked Tri Tip, Bechamel, Mozzarella,
Blue Cheese, Pickled Onions, Arugula

Beer Cheese Burger

1/2 Pound Brisket & Ribeye Blend,
AleHouse Beer Cheese, Fried Onions,
Bacon, Brioche Bun

sub Impossible Burger for only a buck!

Fish & Chips

Local Wild Halibut, Law Street Lager Beer Batter,
Lemon, Caper Dill Tartar Sauce,
House Cocktail Sauce, Seasoned Fries

Grilled Chicken Mac & Cheese

White Cheddar, Parmesan, Mascarpone,
Bechamel Sauce, Fresh Rigatoni, Breadcrumb Crust

// THIRD COURSE (ADDITIONAL \$5)

Recommended Beer Pairing: Soladad Stout \$5

Choice of:

Maple Bacon Mud Pie

Hot Fudge & Whipped Cream

Raspberry Mousse

Dark Chocolate, Graham Cracker Crumble,

// 15.00 PER PERSON

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

SAN DIEGO RESTAURANT WEEK