

# AVENUE

ALE HOUSE & PIZZA LOFT



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[Drink & Draft Menu](#)

# AVENUE

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MENU

## SALADS

### CLASSIC

#### AMERICAN CAESAR 8

romaine lettuce, croutons,  
caesar dressing

#### ROBERT H COBB SALAD 9

diced chicken, tomato, hard  
boiled egg, avocado, bacon,  
blue cheese crumbles, red wine  
vinaigrette\*\*

#### ARUGULA SALAD 9

goat cheese, pecans, dried  
cranberries, mandarin oranges,  
tomatoes, raspberry vinaigrette\*\*

**PROTEIN:** Chicken 6 | Steak 8 | Salmon 7 | Shrimp 6

## SOUPS

### TOMATO BASIL

**BISQUE** \*\* 5c/8b

### CHICKEN AND

**CORN** 5c/8b

## SHARES AND STARTERS

### CHORIQUESO 12

ground chorizo, cooper sharp  
cheese, fresh tortillas

### TUNA AND MANGO POKE 14

rice, ahi tuna, mango, avocado,  
cucumber, spicy mayo,  
sesame oil\*\* 

### HERITAGE HUMMUS 10

arugula goat cheese salad, fresh  
pita\*\*

### TOMATO MOZZARELLA

#### ARANCINI 10

mushroom and pea risotto with  
tomato and mozzarella fried and  
served with marinara

### PARM FRIES 8

freshly grated parmesan, malt  
vinegar aioli\*\*

### POUTINE 10

tots, cheese curds, house gravy\*\*

### FRIED PICKLE CHIPS 10

house horsey sauce

### BRUSSEL SPROUTS 9

served crispy with a black garlic  
glaze finish\*\*

### CRISPY CALAMARI 10

tossed in seasoned flour & fried,  
smoked jalapeno crema, marinara

### SOFT PRETZEL STICKS 8

pair of freshly baked pretzels  
paired with beer cheese sauce

### AVOCADO TOAST 12

marble bread, tomatoes, goat  
cheese, arugula

### WINGS

#### BONE-IN \*\* OR TENDERS 14

celery and bleu cheese or ranch.

**saucés:** hot, mild, bbq, garlic  
parmesan, mango habanero, thai  
chili, sweet-heat, honey sriracha

**dry rubs:** jerk, old bay



Spicy

\*\*Gluten Free Options, Gluten free rolls, tortillas, and crust available for an upcharge  
Parties of 8 or more may be subject to an 18% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# CRAFT PIZZA FROM THE 680° BRICK OVEN, EXPECT SOME CHAR

## THE CARNIVORE 15

pepperoni, salami, sausage, bacon, chicken, mozzarella\*\*

## "MARGHERITA" 14

oven roasted tomatoes, basil oil, mozzarella, parmesan, nut free pesto, balsamic drizzle\*\*

## WHITE PIZZA 13

alfredo, mozzarella, ricotta, parmesan, spinach, and roasted garlic cloves

## HAND HELD + FRIES OR TATER-TOTS + SEASONING

### FRENCH DIP 13

shaved beef, provolone, hoagie roll, side au jus

### FISH TACOS 10

blackened tilapia, fresh pico, arugula, chipotle ranch - no side\*\*

### CLASSIC BURGER 12

on sesame roll with lettuce, tomato, onion, American cheese, and special sauce \*\*

**\$1 ADDS:** vegan patty, bacon, mushrooms, sautéed onions, extra cheese, pickles, jalapenos

**\$3 ADDS:** avocado

## ENTREES

### 14oz NEW YORK STRIP 28

grilled to your liking with sautéed mushrooms and onions, sautéed fingerling potatoes, & vegetable of the day \*\*

### LEMON PARMESAN

#### CHICKEN 20

sautéed chicken breast, lemon garlic cream, fresh parmesan, fingerling potatoes, vegetable of the day \*\*

### AMERICAN 11

#### Toppings \$1 each

pepperoni, salami, olives, onions, peppers, pineapple, ham, extra cheese, chicken, mushrooms, anchovies, sausage, bacon \*\*

### FRENCH DIP 15

boursin cream sauce, shaved beef, caramelized onions, horseradish, au jus \*\*

### BEER BATTERED FISH

#### SANDWICH 12

fried haddock with lettuce, tomato, tartar, american cheese on sesame roll

### BUFFALO CHICKEN

#### WRAP 12

fried chicken, lettuce, tomato, ranch dressing  \*\*

### CHICKEN QUESADILLA 12

diced chicken, peppers, onions, cheese blend served with salsa & sour cream - no side \*\*

### PAN SEARED SALMON 22

pan seared, spring pea risotto, vegetable of the day \*\*

### 1/2 RACK BBQ

#### BABY BACK RIBS 18

sautéed fingerling potatoes, vegetable of the day \*\*

### CHICKEN PORTOBELLO

#### PAPPADELLE 20

sautéed diced chicken and mushrooms in a white wine garlic sauce

### BUFFALO CHICKEN 14

ranch base, diced chicken mozzarella, hot sauce, blue cheese crumbles  \*\*

### FIG AND GOAT CHEESE 14

fig jam base, mozzarella, goat cheese, caramelized onions, balsamic glaze \*\*

### BACON MAC N' CHEESE 13

cavatappi pasta, six cheese sauce, crisp bacon, mozzarella, parmesan

### CHICKEN CAESAR

#### WRAP 10

diced chicken, crispy romaine, caesar dressing, parmesan, crunchy chow mein noodles \*\*

### BLT 12

bacon, lettuce, tomato, mayo on sourdough

### 19th HOLE

#### CHICKEN SANDWICH 12

bacon, cheddar, onions, housemade bbq sauce on a sesame roll \*\*

### CAJUN RUBBED SHRIMP

#### SKEWERS 22

grilled, creole rice, vegetable of the day  \*\*

### MUSHROOM & SPRING

#### PEA RISOTTO 18

fresh peas, portobellos (prepared vegan) ADD proteins available \*\*



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## KID'S MENU + FRIES OR TATER-TOTS + SEASONING (12 & UNDER)

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### CHICKEN FINGERS 7

3 breaded and golden fried tenders served with fries and choice of bbq, ranch, honey mustard dipping sauce

### FRENCH BREAD PIZZA 6

house red sauce, mozzarella, oven baked - no side

### ALL BEEF HOTDOG 5

grilled and served with your choice of side

### GRILLED CHEESE 5

American cheese, griddled white bread

### MAC & CHEESE 6

house cheese sauce with elbow noodles - no side

### CHEESEBURGER 6

cooked through burger, American cheese, toasted roll

## DESSERTS

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### CREAMY CHEESECAKE 7

creamy vanilla cheesecake, topped with a raspberry glaze

### BROWNIE ALA MODE 8

gluten free chocolate chunk brownie, vanilla ice cream, chocolate sauce\*\*

### SEASONAL CRÈME BRÛLÉE 7

seasonal house made chilled custard, topped with a caramelized sugar crust\*\*

### SUMMER BERRY SHORTCAKE 7

pound cake, fresh berries, whipped cream

## SWEET ENDINGS

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### THE BOURBON BALL 9

Jim Beam Bourbon, Jacquin's Creme de Cocoa White, Frangelico

### KEY LIME PIE 10

Smirnoff Whipped Vodka, Rumchata, Dekuyper Melon, and lime juice

### COLD BREW 9

Rumchata, Smirnoff Caramel Vodka, and iced coffee

## WINE & CHAMPAGNE

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### HOUSE WINES 7

whites: chardonnay, sauvignon blanc, pinot grigio, riesling, moscato  
reds: cabernet sauvignon, pinot noir, malbec, red blend

### 375ml BOTTLES

Line 39 Pinot Noir **\$14**

Alexander Valley Cabernet Sauvignon Blanc **\$25**

Pedroncelli Chardonnay **\$16**

### CHAMPAGNE 7

Verdi

### CANS

Bonterra Sauvignon Blanc - 8.4oz - **\$10**

Tiamo Rosé - 12oz - **\$10**

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