

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, parmesan

WEDGE SALAD 9

iceburg lettuce, blue cheese
crumbles, crumbled bacon, diced
tomatoes, bleu cheese
dressing**

CAPRESE SALAD 9

vine ripened sliced tomatoes,
fresh mozzarella, olive oil, basil**

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

SOUPS

TOMATO BASIL

BISQUE ** 5c/8b

FRENCH ONION

house croutons, provolone
cheese 8b

SHARES AND STARTERS

CRAB DIP 12

creamy crab dip served inside a
smittie's sourdough pretzel bowl

AHI TUNA SALAD 14

fresh ahi tuna tossed with soy,
ginger, sesame oil and seeds, and
avocado, served with wonton
chips**

CHEESE & FRUIT BOARD 10

seasonal fruits with local and
imported cheeses, fig jam, house
pita

BURRATA with BALSAMIC

BLISTERED TOMATOES 10

creamy burrata cheese, blistered
tomatoes, fresh pita

PARM FRIES 8

freshly grated parmesan, malt
vinegar aioli**

FRIED CHEESE CURDS 10

marinara sauce

FRIED PICKLE CHIPS 10

house horsey sauce

BLISTERED SHISHITO

PEPPERS 9

tossed with lemon juice, togarashi
spice, and fresh parmesan** 

CRISPY CALAMARI 10

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

SOFT PRETZEL STICKS 8

pair of freshly baked smittie's
pretzels paired with beer cheese
sauce

KOREAN FRIED BBQ RIBS 12

tossed with jerk seasoning and
finished in korean bbq sauce**

WINGS

BONE-IN ** OR TENDERS 14

celery and bleu cheese or ranch.
saucers: hot, mild, bbq, garlic
parmesan, mango habanero, thai
chili, sweet-heat, honey sriracha,
korean bbq

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

BACON CHEESEBURGER 16

house burger sauce, ground beef, mozzarella, lettuce, onions, tomatoes, pickles, bacon**

"MARGHERITA" 14

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

CRAB PIZZA 15

alfredo base, crab meat, mozzarella, old bay, asparagus

HAND HELD + FRIES/ TATER-TOTS + SEASONING \$2 FRESH BERRIES/GRAPES

CHEESESTEAK 13

onions, peppers, beer cheese

FISH TACOS 11

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

CLASSIC BURGER 13

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, and vegetable of the day **

CHIMICHURRI SKIRT STEAK 20

marinated and finished with chimichurri, fingerling potatoes, and vegetable of the day**

AMERICAN 11

Toppings \$1 each

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

WHITE PIZZA 13

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

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 

HAM AND BRIE ON

FOCACCIA 12

sliced brie cheese, ham, fig jam, and arugula on toasted focaccia

BUFFALO CHICKEN 14

ranch base, diced chicken mozzarella, hot sauce, bleu cheese crumbles 

GYRO 14

lamb, caramelized onions, tzatziki base, tomatoes, mozzarella, feta**

CHEESESTEAK 13

pizza sauce base, onions, peppers, beer cheese, mozzarella**

CHICKEN CAESAR

WRAP 11

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

SMOKED SALMON BLT 14

smoked salmon bacon, bacon, lettuce, tomato, dill mayo, on sourdough

CAPRESE CHICKEN

SANDWICH 13

tomato jam, arugula, balsamic glaze, fresh mozzarella on toasted focaccia **

ALEPPO PEPPER CRUSTED

ROASTED SNAPPER 22

cilantro and lime rice, vegetable of the day **

PAN FRIED GNOCCHI 18

olive oil, cherry tomatoes, garlic, arugula, and mushrooms (can be made with linguine for vegan) 

1/2 RACK BBQ

BABY BACK RIBS 18

sautéed fingerling potatoes, vegetable of the day **

CAJUN SHRIMP LINGUINE 22

cajun seasoned shrimp, parmesan cream sauce, cherry tomatoes, tossed with linguine 

CHICKEN MARSALA 20

sautéed chicken breast, mushrooms, marsala cream, served over pappardelle pasta



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Brunch at the Avenue

Saturday & Sunday

10am - 3pm

STRAWBERRY BANANA PAIN PERDU

fresh sliced brioche, sliced bananas and strawberries, cinnamon infused syrup
\$15

CHICKEN AND WAFFLES

fried chicken thigh, sriracha honey
\$16

19TH HOLE BENEDICT

English muffin, sunny side up eggs, Canadian bacon, hollandaise, breakfast potatoes
\$16

LOX AND BAGELS

smoked salmon, cream cheese, red onions, capers
\$15

BISCUITS AND GRAVY

2 biscuits with house made gravy, breakfast potatoes
\$15

STEAK & EGGS

New York strip steak, two eggs your way, breakfast potatoes
\$19

BREAKFAST PIZZA

sausage gravy base, egg and mozzarella, choice of 3 toppings
\$15

MIMOSA

orange juice, verdi champagne,
\$1

IRISH COFFEE

freshly brewed coffee, Jameson Irish whiskey, Bailey's Irish cream, creme de menthe
\$8

BLOODY MARY

house made bloody mary mix, vodka, celery stalk, olives, lemon & lime wedge
\$4

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

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

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

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

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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