

AVENUE

ALE HOUSE & PIZZA LOFT

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, served in a sourdough
pretzel bowl

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

risotto and mozzarella cheese,
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)

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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