

# AVENUE

ALE HOUSE & PIZZA LOFT

MENU

## SALADS

### HERITAGE CAESAR 9

romaine lettuce, croutons, pesto caesar dressing, parmesan, sunflower seeds, sundried tomatoes\*\*

### SPRING CHOPPED 14

chopped romaine, peas, carrots, bacon crumbles, shredded cheddar, radish, sour cream dressing\*\*

### CHEF'S SALAD 14

spring mix, sliced turkey, ham, swiss, egg, tomato, cucumber, croutons, herb vinaigrette dressing\*\*

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

**DRESSINGS:** Ranch | Bleu Cheese | Balsamic Vin. | Herb Vin. | Honey Mustard | Sour Cream Dressing

## SOUPS

### SOUP DU JOUR

6c/9b

### TOMATO BISQUE\*\*

6c/9b

## SHAREABLES SERVES 2-4 PEOPLE

### PEPPERJACK FRENCHIES 11

texas toast, pepperjack cheese, panko crust, tomato bisque dipper

### CALAMARI 15

flash fried, banana peppers, roasted red peppers, parmesan cream sauce

### MEAT AND CHEESE BOARD 16

Chef's selections of meats and imported cheeses, dijon mustard, fresh fruit, giardiniera, crostini\*\*

### FISH TACOS(4) 16

fajita dusted mahi-mahi, sriracha slaw, grilled pineapple, shaved radish, soft shell

### BANG BANG SHRIMP 16

5 large crispy shrimp tossed in a sweet and spicy aioli, fried rice, scallions, wasabi mayo drizzle\*\*

### CHICKEN & WAFFLES 13

crispy buttermilk chicken, mini maple waffles, slaw, spicy maple syrup

### WHIPPED FETA DIP 12

feta cheese, yogurt, kalamata and roasted tomato tapenade, crostini\*\*

### SOFT PRETZEL 7

lightly salted and baked, dijon mustard and cheese sauce

### BBQ RIBLETS 16

pound of low and slow baby back ribs, dr. pepper bbq sauce, slaw, toasted corn bread crumble\*\*

### SALMON POKE BOWL 24

fresh atlantic salmon, charred pineapple rice, radishes, cucumber, pickled ginger, seaweed salad, wasabi dressing (dish contains sesame/served cold)\*\*

### WINGS

#### BONE-IN \*\* OR TENDERS 16

pound of bone in wings or 5 boneless tenders fried and tossed in your choice of sauce, celery and bleu cheese or ranch.

**SAUCES:** hot, mild, bbq, garlic parmesan, thai chili, sweet-heat, alabama white bbq, jalapeño honey bourbon

**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

## LOMI - LOMI 17

mango sauce, mozzarella, mahi-mahi, pineapple, red pepper, onion, arugula\*\*

## MARGHERITA 15

house sauce, pesto, fresh mozzarella, tomatoes, balsamic glaze\*\*

## WHITE PIZZA 14

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

## STROMBOLI 17

ham, pepperoni, salami, mozzarella, side of marinara

## AMERICAN 12

### Toppings \$1 each

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

## BUFFALO CHICKEN 15

house buffalo sauce, banana peppers, bleu cheese, ranch drizzle\*\*

## CHEF'S CHOICE BOLI 16

artisanal creations from our pizza chefs, ask your server for today's

## DRUNKEN PIG 17

bourbon bbq sauce, pulled pork, chorizo, sausage, cheddar, mozzarella\*\*

## THE GARDEN 15

pesto, mushrooms, onions, peppers, spinach, tomatoes, banana peppers, mozzarella\*\*

## FRENCH DIP PIZZA 16

boursin cheese sauce, shaved prime rib, swiss cheese, side of au jus

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

## MONTEREY TURKEY BURGER 14

grilled turkey burger on a split top potato roll, peppers, onions, tomato, bacon, provolone, bbq mayo\*\*

## CLASSIC BURGER 14

on a split top potato roll with lettuce, tomato, onion, American cheese, and special sauce \*\*

**\$1 ADDS:** bacon, mushrooms, sautéed onions, extra cheese, pickles, jalapeños

**\$4 ADD:** vegan patty

## MEDITERRANEAN PANINI 14

feta cheese blend, fresh mozzarella, roasted vegetables, kalamata olives, baby spinach, griddled flat bread

## FRENCH DIP 16

shaved prime rib, swiss cheese, amoroso roll with a side of au jus

## CAROLINA PULLED PORK 14

low and slow pulled pork, slaw, sliced onion, pickles, split top potato roll\*\*

## BUFFALO CHICKEN WRAP 13

fried chicken, lettuce, tomato, ranch dressing

## TURKEY BACON SWISS 14

griddled baguette, turkey, bacon, swiss, lettuce, tomato, dijonaise

## JERK FISH SANDWICH 16

jerk spiced mahi-mahi, lettuce, tomato, mango ketchup, split top potato roll\*\*

## QUESADILLA 13

griddled flour tortilla with cheddar jack blend cheese served with roasted corn and black bean salad, chipotle ranch, pico de gallo

**PROTEINS:** Chicken 6 | Shrimp 6 | Pulled Pork 6 | Steak 8 |

## ENTREES

## 12oz RIBEYE 37

grilled to your liking with a bleu cheese compound butter, paired with warm german potato salad and vegetable of the day\*\*

## SHRIMP MAC & CHEESE

### FLORENTINE 23

sautéed shrimp, orecchiette pasta, cheese sauce, spinach, blistered tomatoes

## CHICKEN CACCIATORE 24

grilled chicken breast with peppers, onions, mushrooms, and marinara sauce over pappardelle pasta

## SALMON 26

miso butter roasted atlantic salmon, fried rice, vegetable of the day\*\*

## VEGETARIAN

### BURRITO BOWL 18

rice, grilled peppers & onions, summer squash, roasted corn salad, black beans, chipotle ranch\*\*

## CHINESE BBQ RIBS 22

char siu glazed baby back ribs, asian rice, roasted broccoli\*\*



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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

### NOODLES 6

choice of house cheese sauce, marinara, or butter with chef's noodles - no side

### CHEESEBURGER 6

cooked through burger, American cheese, toasted roll

## DESSERTS

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### PEANUT BUTTER CANDY CAKE 8

tender sponge cake topped with peanut butter and finished with a chocolate ganache

### BROWNIE ALA MODE 9

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

### CARAMEL APPLE BLOSSOM 9

warm apple dumpling with a caramel drizzle and vanilla ice cream

### GELATO BOMBA 9

vanilla and chocolate gelato covered in chocolate, cherry and almond center

## SIDES

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### French Fries 2

### Tator Tots 2

### German Potato Salad 4

### Fried Rice 4

### Vegetable of the Day 4

### Fresh Fruit 4

### Side House Salad 5

### Side Caesar Salad 5

### Side Chicken 6

### Side Steak 8

### Side Salmon 7

### Side Shrimp 6

## WINE & CHAMPAGNE

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### HOUSE WINES 7

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

### 375ml BOTTLES

Line 39 Pinot Noir **\$14**

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

Pedroncelli Chardonnay **\$16**

Line 39 Sauvignon Blanc - 8.4oz - **\$12**

### CHAMPAGNE

Verdi **\$8/glass**

Bottle Vueve **\$90**

### CANS

Tiamo Rosé - 12oz - **\$10**

Bev Gris Pinot Grigio - 8.4 oz - **\$10**

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