

# AVENUE

ALE HOUSE & PIZZA LOFT

MENU

## SALADS

### CLASSIC

#### AMERICAN CAESAR 9

romaine lettuce, croutons,  
caesar dressing, parmesan

#### WINTER BLEND SALAD 14

arugula, almonds, pomegranate  
seeds, cranberries, feta, citrus  
vinaigrette\*\*

#### CHEF'S SALAD 14

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

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

**DRESSINGS:** Ranch | Bleu Cheese | Balsamic Vinaigrette | Herb Vinaigrette | Honey Mustard | Citrus Vinaigrette

## SOUPS

#### WHITE CHICKEN CHILI\*\*

6c/9b

#### TOMATO BASIL BISQUE\*\*

6c/9b

## SHAREABLES SERVES 2-4 PEOPLE

#### JUMBO SOFT CRAB PRETZEL 18

house made crab dip on top of a  
10oz Smittie's pretzel, topped with  
cheese and baked

Baked soft pretzel and house  
cheese sauce 10

#### BRUSSELS & BACON 13

cream cheese based dip with  
brussels sprouts and bacon,  
served with house made crostini

#### MEAT AND CHEESE BOARD 16

Chef's selections of meats and  
imported cheeses, dijon mustard,  
fresh fruit, giardiniera, house pita

#### PULLED PORK SLIDERS 15

4 sliders with our house bbq sauce  
and fresh pineapple slaw on  
hawaiian rolls

#### BANG BANG SHRIMP 16

1/2 pound of shrimp dusted in  
corn starch, deep fried, tossed in  
a sweet and spicy aioli\*\*


#### GARLIC PARM CHEESE CURDS 14

1/2 pound of crispy garlic cheese  
curds, topped with parmesan, served  
with marinara

#### FRIED PICKLE CHIPS 11

1/2 pound of breaded pickle chips  
served with horsey sauce

#### CLUCKIN' MAC 'N TOTS 24

tots covered with macaroni and  
cheese, chopped buffalo chicken  
tenders, and an aleppo pepper ranch  
sauce 

#### BUFFALO CHICKEN SKINS 14

loaded buffalo chicken dip potato  
skins with bacon, cheese, scallions,  
choice of ranch or sour cream\*\*

#### NACHOS 22

house tortillas, pico, cheese sauce,  
guacamole, sour cream, jalapeños\*\*

**PROTEINS:** Chicken 6 | Pulled Pork 6  
Chorizo 6 |

### 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,  
salt & vinegar, lemon pepper,  
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

## ARUGULA 15

garlic butter base, mozzarella, prosciutto, arugula, parmesan and balsamic reduction finish\*\*

## MARGHERITA 15

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

## WHITE PIZZA 14

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

## AMERICAN 12

### Toppings \$1 each

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

## SOUTHERN BBQ PULLED PORK 17

house cooked pork, bbq base, tomato, pickled red onion, mozzarella, arugula\*\*

## TACO PIZZA 16

taco sauce, chorizo, mozzarella, pico de gallo, and finished with guac, lettuce, and cotija cheese\*\*

## THE GARDEN 15

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

## CHICKEN BACON RANCH 15

ranch base, chicken, bacon, mozzarella\*\*

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

## HAWAIIAN TURKEY BURGER 14

teriyaki glazed turkey burger topped with a grilled pineapple served on a Kings Hawaiian Bun\*\*

## 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

**\$2 ADD:** Hawaiian bun

**\$3 ADD:** guacamole

**\$4 ADD:** vegan patty

## BEER BATTERED FISH SANDWICH 13

fried haddock with lettuce, tomato, tartar, American cheese on a split top potato roll


## CHICKEN PARMESAN SANDWICH 14

house breaded chicken breast, marinara, provolone, on a sub roll

## CUBAN 18

pulled pork, swiss, ham, bread & butter pickles, and mustard on a pressed hoagie roll

## BUFFALO CHICKEN WRAP 13

fried chicken, lettuce, tomato, ranch dressing 

## TURKEY GUACAMOLE MELT 15

toasted sourdough, turkey, guacamole, provolone, chipotle aioli

## BLACKENED SALMON SANDWICH 16

lemon caper aioli, arugula, red onion, on toasted multigrain

## CHEESE QUESADILLAS 12

grilled flour tortillas with cheddar jack blend cheese served with sides of southwest brown rice, guacamole, pico de gallo\*\*

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

## ENTREES

## 16oz RIBEYE 39

grilled to your liking with a garlic herb compound butter, paired with mashed potatoes and vegetable of the day\*\*


## FISH & CHIPS 18

beer battered fresh haddock, fresh tartar, fries, pineapple slaw

## GRILLED SKIRT STEAK 24

grilled to your liking, paired with mashed potatoes and vegetable of the day, finished with a garlic demi glaze\*\*

## TORTELLINI ALA VODKA WITH CHORIZO 20

cheese stuffed tortellini, vodka sauce, crumbled chorizo, crispy shallots 

## PULLED PORK MAC AND CHEESE 20

house mac topped with pulled pork, bbq sauce, crispy jalapenos, panko sprinkle

## STUFFED FLOUNDER 32

crab stuffed and oven baked with an imperial glaze, vegetable of the day and herb risotto

## MEDITERRANEAN MUSHROOM 18

roasted and stuffed portobello with wheat berry, white beans, spinach, tomatoes, onions \*\*

## CHICKEN SALTIMBOCCA 24

pan seared chicken breast with sage butter, crispy prosciutto, mashed potatoes and vegetable of the day\*\*

## SALMON 26

pan seared with a lemon caper cream sauce, herb risotto and vegetable of the day\*\*



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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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### REESE'S PIE 9

chocolate and peanut butter pie

### TIRAMISU 8

lady finger creamy layered cake with mascarpone, espresso, and cocoa

### BROWNIE ALA MODE 9

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

### APPLE COBBLER 8

warmed with a chocolate toffee almond cookie topping and finished with a crème anglaise

### ALA MODE + 2

## SIDES

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### French Fries 2

### Tator Tots 2

### Mashed Potatoes 4

### Risotto 4

### South West Rice 4

### Vegetable of the Day 4

### Fresh Fruit 4

### Pineapple Slaw 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**

Veuve Clicquot Brut Yellow Label  
Bottle **\$90**

### CANS

Tiamo Rosé - 12oz - **\$10**

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

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