

THE ALEHOUSE IS GREEN



28 TAP HANDLES! TUESDAY HAPPY HOUR ALL DAY

HAPPY HOUR: MON - FRI 3 - 5 PM

PINT NIGHT: THURSDAY 5PM - 11PM

OPEN

SUNDAY - WEDNESDAY 11:00AM - 10:00PM
THURSDAY - SATURDAY 11:00AM - 11:00PM

2106 FIRST STREET, LIVERMORE CA 925.371.6588
FIRSTSTREETALEHOUSE.COM



- ALEHOUSE APPETIZERS -

<p>Basket of Fries</p> <p>Our crispy beer battered fries with house-made ranch dressing. <i>Add house-made chili, shredded cheddar/jack blended cheese and onion for 3.99.</i></p>	8.99	<p>Calamari</p> <p>Served with cocktail sauce, cilantro-jalapeño aioli and lemon.</p>	14.99
<p>Signature Garlic Fries</p> <p>Tossed with fresh garlic, Parmesan cheese and parsley. Served with house-made ranch dressing.</p>	11.99	<p>Mozzarella Sticks (8)</p> <p>Served with house-made ranch dressing and marinara sauce.</p>	12.99
<p>Beer Battered Cajun Fries</p> <p>With house-made ranch dressing.</p>	9.99	<p>Mini Corn Dogs (10)</p> <p>With house-made ranch dressing.</p>	9.99
<p>Beer Battered Onion Rings</p> <p>With house-made ranch dressing.</p>	12.99	<p>Bavarian Soft Pretzel</p> <p>Buttered soft Bavarian style pretzel. Served with beer cheese sauce and spicy mustard.</p>	14.99
<p>Fried Pickles</p> <p>With house-made ranch dressing.</p>	13.99	<p>Alehouse Sampler</p> <p>Your choice of any two (2) half order appetizers with a half order of beer battered garlic fries. <i>Excluding nachos, soft pretzel, whipped feta and hummus plate.</i></p>	17.99
<p>Beer Battered Shrimp</p> <p>Battered in Redhook ESB, fried and served with cilantro - jalapeño aioli and cocktail sauce with lemon.</p>	16.49	<p>Nachos</p> <p>Fresh tortilla chips with house-made Guinness cheese sauce and choice of black or refried beans. Topped with olives, jalapeños, pico de gallo, sour cream and guacamole. House salsa upon request.</p> <p><i>Add grilled chicken thigh or breast 4.99.</i> <i>Add ground beef or carnitas 6.99.</i> <i>Add steak 7.99.</i></p>	16.99
<p>Hummus Trio</p> <p>House made classic hummus, cilantro-jalapeno hummus and pesto hummus served with pita chips and seasonal raw vegetables.</p>	14.99	<p>House-Made Chips & Salsa</p>	7.99
<p>Chicken Wings (10)</p> <p>Free range chicken wings tossed in your choice of Spicy Hot or BBQ sauce with choice of blue cheese or ranch dressing, celery and carrots.</p>	16.99	<p>House-Made Chips & Guacamole</p>	8.99
<p>Whipped Feta & Hot Honey</p> <p>Smooth whipped feta cheese dip with toasted almonds and chives. Served with house made crostini, seasonal fruit & hot honey.</p>	15.99	<p>House-Made Chips, Salsa & Guacamole</p>	11.99

Make it Cajun for 1.00





- SALADS -

Thai Beef Salad* 17.99

Mixed greens topped with strips of grilled, marinated Thai beef, carrots, cilantro, red cabbage, green onions, and crispy Asian rice noodles with a sweet and spicy Thai peanut dressing. *1/2 for 13.99*

Taco Salad 13.99

Romaine lettuce, black beans, shredded cheddar and jack cheeses, pico de gallo, house-made tortilla strips, guacamole, sour cream, and our house-made salsa. *1/2 for 10.99*

Caesar Salad* 11.99

Romaine lettuce tossed with Caesar dressing, shredded Parmesan cheese and croutons. *1/2 for 9.49*

Chicken Cobb Salad 19.99

Romaine lettuce topped with chicken breast, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, tomato and avocado. *1/2 for 14.99*

Garden Salad 11.99

Romaine lettuce with shredded cheddar/jack blended cheese, tomatoes, red cabbage, carrots, black olives, and croutons. *1/2 for 9.49*

Your choice of ranch, blue cheese, 1000 island, Balsamic vinaigrette or honey mustard dressings.

Add grilled chicken thigh, grilled chicken breast, portobello mushroom 4.99.

Add ground beef 6.99.

Add steak or carnitas*

1/2 order 4.99 or full order 7.99.

Ask Your Server About Other Dessert Options!

Brownie Sundae 8.99

Salted caramel pretzel brownie topped with vanilla bean ice cream, IPA salted caramel sauce, chocolate sauce and crushed pretzels.

Creme Brulee 7.99

Traditional French custard with fresh Grade A Madagascar vanilla bean and a caramelized sugar top.

Mud Pie 8.99

Layers of fudge and coffee ice cream topped with whipped cream and chocolate sauce in an Oreo cookie crust.

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

- ALEHOUSE SPECIALTIES -

Served with your choice of side.

Southern Chicken Sandwich 16.99

Fried chicken breast, honey glaze, pickle coleslaw, pickle chips and Louisiana hot sauce aioli on our burger bun.

Alehouse Club 17.99

Sliced turkey breast, applewood smoked bacon, lettuce, tomato, and mayo on fresh focaccia bread.

Seared Ahi Tacos (3) 18.99

Sesame and poppy seed crusted ahi seared rare and served in crispy corn tortilla shells with avocado, peanut coleslaw and ponzu sauce. Served with a peppered Jasmine rice. *Sub regular side for rice for 1.99.*

The Philly 16.99

Your choice of grilled chicken thigh or strips of beef with grilled onions, hot cherry peppers and American cheese on an Amoroso roll. *Grilled mushrooms can be added for 1.49.*

Beer Battered Fish 17.99

Strips of beer battered wild-caught Alaskan cod with tartar sauce & lemon.

BLAT 16.99

Applewood smoked bacon, lettuce, tomato, mayo and fresh avocado on toasted sourdough.

Prime Rib Sandwich* 22.99

House herb roasted, thinly sliced prime rib with melted provolone cheese, creamy horseradish and fresh arugula on a telera roll with a side of house made au jus.

Pork Carnitas Sandwich 16.99

Pulled pork carnitas served on an Amoroso roll with grilled onions and melted pepper jack cheese.

Chicken Strips 16.99

Fried strips of seasoned breaded chicken breasts served with ranch dressing. *Have them tossed in our Alehouse hot sauce and served with blue cheese dressing for 1.00.*

Reuben 18.99

Hot pastrami served on sourdough rye bread with melted Swiss cheese and sauerkraut. Served with a pickle and a side of 1000 Island dressing.

Alehouse Quesadilla 15.99

Shredded jack cheese with grilled onions and jalapeños in a tortilla. Served with sour cream, house-made salsa and house-made guacamole.

Add grilled chicken thigh or breast 4.99.

Add ground beef or carnitas 6.99.

Add steak 7.99.

Side Choices With Entree

Beer Battered Fries	Onion Rings	+2.49
Potato Salad	Sweet Potato Fries	+2.49
Garden Salad	Garlic Steak Fries	+2.49
Cottage Cheese	Cup Soup	+2.99
Fresh Fruit	Bowl Soup	+6.49
Tortilla Chips	Cup Chili	+3.99
	Bowl Chili	+7.49

Try Our Signature Soups

Soup of the Day
10.99 bowl / 6.99 cup

House - Made Chili
11.99 bowl / 7.99 cup

Topped with cheddar/jack blended cheese and diced onion.



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- 1/2 POUND BURGERS / CHICKEN SANDWICHES -

STEP 1: CHOOSE YOUR STYLE

Topped with lettuce, tomato, onion and mayo. Served with your choice of side.

Alehouse Original*	15.99	Brie Pesto*	18.99
Our traditional burger. Make it a cheeseburger for an additional 1.49.		Topped with Brie cheese and a basil pesto sauce.	
California*	18.99	Bacon Cheese*	17.99
Topped with melted pepper jack cheese, applewood smoked bacon and guacamole.		Topped with applewood smoked bacon and melted American cheese.	
Cilantro Jalapeño*	17.99	Cajun*	16.99
Served with melted pepper jack cheese, grilled jalapeños, grilled onions and fresh cilantro.		Smothered with hot sauce, Cajun spices and served with blue cheese dressing on the side.	
BBQ*	17.99	Mushroom Swiss*	17.99
Topped with BBQ sauce, an onion ring and American cheese.		Served with grilled mushrooms and melted Swiss cheese.	

STEP 2: CHOOSE YOUR PROTEIN

Ask about our Vegan and Gluten-Free options!

Original 1/2 lb. Beef Patty*		Chicken Breast	
Our original 100% beef patty.		Brined and seasoned grilled chicken breast.	
1/2 lb. Angus	+4.00	Crispy Chicken Breast	+1.00
Chuck & Short Rib Patty*		Seasoned crispy chicken breast.	
Pat LaFrieda's blend of Angus chuck, brisket and short rib.		Turkey Burger	
Beyond Burger	+2.00	Seasoned white meat turkey patty.	
100% plant-based vegan patty.		Gardenburger	
Portobello Mushroom		Mushrooms, onions, rice, oats, mozzarella, cheddar, parsley, and garlic.	
Marinated portobello mushroom.			

Order a patty for your pooch!

4.99



STEP 3: CHOOSE YOUR SIDE

Side Choices With Entree

Beer Battered Fries	Onion Rings	+2.49
Potato Salad	Sweet Potato Fries	+2.49
Garden Salad	Garlic Steak Fries	+2.49
Cottage Cheese	Cup Soup	+2.99
Fresh Fruit	Bowl Soup	+6.49
Tortilla Chips	Cup Chili	+3.99
	Bowl Chili	+7.49

MAKE IT YOUR OWN

Applewood Bacon (2)	+2.49	Cheese (2 Slices):	
Fresh Guacamole	+1.99	American	+1.99
Avocado	+1.99	Pepper Jack	+1.99
Grilled Mushrooms	+1.49	Cheddar	+1.99
Blue Cheese Crumbles	+1.99	Swiss	+1.99
		Provolone	+1.99

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- ALEHOUSE DRAFT -

*If you don't see it here, check out the beer board or ask your server for other beers on draft.
Take a growler of your favorite beer to go!
Cheers!*

Guinness (20oz), Ireland	4.2% ABV	Paulaner Hefe Weissbier Germany	5.5% ABV
North Coast Old Rasputin Imperial Stout Fort Bragg, CA	9.0% ABV	Deschutes Black Butte Porter Bend, OR	5.2% ABV
Russian River Pliny the Elder Double IPA Santa Rosa, CA	8.0% ABV	Alaskan Amber Ale Jenaue, AK	5.3% ABV
Russian River Blind Pig IPA Santa Rosa, CA	6.25% ABV	Lost Coast Apricot Ale Eureka, CA	5% ABV
Sierra Nevada Hazy Little Thing IPA Chico, CA	5.2% ABV	North Coast Scrimshaw Pilsner Fort Bragg, CA	4.4% ABV
Altamont Hella Hoppy Double IPA Livermore, CA	9.0% ABV	Trumer Pilsner Berkeley, CA	4.9% ABV
Altamont Maui Wauai IPA Livermore, CA	6.5% ABV	Lagunitas Island Beats Hazy Pale Petaluma, CA	5% ABV
Firestone Walker 805 Blonde Ale Paso Robles, CA	4.7% ABV	Modelo Especial Lager Mexico City, Mexico	4.4% ABV
		Coors Light Golden, CO	4.4% ABV

Bottles & Cans

Coors Banquet Stubby
Corona Extra
Budweiser
Bud Light
Glutenberg 16 oz. (Gluten-Free)

Fieldwork Non-Alcoholic Beers

Encore Hazy IPA 16 oz.
Day Money Grapefruit Blonde 16 oz.
Headliner IPA 16 oz.

Champagne/Mimosas

Ask your server what type of Mimosas we are offering.

Frozen Margarita

Classic or topped with Apricot Ale or a Cider. Salted or Tajin rim.
Made with Agave wine

Non-Alcoholic Beverages

Abita Root Beer - ON TAP!
Sorry, no refills.

Coke, Coke Zero, Diet Coke, Dr. Pepper, Sprite, Lemonade, Coffee & Iced or Hot Tea
Free refills!

Apple, Orange & Cranberry Juice
Sorry, no refills

Wine

Check out our wine board or ask your server for our selection of local wines.

Don't forget to ask about our rotating beers!

