



ALAMO

DRAFTHOUSE



APPETIZERS

- BOTTOMLESS POPCORN** ^V 440 cal **10.95**
Tossed with real clarified butter (720 cal) upon request
ADD HERB PARMESAN (90 CAL) OR TRUFFLE PARMESAN SEASONING (90 CAL) +\$1
- CHURRO POPCORN** ^V 515 cal **11.95**
Fried churro pieces, real clarified butter, tossed with a custom blend of cinnamon, sugar, maple, vanilla *NOT BOTTOMLESS
- CHIPS & QUESO** ^V 550 cal **11.95**
Hatch green chile queso, cotija, cilantro, and corn tortilla chips
- PICKLE FRIES** ^V 340 cal **12.95**
Thin sliced, lightly-breaded, fried golden, served with ranch (274 cal)
- VEGAN BUFFALO CAULIFLOWER** ^{VG} 360 cal **12.95**
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)
- BAKED PRETZEL** ^V 600 cal **10.95**
Soft-baked, salted, served with queso
- AVOCADO TOAST** ^V 315 cal **11.95**
Toasted ciabatta, lemon, arugula, tomato, avocado Greek yogurt spread, pickled red onion, radish
- LOADED FRIES** 1100 cal **13.95**
Made-to-order fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream
- MOZZARELLA STICKS** ^V 550 cal **12.95**
Lightly-breaded, fried golden, served with home-made marinara (30 cal)

LIMITED TIME ONLY

Bonus Features



- GLAZED & INFUSED BURGER** **18.95**
Brisket, sirloin & chuck blend patty infused with bacon, bourbon-glazed caramelized onions, lemon-garlic aioli, lettuce, tomato, seeded bun, served with fries, pickle spear, & ketchup
- BRUSSELS SPROUTS PIZZA** **16.95**
Thin crust, shaved Brussels sprouts, caramelized onions, smoked bacon, goat cheese, truffle parmesan
- BERBERE SPICED WINGS** **15.95**
Fried chicken wings, tossed in tangy berbere dry spice, served with ranch & celery
AVAILABLE WITH TRADITIONAL BUFFALO SAUCE, SERVED WITH RANCH & CELERY
- I WANT ALL OF YOU PRETZEL** **11.95**
Soft-baked pretzel coated with melted butter & everything bagel seasoning, served with jalapeño cream cheese dip
- BIG FREAKIN' COOKIE SHAKE** **15.95**
Vanilla ice cream blended with caramel & kosher salt topped with whipped cream, garnished with a cinnamon sugar churro, three donut holes, & a big freakin' snickerdoodle cookie

SALADS

- COBB SALAD** 670-950 cal **17.95**
Choice of grilled or fried chicken, chopped romaine, tomato, bacon, blue cheese, avocado, hard-boiled egg, tossed with ranch dressing
- ULTIMATE GARDEN SALAD** ^V 700 cal **13.95**
Chopped romaine, cherry tomato, radish, cucumber, red onion, sourdough croutons, tossed with choice of serrano lime (300 cal) or ranch dressing (190 cal)
ADD GRILLED CHICKEN (230 CAL) +\$6 OR FRIED CHICKEN (280 CAL) +\$6
- CAESAR SALAD** ^V 260 cal **10.95**
Chopped romaine, croutons, herbed parmesan, tossed with creamy garlic parmesan dressing
ADD GRILLED CHICKEN (230 CAL) +\$6 OR FRIED CHICKEN (280 CAL) +\$6

ENTREES

- SERVED WITH FRIES & KETCHUP (470 CAL) • SUB SIDE SALAD +3**
- HAND-BREADED CHICKEN TENDERS** 760 cal **16.95**
24-hour dry brine, hand-breaded, fried golden, served with scratch-made Hatch green chile gravy (140 cal)
- FISH & CHIPS** 690 cal **17.95**
Beer-battered cod, fried to order, served with home-made tartar sauce
MALT VINEGAR AVAILABLE UPON REQUEST (130 CAL)
- BUFFALO CAULIFLOWER BASKET** ^{VG} 690 cal **16.95**
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)

PIZZAS

- SCRATCH-MADE, 10-INCH, THIN CRUST • ADD SIDE SALAD +\$3 SUB GLUTEN-FREE CAULIPOWER™ CRUST (180 CAL) +\$3**
- MAKE IT ANGRY** **ADD JALAPENOS, CRUSHED RED PEPPER AND FRESH BASIL +\$2**
- PEPPERONI** 880 cal **16.95**
Pepperoni, mozzarella, parmesan, home-made marinara
- CARNIVORE** 980 cal **17.95**
Pepperoni, salami, smoked bacon, pork sausage, mozzarella, parmesan, home-made marinara
- OMNIVORE** 860 cal **16.95**
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, mozzarella, parmesan, home-made marinara
- VEGAN SUPREME** ^{VG} 720 cal **16.95**
Fresh tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, home-made marinara
- SPICY BUFFALO** 810 cal **17.95**
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, fresh green onion, mozzarella, parmesan
- MARGHERITA** ^V 900 cal **15.95**
Tomato slices, roasted garlic, fresh basil, mozzarella, parmesan, home-made marinara

SANDWICHES

- SERVED WITH FRIES, PICKLE SPEAR & KETCHUP (470 CAL) SUB GLUTEN-FREE BUN (270 CAL) +\$3 • SUB SIDE SALAD +\$3**
- ROYALE WITH CHEESE*** 640 cal **18.95**
Tillamook cheddar, brisket, sirloin & chuck blend patty, smoked bacon, caramelized onion, lettuce, tomato, lemon-garlic aioli, seeded bun
SUB BEYOND MEAT™ PATTY +\$3
- MONSTER BURGER*** 1050 cal **19.95**
Brisket, sirloin & chuck blend patty, green chile, loaded waffle fries, bacon, queso, cilantro aioli
SUB BEYOND MEAT™ PATTY +\$3
- GRILLED CHICKEN CLUB** 800 cal **17.95**
Tillamook cheddar, bacon, avocado, lettuce, tomato, lemon-garlic aioli, seeded bun
- FRIED CHICKEN & ASIAN SLAW** 910 cal **17.95**
Hand-breaded chicken breast, sriracha-soy aioli, brussels sprout & cabbage slaw, seeded bun
- CHICKEN CORDON BLEU** 1215 cal **17.95**
Hand-breaded chicken breast, ham, Swiss cheese, mustard aioli, seeded bun
- BREAKFAST CLUB*** 665 cal **15.95**
Thick cut bacon, fried egg, Swiss cheese, arugula, tomato, lemon-garlic aioli, seeded bun
- PHILLY CHEESESTEAK** 960 cal **18.95**
Thin-sliced sirloin, roasted peppers, onions, mushrooms, pepperoncinis, American cheese, hoagie roll
- BEYOND MEAT™ VEGAN BURGER** ^{VG} 700 cal **18.95**
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta

SWEETS

- THREE WARM, BAKED-TO-ORDER COOKIES**
- CHOCOLATE CHIP COOKIES** ^V 1040 cal **9.95**
- VEGAN CHOCOLATE CHIP COOKIES** ^{VG} 600 cal **9.95**
- M&M'S** ^V 420 cal **5.95**
- PEANUT M&M'S** ^V 770 cal **5.95**
- SOUR PATCH KIDS** ^{VG} 360 cal **5.95**

SHAKES

- MEXICAN VANILLA SHAKE** 640 cal **9.95**
- CHOCOLATE SHAKE** 930 cal **9.95**
- STRAWBERRY SHAKE** 790 cal **9.95**
- COOKIE SHAKE** 980 cal **9.95**
- SALTED CARAMEL SHAKE** 980 cal **9.95**

V = VEGETARIAN VG = VEGAN February 8, 2023 3:56 PM
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
2,000 calories in a day is used for general nutritional advice, but calorie needs vary

DRAFT BEERS

THREES Logical Conclusion IPA 220 cal	12
BROOKLYN Bel Air Sour 195 cal	11
BLUE POINT Toasted Lager 200 cal	10
BROOKLYN Lager 225 cal	11
CAPTAIN LAWRENCE Kölsch 240 cal	10
FLAGSHIP Kill van Kölsch 160 cal	10
CONEY ISLAND Mermaid Pilsner 150 cal	10
SLOOP New Zealand Pils 155 cal	10
SUNDAY BEER CO. Classic Lager 140 cal	10
CAPTAIN LAWRENCE Classic Lager 175 cal	10
ANHEUSER BUSCH Michelob Ultra 125 cal	8
ANHEUSER BUSCH Bud Light 110 cal	8
MODELO Especial 195 cal	9
TALEA Seasonal Sour 145 cal	10
ALLAGASH White Witbier 175 cal	11
OMMEGANG Hennepin Farmhouse Saison 220 cal	11
OMMEGANG Rare Vos Amber Ale 150 cal	11
BROOKLYN Seasonal 175 cal	10
SIXPOINT Sweet Action Blond Ale 180 cal	10
SIERRA NEVADA Pale Ale 175 cal	10
CAPTAIN LAWRENCE Freshchester Pale Ale 224 cal	10
LIC BEER PROJECT Coded Tiles Pale Ale 225 cal	10
BRONX Pale Ale 252 cal	10
SIERRA NEVADA Hazy Little Thing IPA 210 cal	10
DOGFISH HEAD Hazy-O IPA 290 cal	11
BROOKLYN Pulp Art IPA 280 cal	11
LAGUNITAS Lil Sumpin' Sumpin' Ale 305 cal	10
LAGUNITAS IPA 240 cal	10
SOUTHERN TIER IPA 219 cal	10
CONEY ISLAND Merman IPA 200 cal	10
DOGFISH HEAD 60 Minute IPA 279 cal	10
DOGFISH HEAD 90 Minute IPA TULIP 295 cal	11
SLOOP Juice Bomb IPA TULIP 293 cal	11
KILLSBORO Island Vibes IPA TULIP 324 cal	11
BARRIER Money IPA TULIP 228 cal	11
ITHACA BEER Flower Power IPA TULIP 300 cal	11
STONE Fear.Movie.Lions Double IPA TULIP 365 cal	11
NEWBURGH Brown Ale 168 cal	10
GREENPORT HARBOR Black Duck Porter 189 cal	11
KEEGAN ALES Mother's Milk Stout 227 cal	10
AUSTIN EASTCIDERS Original Dry Cider 140 cal	10
HUDSON NORTH CIDER Standard Dry Hazy Cider 186 cal	10
GRAFT CIDER Farm Flor Cider TULIP 155 cal	11
WÖLFFER ESTATE VINEYARD Dry Rosé Cider TULIP 218 cal	12

BOTTLES & CANS

AVERY White Rascal Witbier 160 cal	10
STONE IPA 197 cal	9
AUSTIN EASTCIDERS Rosé Dry Cider 140 cal	9
WHITE CLAW Grapefruit Hard Seltzer 100 cal	9
WHITE CLAW Mango Hard Seltzer 100 cal	9
LAGUNITAS Hoppy Refresher NON-ALCOHOLIC 0 cal	7
PACIFICO Mexican Pilsner 145 cal	8
SIERRA NEVADA Seasonal 190 cal	8
STONE Buenaveza 140 cal	8
STONE Delicious IPA 220 cal	9
STELLA ARTOIS Lager 150 cal	8

SIGNATURE COCKTAILS

MARGARITA 230 cal	15
Frozen or on the rocks, Exotico Blanco Tequila, Naranja Orange Liqueur, pressed lime juice, salted rim	
WATERMELON MEZCAL MARGARITA 186 cal	17
Illegal Mezcal, pressed watermelon juice, pressed lime juice, simple syrup	
RAIN ON THE RANCH WATER 106 cal	17
Teremana Blanco Tequila, pressed lime juice, chile-spiked lime & a bottle of Richard's Sparkling Rainwater	
ITALIAN 75 180 cal	14
Drumshanbo Gunpowder Gin, Italicus infused with JAB MiXOLOGY Lavender Orange, pressed lemon juice, Guinigi Prosecco	
TITO'S TOP HAT MULE 170 cal	15
Tito's Handmade Vodka, pressed lime juice, Top Hat Ginger Beer	
GIN & CUKES 210 cal	15
Hendrick's Gin, Pearl Cucumber Vodka, Barrow's Intense Ginger, Liber & Co. Tonic syrup, pressed lime juice, soda	
PINEAPPLE TI' PUNCH 174 cal	15
Don Q Cristal Rum, Liber & Co. Pineapple, pressed lime juice	
FISTFUL OF BOURBON OLD FASHIONED 230 cal	15
Fistful of Bourbon, bitters, sugar, cherry, orange	
LONGBRANCH GOLD RUSHMORE 191 cal	15
Wild Turkey Longbranch Bourbon, pressed lemon juice, Liber & Co. Fiery Ginger syrup	
IRISH COFFEE 170 cal	14
Tullamore D.E.W. Irish whiskey, fresh coffee, sugar cube, whipped cream	

RED WINE

GLASS/BOTTLE

GASCON MALBEC Argentina 150 cal	13/50
MACMURRAY ESTATE PINOT NOIR California 140 cal	16/65
CHARLES & CHARLES POST NO. 35 RED BLEND Columbia Valley Washington 150 cal	14/50
SANTA EMA MERLOT Chile 143 cal	14/55
TREE FORT CABERNET California 144 cal	12/45
CEDAR & SALMON CABERNET SAUVIGNON HORSE HEAVEN HILLS Oregon 143 cal	17/65

WHITE WINE

GLASS/BOTTLE

GUINIGI PINOT GRIGIO D.O.C. DELLE VENEZIE Italy 150 cal	12/45
WILLIAM HILL CHARDONNAY California 120 cal	13/50
INVIVO X, SJP SAUVIGNON BLANC New Zealand 139 cal	16/65
PORTILLO ESTATE GROWN SAUVIGNON BLANC Argentina 140 cal	12/45

ROSÉ & SPARKLING

GLASS/BOTTLE

CHARLES & CHARLES ROSÉ Washington State 150 cal	14/50
SEGURA VIUDAS BRUT CAVA Spain 150 cal	13/47
GUINIGI PROSECCO D.O.C. Treviso, Italy 150 cal	13/47
LE GRAND COURTÂGE BRUT ROSÉ France 150 cal	14/50

SPIRITS

YOUR FAVORITE COCKTAILS MADE WITH ONE OF OUR FEATURED BRANDS

TITO'S HANDMADE VODKA 100 cal	13
JACK DANIEL'S WHISKEY 100 cal	13
DON Q CRISTAL RUM 100 cal	13
NEW AMSTERDAM GIN 100 cal	13
EXOTICO BLANCO TEQUILA 100 cal	13

BOOZY SHAKES

THE GRASSHOPPER 740 cal	15
DeKuyper crème de menthe, crème de cocoa	
WHISKEY BANANA SPLIT SHAKE 840 cal	15
Wild Turkey Longbranch bourbon, Liber & Co. Pineapple, Monin dark chocolate, roasted banana, strawberry purée	
COLD BREW TURBO SHAKE 750 cal	16
Jameson Cold Brew, Grady's NOLA Cold Brew, topped with chocolate sauce	

DRINKS

BOTTOMLESS SODA 0-320 cal	7.95
COKE / DIET COKE / SPRITE / DR PEPPER / COKE ZERO	
BOTTOMLESS ICED TEA 0 cal	7.95
SWEET OR UNSWEET	
RED BULL 20-170 cal	7.95
REGULAR / SUGAR-FREE / TROPICAL	
RICHARD'S SPARKLING RAINWATER 0 cal	6.95
BOTTOMLESS CUP OF COFFEE 0-320 cal	7.95
CREAM & SUGAR AVAILABLE UPON REQUEST	
CANE SUGAR LEMONADE 150 cal	7.95
Mexican cane sugar, fresh lemon juice	
GRADY'S NOLA STYLE COLD BREW 0-320 cal	7.95
CREAM & SUGAR AVAILABLE UPON REQUEST	

A gratuity of 20% will be applied as a service charge to any unsigned credit card receipts and for parties of 8 or more.

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