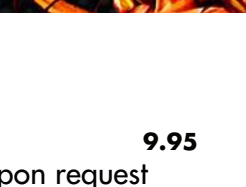




# ALAMO

## DRAFTHOUSE

# Menu



### APPETIZERS

- BOTTOMLESS POPCORN** <sup>V</sup> 440 cal **9.95**  
Tossed with real clarified butter (720 cal) upon request  
**ADD HERB PARMESAN (90 CAL) OR TRUFFLE PARMESAN SEASONING (90 CAL) +\$1**
- CHURRO POPCORN** <sup>V</sup> 515 cal **11.95**  
Fried churro pieces, real clarified butter, tossed with a custom blend of cinnamon, sugar, maple, vanilla \*NOT BOTTOMLESS
- CHIPS & QUESO** <sup>V</sup> 550 cal **10.95**  
Hatch green chile queso, cotija, cilantro, and corn tortilla chips
- PICKLE FRIES** <sup>V</sup> 340 cal **11.95**  
Thin sliced, lightly-breaded, fried golden, served with ranch ( 274 cal)
- VEGAN BUFFALO CAULIFLOWER** <sup>VG</sup> 360 cal **10.95**  
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)
- BAKED PRETZEL** <sup>V</sup> 600 cal **10.95**  
Soft-baked, salted, served with queso
- AVOCADO TOAST** <sup>V</sup> 315 cal **10.95**  
Toasted ciabatta, lemon, arugula, tomato, avocado Greek yogurt spread, pickled red onion, radish
- LOADED FRIES** 1100 cal **12.95**  
Made-to-order fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream
- MOZZARELLA STICKS** <sup>V</sup> 550 cal **11.95**  
Lightly-breaded, fried golden, served with home-made marinara (30 cal)

LIMITED TIME ONLY

## Bonus Features



- GLAZED & INFUSED BURGER** **16.95**  
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** **14.95**  
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** **10.95**  
Soft-baked pretzel coated with melted butter & everything bagel seasoning, served with jalapeño cream cheese dip
- BIG FREAKIN' COOKIE SHAKE** **14.95**  
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 **16.95**  
Choice of grilled or fried chicken, chopped romaine, tomato, bacon, blue cheese, avocado, hard-boiled egg, tossed with ranch dressing
- ULTIMATE GARDEN SALAD** <sup>V</sup> 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** <sup>V</sup> 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 **14.95**  
24-hour dry brine, hand-breaded, fried golden, served with scratch-made Hatch green chile gravy (140 cal)
- FISH & CHIPS** 690 cal **15.95**  
Beer-battered cod, fried to order, served with home-made tartar sauce  
**MALT VINEGAR AVAILABLE UPON REQUEST (130 CAL)**
- BUFFALO CAULIFLOWER BASKET** <sup>VG</sup> 690 cal **12.95**  
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 **14.95**  
Pepperoni, mozzarella, parmesan, home-made marinara
- CARNIVORE** 980 cal **14.95**  
Pepperoni, salami, smoked bacon, pork sausage, mozzarella, parmesan, home-made marinara
- OMNIVORE** 860 cal **14.95**  
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, mozzarella, parmesan, home-made marinara
- VEGAN SUPREME** <sup>VG</sup> 720 cal **14.95**  
Fresh tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, home-made marinara
- SPICY BUFFALO** 810 cal **16.95**  
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, fresh green onion, mozzarella, parmesan
- MARGHERITA** <sup>V</sup> 900 cal **14.95**  
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 **16.95**  
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 **18.95**  
Brisket, sirloin & chuck blend patty, green chile, loaded waffle fries, bacon, queso, cilantro aioli  
**SUB BEYOND MEAT™ PATTY +\$3**
- GRILLED CHICKEN CLUB** 800 cal **16.95**  
Tillamook cheddar, bacon, avocado, lettuce, tomato, lemon-garlic aioli, seeded bun
- FRIED CHICKEN & ASIAN SLAW** 910 cal **16.95**  
Hand-breaded chicken breast, sriracha-soy aioli, brussels sprout & cabbage slaw, seeded bun
- CHICKEN CORDON BLEU** 1215 cal **16.95**  
Hand-breaded chicken breast, ham, Swiss cheese, mustard aioli, seeded bun
- BREAKFAST CLUB\*** 665 cal **14.95**  
Thick cut bacon, fried egg, Swiss cheese, lemon-garlic aioli, arugula, tomato, seeded bun
- PHILLY CHEESESTEAK** 960 cal **17.95**  
Thin-sliced sirloin, roasted peppers, onions, mushrooms, pepperoncinis, American cheese, hoagie roll
- BEYOND MEAT™ VEGAN BURGER** <sup>VG</sup> 700 cal **16.95**  
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta

### SWEETS

- THREE WARM, BAKED-TO-ORDER COOKIES**
- CHOCOLATE CHIP COOKIES** <sup>V</sup> 1040 cal **8.95**
- VEGAN CHOCOLATE CHIP COOKIES** <sup>VG</sup> 600 cal **8.95**
- M&M'S** <sup>V</sup> 420 cal **5.95**
- PEANUT M&M'S** <sup>V</sup> 770 cal **5.95**
- SOUR PATCH KIDS** <sup>VG</sup> 360 cal **5.95**

### HAND-SPUN SHAKES

- MEXICAN VANILLA SHAKE** 640 cal **8.95**
- CHOCOLATE SHAKE** 930 cal **8.95**
- STRAWBERRY SHAKE** 790 cal **8.95**
- COOKIE SHAKE** 980 cal **8.95**
- SALTED CARAMEL SHAKE** 980 cal **8.95**

**V = VEGETARIAN VG = VEGAN**

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2,000 calories in a day is used for general nutritional advice, but calorie needs vary

## DRAFT BEERS

<b>AVERY</b> White Rascal, Belgian-Style White Ale	7
<b>BELL'S</b> Two Hearted Ale, American IPA	9
<b>BIERSTADT LAGERHAUS</b> Slow Pour Pilsner	8
<b>BOOTSTRAP</b> Lush Puppy Juicy IPA	8
<b>BRECKENRIDGE</b> Vanilla Porter	9
<b>BROOKLYN</b> Lager	8
<b>BROOKLYN</b> Pulp Art IPA	8
<b>BUDWEISER</b> American Lager	7
<b>COORS</b> Light American Lager	7
<b>DENVER BEER CO.</b> Princess Yum Yum	8
<b>DENVER BEER CO.</b> Denver Gold, Amber Lager	8
<b>DOGFISH HEAD</b> Hazy-O! IPA	8
<b>DRY DOCK</b> Apricot Blonde Ale	9
<b>JOYRIDE BREWING</b> Ice Cutter Kölsch	8
<b>LAGUNITAS</b> Hazy Wonder IPA	9
<b>LAGUNITAS</b> IPA	9
<b>LEFT HAND</b> Milk Stout Nitro	10
<b>LIVING THE DREAM</b> Powder Run, Vanilla Cream Ale <i>GLUTEN-REDUCED</i>	8
<b>LIVING THE DREAM</b> Guava Gose	9
<b>MICHELOB ULTRA</b> American Lager	7
<b>MODELO</b> Mexican Lager	7
<b>NEW BELGIUM</b> Fat Tire, Amber Ale	8
<b>O'DELL</b> 90 Shilling, Amber Ale	8
<b>SAMUEL ADAMS</b> Seasonal	9
<b>SIERRA NEVADA</b> Hazy Little Thing IPA	9
<b>SIERRA NEVADA</b> Seasonal	9
<b>STEM CIDERS</b> Off-Dry <i>GLUTEN-FREE</i>	9
<b>STONE</b> Fear.Movie.Lions Double IPA	10
<b>TRVE</b> Tunnel Of Trees, IPA	10
<b>GOOSE ISLAND</b> IPA	7

## BOTTLES & CANS

<b>BLUE MOON</b> Belgian White, Belgian Wheat	7
<b>BROOKLYN</b> Bel Air Sour	9
<b>BUD LIGHT</b> Light Lager	6
<b>DOGFISH HEAD</b> Sea Quench Ale	8
<b>HOLIDAILY</b> Favorite Blonde Ale <i>GLUTEN-FREE</i>	12
<b>LADY JUSTICE</b> Heck Yeah! Hard Seltzer, Pink Guava	7
<b>LAGUNITAS</b> Hoppy Refresher <i>NON-ALCOHOLIC</i>	7
<b>LEFT HAND</b> Peanut Butter Milk Stout	10
<b>PACIFICO</b> Clara Pilsner-style Lager	9
<b>SIERRA NEVADA</b> Pale Ale	9
<b>STEM CIDERS</b> Real Dry <i>GLUTEN-FREE</i>	14
<b>STONE</b> Buenaveza Salt & Lime Lager	8
<b>STONE</b> Delicious IPA <i>GLUTEN-REDUCED</i>	8
<b>WHITE CLAW</b> Black Cherry Hard Seltzer	8
<b>WHITE CLAW</b> Mango Hard Seltzer	8

## SIGNATURE COCKTAILS

<b>MARGARITA</b> 230 cal	10
Frozen or on the rocks, Exotico Blanco Tequila, Naranja Orange Liqueur, pressed lime juice, salted rim	
<b>WATERMELON MEZCAL</b>	
<b>MARGARITA</b> 186 cal	16
Illegal Mezcal, pressed watermelon juice, pressed lime juice, simple syrup	
<b>RAIN ON THE RANCH WATER</b> 106 cal	16
Teremana Tequila, pressed lime juice, chile-spiked lime & a bottle of Richard's Sparkling Rainwater	
<b>ITALIAN 75</b> 180 cal	11
Drumshanbo Gunpowder Gin, Italicus infused with JAB MiXOLOGY Lavender Orange, pressed lemon juice, Guinigi Prosecco	
<b>TITO'S TOP HAT MULE</b> 170 cal	10
Tito's Handmade Vodka, pressed lime juice, Top Hat Ginger Beer	
<b>GIN &amp; CUKES</b> 210 cal	13
Hendrick's Gin, Pearl Cucumber Vodka, Barrow's Intense Ginger, Liber & Co. Tonic syrup, pressed lime juice, soda	
<b>PINEAPPLE TI' PUNCH</b> 174 cal	12
Don Q Cristal Rum, Liber & Co. Pineapple, pressed lime juice	
<b>FISTFUL OF BOURBON</b>	
<b>OLD FASHIONED</b> 230 cal	13
Fistful of Bourbon, bitters, sugar, cherry, orange	
<b>LONGBRANCH GOLD RUSHMORE</b> 191 cal	14
Wild Turkey Longbranch Bourbon, pressed lemon juice, Liber & Co. Fiery Ginger syrup	
<b>IRISH COFFEE</b> 170 cal	11
Tullamore D.E.W. Irish whiskey, fresh coffee, sugar cube, whipped cream	

## RED WINE

	GLASS/BOTTLE
<b>GASCON MALBEC</b> Argentina 150 cal	12/47
<b>MACMURRAY ESTATE PINOT NOIR</b> California 140 cal	16/50
<b>CHARLES &amp; CHARLES POST NO. 35 RED BLEND</b> Columbia Valley Washington 150 cal	12/43
<b>SANTA EMA MERLOT</b> Chile 143 cal	14/50
<b>TREE FORT CABERNET</b> California 144 cal	11/47
<b>CEDAR &amp; SALMON CABERNET SAUVIGNON</b>	
<b>HORSE HEAVEN HILLS</b> Oregon 143 cal	15/56

## WHITE WINE

	GLASS/BOTTLE
<b>GUINIGI PINOT GRIGIO</b>	
<b>D.O.C. DELLE VENEZIE</b> Italy 150 cal	11/43
<b>WILLIAM HILL CHARDONNAY</b> California 120 cal	10/40
<b>INVIVO X, SJP SAUVIGNON BLANC</b> New Zealand 139 cal	16/60
<b>PORTILLO ESTATE GROWN SAUVIGNON BLANC</b> Argentina 140 cal	11/40

## ROSÉ & SPARKLING

	GLASS/BOTTLE
<b>CHARLES &amp; CHARLES ROSÉ</b> Washington State 150 cal	11/35
<b>SEGURA VIUDAS BRUT CAVA</b> Spain 150 cal	11/35
<b>GUINIGI PROSECCO</b> D.O.C. Treviso, Italy 150 cal	13/48
<b>LE GRAND COURTÂGE BRUT ROSÉ</b> France 150 cal	13/50

## SPIRITS

YOUR FAVORITE COCKTAILS MADE WITH ONE OF OUR FEATURED BRANDS

<b>TITO'S HANDMADE VODKA</b> 100 cal	10
<b>JACK DANIEL'S WHISKEY</b> 100 cal	10
<b>DON Q CRISTAL RUM</b> 100 cal	10
<b>NEW AMSTERDAM GIN</b> 100 cal	10
<b>EXOTICO BLANCO TEQUILA</b> 100 cal	10

## BOOZY SHAKES

<b>THE GRASSHOPPER</b> 740 cal	11
DeKuyper crème de menthe, crème de cocoa	
<b>WHISKEY BANANA SPLIT SHAKE</b> 840 cal	11
Wild Turkey Longbranch bourbon, Liber & Co. Pineapple, Monin dark chocolate, roasted banana, strawberry purée	
<b>COLD BREW TURBO SHAKE</b> 750 cal	12
Jameson Cold Brew, Grady's NOLA Cold Brew, topped with chocolate sauce	

## DRINKS

<b>BOTTOMLESS SODA</b> 0-320 cal	5.95
COKE / DIET COKE / SPRITE / DR PEPPER / COKE ZERO	
<b>BOTTOMLESS ICED TEA</b> 0 cal	4.95
SWEET OR UNSWEET	
<b>RED BULL</b> 20-170 cal	4.95
REGULAR / SUGAR-FREE / TROPICAL	
<b>RICHARD'S SPARKLING RAINWATER</b> 0 cal	4.95
<b>BOTTOMLESS CUP OF COFFEE</b> 0-320 cal	4.95
CREAM & SUGAR AVAILABLE UPON REQUEST	
<b>CANE SUGAR LEMONADE</b> 150 cal	4.95
Mexican cane sugar, fresh lemon juice	
<b>GRADY'S NOLA STYLE COLD BREW</b> 0-320 cal	5.95
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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