



# ALAMO

## DRAFTHOUSE

### Menu

#### APPETIZERS

- BOTTOMLESS POPCORN** <sup>V</sup> 440 cal 8.5  
Tossed with real clarified butter (720 cal) upon request  
**ADD HERB PARMESAN (90 CAL) OR TRUFFLE SEASONING (90 CAL) +\$1**
- CHURRO POPCORN** <sup>V</sup> 515 cal 10  
Fried churro pieces, real clarified butter, tossed with custom blend of cinnamon, sugar, maple, vanilla \*NOT BOTTOMLESS
- CHIPS & QUESO** <sup>V</sup> 550 cal 8  
Hatch green chiles, cotija, cilantro, served with corn tortilla chips
- PICKLE FRIES** <sup>V</sup> 340 cal 10  
Thin sliced, lightly-breaded, fried golden, served with ranch (274 cal)
- VEGAN BUFFALO CAULIFLOWER** <sup>VG</sup> 360 cal 10  
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)
- BAKED PRETZEL** <sup>V</sup> 600 cal 9  
Soft-baked, salted, served with queso
- AVOCADO TOAST** <sup>V</sup> 315 cal 10.5  
Toasted ciabatta, lemon, arugula, tomato, avocado Greek yogurt spread, pickled red onion, radish
- LOADED FRIES** 1100 cal 12  
Made-to-order fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream
- MOZZARELLA STICKS** <sup>V</sup> 550 cal 9  
Lightly-breaded, fried golden, served with home-made marinara (30 cal)
- WINGS** 1000-1130 cal 14  
Tossed with choice of Hot, Sweet Thai Chili, or BBQ sauce and served with celery and ranch dressing (190 cal)

LIMITED TIME ONLY

## Bonus Features

- GLAZED & INFUSED BURGER** 15  
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** 15  
Thin crust, shaved Brussels sprouts, caramelized onions, smoked bacon, goat cheese, truffle parmesan
- BERBERE SPICED WINGS** 14  
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  
Soft-baked pretzel coated with melted butter & everything bagel seasoning, served with jalapeño cream cheese dip
- BIG FREAKIN' COOKIE SHAKE** 13  
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

- ADD GRILLED CHICKEN BREAST (230 CAL) OR FRIED CHICKEN TENDERS (280 CAL) +\$6**
- ULTIMATE GARDEN SALAD** <sup>V</sup> 700 cal 12  
Chopped romaine, cherry tomato, radish, cucumber, red onion, sourdough croutons, tossed with choice of serrano lime (300 cal) or ranch dressing (190 cal)
- CAESAR SALAD** <sup>V</sup> 260 cal 12  
Chopped romaine, croutons, herbed parmesan, tossed with creamy garlic parmesan dressing

#### ENTREES

- SERVED WITH FRIES & KETCHUP (470 CAL) · SUB SIDE SALAD +3**
- HAND-BREADED CHICKEN TENDERS** 760 cal 14  
24-hour dry brine, hand-breaded, fried golden, served with scratch-made Hatch green chile gravy (140 cal)
- BUFFALO CAULIFLOWER BASKET** <sup>VG</sup> 690 cal 14  
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)

#### PIZZAS

- SCRATCH-MADE, 10-INCH, THIN CRUST SUB GLUTEN-FREE CAULIPOWER™ CRUST (180 CAL) +\$3**
- ADD SIDE SALAD +\$3**
- MAKE IT ANGRY** **ADD JALAPENOS, CRUSHED RED PEPPER AND FRESH BASIL +\$2**
- PEPPERONI** 880 cal 13  
Pepperoni, mozzarella, parmesan, home-made marinara
- CARNIVORE** 980 cal 14  
Pepperoni, salami, smoked bacon, pork sausage, mozzarella, parmesan, home-made marinara
- OMNIVORE** 860 cal 14  
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, mozzarella, parmesan, home-made marinara
- MUSHROOM & ONION** 850 cal 14  
Roasted mushrooms & garlic, onions, fresh basil, mozzarella, parmesan, home-made marinara
- THAI CHICKEN** 900 cal 14  
Spicy peanut sauce, chicken, red onions, carrots, cilantro, mozzarella, chopped peanuts
- VEGAN SUPREME** <sup>VG</sup> 720 cal 14  
Fresh tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, home-made marinara
- SPICY BUFFALO** 810 cal 15  
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, fresh green onion, mozzarella, parmesan
- MARGHERITA** <sup>V</sup> 900 cal 12  
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 14  
Tillamook cheddar, brisket, sirloin & chuck blend patty, smoked bacon, caramelized onion, lettuce, tomato, lemon-garlic aioli, seeded bun  
**SUB BEYOND MEAT™ PATTY +\$3**
- BBQ SMOKED BACON BURGER\*** 1350 cal 15  
BBQ sauce, brisket, sirloin, & chuck blend patty, smoked bacon, Tillamook cheddar, beer mustard, Brussels sprout & cabbage slaw with sriracha soy aioli, green onions
- MONSTER BURGER\*** 1050 cal 16  
Brisket, sirloin & chuck blend patty, green chile, loaded waffle fries, bacon, queso, cilantro aioli  
**SUB BEYOND MEAT™ PATTY +\$3**
- GRILLED CHICKEN CLUB** 800 cal 15  
Tillamook cheddar, bacon, avocado, lettuce, tomato, lemon-garlic aioli, seeded bun
- FRIED CHICKEN & ASIAN SLAW** 910 cal 15  
Hand-breaded chicken breast, sriracha-soy aioli, brussels sprout & cabbage slaw, seeded bun
- CHICKEN CORDON BLEU** 1215 cal 16  
Hand-breaded chicken breast, ham, Swiss cheese, mustard aioli, seeded bun
- BREAKFAST CLUB\*** 665 cal 12  
Thick cut bacon, fried egg, Swiss cheese, lemon-garlic aioli, arugula, tomato, seeded bun
- BEYOND MEAT™ VEGAN BURGER** <sup>VG</sup> 700 cal 15  
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta

#### SWEETS

- CHOCOLATE CHIP COOKIES** 1040 cal 8  
Three warm, baked-to-order cookies
- ICE CREAM BOWL** 1170-1260 cal 7  
Three scoops of Hiland Dairy's vanilla or chocolate ice cream
- CANDY** 640/820/850/720 cal 7  
**SOUR PATCH KIDS / GUMMY BEARS REESE'S PIECES / M&M'S**

#### SHAKES

- MEXICAN VANILLA SHAKE** 640 cal 8
- CHOCOLATE SHAKE** 930 cal 8
- STRAWBERRY SHAKE** 790 cal 8
- COOKIE SHAKE** 980 cal 8
- SALTED CARAMEL SHAKE** 980 cal 8

**V = VEGETARIAN VG = VEGAN**

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\*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

<b>ALASKAN</b> Amber	7
<b>BELCHING BEAVER</b> Peanut Butter Porter	7
<b>BLUE MOON</b> Belgian White	6
<b>BIG SKY</b> Moose Drool Brown Ale	7
<b>BUD LIGHT</b> American Lager	6
<b>BRICKWAY</b> Pils	7
<b>COORS LIGHT</b> American Lager	6
<b>CODE</b> Berry Lemon Sour	8
<b>DOGFISH HEAD</b> Hazy-O! IPA	7
<b>EMPYREAN</b> Burning Skye Scottish Ale	7
<b>GLACIAL TILL</b> Strawberry Rhubarb Cider	7.5
<b>INFUSION</b> Vanilla Bean Blonde	7
<b>KINKAIDER</b> Snozberry Sour	7
<b>KEG CREEK</b> Moongold Apricot	7.5
<b>KROS STRAIN</b> Fairy Nectar	7
<b>LEFT HAND</b> Milk Stout	7
<b>LAGUNITAS</b> IPA	6
<b>LAGUNITAS</b> Hazy Wonder IPA	7
<b>MICHELOB ULTRA</b> Light American Lager	5
<b>MODELO</b> Mexican Lager	6
<b>NEBRASKA BREWING</b> Cardinal Pale Ale	7
<b>PINT 9</b> Session Red	7
<b>PINT 9</b> Farmers Tan	7
<b>SIERRA NEVADA</b> Hazy Little Thing IPA	7
<b>SIERRA NEVADA</b> Wild Little Thing Sour	6
<b>SPRECHER</b> Root Beer	7
<b>SHILLING</b> Emerald City Blackberry Pear Cider	8
<b>SAMUEL ADAMS</b> Seasonal	7
<b>SAMUEL ADAMS</b> Boston Lager	7
<b>STONE</b> Fear.Movie.Lions Double IPA	8
<b>TOPPLING GOLIATH</b> Pseudo Sue	7
<b>ZIPLINE</b> Kölsch	6

## BOTTLES & CANS

<b>DOGFISH HEAD</b> Sea Quench Ale	6
<b>LEFT HAND</b> Peanut Butter Milk Stout	6
<b>STONE</b> Buenaveza	6
<b>STONE</b> Delicious IPA	6
<b>LAGUNITAS</b> Hoppy Refresher non-alcoholic	6
<b>WHITE CLAW</b> Mango Hard Seltzer	6
<b>WHITE CLAW</b> Grapefruit Hard Seltzer	6
<b>BUDWEISER</b> Lager	5
<b>NEGRA MODELO</b> Munich Lager	6
<b>SIERRA NEVADA</b> Pale Ale	6
<b>PABST BLUE RIBBON</b> Lager 16oz	4.5
<b>ANGRY ORCHARD</b> Crisp Apple Cider	6
<b>COORS LIGHT</b> Lager	5
<b>MILLER LITE</b> Lager	5
<b>SHINER</b> Bock	6
<b>GUINNESS</b> Draught	6
<b>HEINEKEN</b> Lager	6
<b>GLACIAL TILL</b> Original Cider	6
<b>LAGANITAS</b> Lil Sumpin' Sumpin Ale	6

## SIGNATURE COCKTAILS

<b>FROZEN MARGARITA</b> 230 cal	10
Exotico Blanco Tequila, Naranja Orange Liqueur, fresh lime and salted rim	
<b>CLOONEY MARGARITA</b> 230 cal	12
Casamigos Reposado (George Clooney's small batch distillery), Naranja Orange Liqueur, Grand Marnier, lime juice, simple syrup Served on the rocks.	
<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	9
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	10
Don Q Cristal Rum, Liber & Co. Pineapple, pressed lime juice	
<b>FISTFUL OF BOURBON</b>	
<b>OLD FASHIONED</b> 230 cal	12
The classic. Just Fistful of Bourbon, bitters, sugar, and a cherry. Garnished with orange peel	
<b>MIMOSA</b> 130 cal	8
Segura Viudas Brut sparkling wine, orange juice	
<b>LONGBRANCH GOLD RUSHMORE</b> 191 cal	12
Wild Turkey Longbranch Bourbon, pressed lemon juice, Liber & Co. Fiery Ginger syrup	
<b>IRISH COFFEE</b> 170 cal	10
Tullamore D.E.W. Irish Whiskey paired with fresh coffee, a sugar cube, and whipped cream	

## RED WINE

	GLASS/BOTTLE
<b>GASCON MALBEC</b> Argentina 150 cal	10/40
<b>MACMURRAY ESTATE PINOT NOIR</b> California 140 cal	14/56
<b>CHARLES &amp; CHARLES POST NO. 35 RED BLEND</b> Columbia Valley Washington 150 cal	8.32
<b>SANTA EMA MERLOT</b> Chile 143 cal	12/48
<b>TREE FORT CABERNET</b> California 144 cal	12/48
<b>CEDAR &amp; SALMON CABERNET SAUVIGNON</b>	
<b>HORSE HEAVEN HILLS</b> Oregon 143 cal	14/56

## WHITE WINE

	GLASS/BOTTLE
<b>GUINIGI PINOT GRIGIO</b>	
<b>D.O.C. DELLE VENEZIE</b> Italy 150 cal	10/40
<b>WILLIAM HILL CHARDONNAY</b> California 120 cal	10/40
<b>INVIVO X, SJP SAUVIGNON BLANC</b> New Zealand 139 cal	14/56
<b>PORTILLO ESTATE GROWN SAUVIGNON BLANC</b> Argentina 140 cal	9/36

## ROSÉ & SPARKLING

	GLASS/BOTTLE
<b>CHARLES &amp; CHARLES ROSÉ</b> Washington State 150 cal	8/32
<b>SEGURA VIUDAS BRUT CAVA</b> Spain 150 cal	9/36
<b>GUINIGI PROSECCO</b> D.O.C. Treviso, Italy 150 cal	10/40
<b>LE GRAND COURTÂGE BRUT ROSÉ</b> France 150 cal	12/48

## SPIRITS

YOUR FAVORITE COCKTAILS MADE WITH ONE OF OUR FEATURED BRANDS

<b>TITO'S HANDMADE VODKA</b>	8
<b>JACK DANIEL'S WHISKEY</b>	8
<b>DON Q CRISTAL RUM</b>	7
<b>NEW AMSTERDAM GIN</b>	8
<b>EXOTICO BLANCO TEQUILA</b>	7

## BOOZY SHAKES

<b>THE GRASSHOPPER</b> 740 cal	10
DeKuyper crème de menthe, crème de cocoa	
<b>BRANDY ALEXANDER</b> 550 cal	10
Courvoisier VS Congac, BOLS crème de cacao, Monin dark chocolate and dusted with nutmeg	
<b>COLD BREW TURBO SHAKE</b> 750 cal	12
Baileys Irish Cream, Jameson Cold Brew, Grady's NOLA Cold Brew	

## DRINKS

<b>BOTTOMLESS SODA</b> 0-320 cal	6
COKE / DIET COKE / SPRITE / COKE ZERO / DR PEPPER	
<b>BOTTOMLESS ICED TEA</b> 0 cal	6
SWEET OR UNSWEET	
<b>RED BULL</b> 20-170 cal	5
REGULAR / SUGAR-FREE / TROPICAL	
<b>LIQUID DEATH MOUNTAIN WATER</b> 0 cal	5
STILL / SPARKLING	
<b>BOTTOMLESS CUP OF COFFEE</b> 0-320 cal	5
CREAM & SUGAR AVAILABLE UPON REQUEST	
<b>CANE SUGAR LEMONADE</b> 150 cal	5
Mexican cane sugar, fresh lemon juice	
<b>GRADY'S NOLA STYLE COLD BREW</b> 0-320 cal	6
CREAM & SUGAR AVAILABLE UPON REQUEST	