





OPEN **M-F** 2P-10P | **SAT** 12P-10P | **SUN** 12P-9P KITCHEN HOURS **M-F** 2P-9P | **SAT** 12P-9P | **SUN** 12P-8PM

MAINS

Original Smash Burger \$10

Ground Tenderloin patty seasoned with Tassie's Spice, topped with onion, tomato, lettuce, house pickles, White American Cheese, & Alpha Burger Sauce

GF = No Bun

Patty Melt \$15

Two 4 oz Ground Tenderloin patties covered in melted Swiss Cheese served on Rye toast, drizzled with house made 1,000 Island Dressing, and sautéed onions

Sour Ale Chicken Wings \$13

Brined in one of our tasty sour beers. Get them tossed or Tassie's Spice Dry Rub

Comes with ONE sauce

Black Bean Burger \$11

Roasted Pepper Black Bean patty, onion, tomato, lettuce, house pickles with our Sweet Chili Honey Mustard

If you like cheese, add a slice!

Alpha Taco Basket \$12

Hearty shredded chicken topped with house made Pickled Jalapeño Slaw and our Chipotle Ranch on flour tortillas, **served with a portion of fries**

Pulled Pork Sandwich \$11

Shredded Pork Shoulder smothered in Believer's Brew BBQ and topped with house pickles, onions, and Sour Beer Napa Cabbage Slaw

Alpha Fried Chicken Wraps \$10

Choose One:

Chicken Bacon Ranch- Chipotle Ranch, Bacon Slices, Lettuce and Tomato

Chicken Caesar- Caesar Dressing, Shredded Parm, Croutons, Lettuce

Buffalo Chicken- Buffalo Sauce, Chipotle Ranch, White American Cheese, Lettuce and Tomato

SIDES & TREATS

Loaded Fries \$10

Fries, Pub Cheese, Bacon, Green Onions

Toasted Raviolis \$11

Midwest Pasta's meat and ricotta ravioli squares served with house marinara, topped with herbs & parm

Fried Pickles \$8

House made pickles breaded and served with Chipotle Ranch

Pretzel Bites \$7

Served with house made Pub Cheese

Homemade Pickle Plate \$6

Pickled seasonal fruits & veggies usually made with beer!

Shoestring Fries \$5

Original / Cajun / Chili-Cumin

Fresh Fried Pork Rinds \$4

Original / Cajun / Chili-Cumin

Cheesecake Cookie Sandwich \$9

Made Local from 'Patty's Cheesecakes'; Delicious cheesecake between two chocolate chip cookies

Sugar Butter Pretzel Bites \$7

Buttery, warm bites tossed in Cinnamon Sugar and drizzled with homemade powdered sugar icing

Homemade Sauces \$1

- *Buffalo
- *Chili Lime Hot Sauce
- *BBO
- *Pub Cheese w/ Cowboy's LR
- *Chipotle Ranch
- *Sweet Chili Honey Mustard
- *Alpha Burger Sauce

Protein \$2

- *4 oz Burger Patty
- *Bacon Slices
- *Extra Chicken (1 Strip)

Toppings \$1

- *Grilled Onions
- *Jalapeños, Pickled Garlic Lime
- *House Pickles made with Delphian
- *White American
- *Swiss
- *Pepper Jack

DRAFT LIST

Sour Ales

Apocrypha

Sour black ale aged in Pinot Noir barrels "8% ABV. 1 IBU"

\$9 tulip / \$4 taster, \$11 - 500ml Bottle

Delphian

Sour blonde ale aged 12 months in Chardonnay Barrels "8% ABV, 1 IBU" \$9 tulip / \$4 taster, \$11 - 500ml Bottle

Rouge Biere

Sour raspberry blonde ale aged in oak foeder "8% ABV, 1 IBU" \$9 tulip / \$4 taster, \$11 - 4pk

Cherry Plum Funk

Sour Blonde Ale brewed with Cherries and Plums "7% ABV, 1 IBU" \$9 tulip/\$4 taster, 16oz Single Can \$9

Blonde & Pale Ales

Swingle

American Ale brewed with freshsqueezed lime juice "5% ABV, 20 IBU" \$7 pint / \$3 taster, \$10 - 4Pk

Divine Intervention

Blood Orange Blonde Ale dry hopped with Hallertau Blanc "5% ABV, 20 IBU" \$7 pint / \$3 taster, \$10 - 4Pk

Parity Error

American IPA brewed with tangerines and Citra hops "7% ABV, 65 IBU" \$8 tulip / \$4 taster, \$11 - 4pk

Cowboy's Last Ride

Belgian-Style Blonde Ale "5% ABV, 20 IBU" \$7 pint / \$3 taster, \$9 - 4Pk



ASK ABOUT OUR SIPSTER CLUB!

