

AVENUE

ALE HOUSE & PIZZA LOFT

MENU

SALADS

CLASSIC

AMERICAN CAESAR 8

romaine lettuce, croutons,
caesar dressing

SQUASH AND BERRY 8

spring mix, butternut squash,
dried cranberries, toasted
pumpkin seeds, goat cheese,
strawberry vinaigrette

SANTORINI SALAD 8

spring mix, artichokes, kalamata
olives, tomatoes, feta cheese,
greek vinaigrette

PROTEIN: Chicken 6 | Steak 8 | Salmon 7 | Shrimp 6 | Seared Tuna Steak 9

SOUPS

TOMATO BASIL

BISQUE 5c/8b

CHICKEN AND

BLACK BEAN 5c/8b

SHARES AND STARTERS

THICK CUT BACON 10

house marinated and grilled to
finish, dijon dip

CREAMY SAUSAGE DIP 12

crumbled sausage, cream cheese,
tomatoes, green chiles + toasted
baguettes

HERITAGE HUMMUS 10

house made pita + fresh
vegetables

FRIED RAVIOLI 9

crispy ravioli with marinara and
sprinkled parmesan

CRISPY CALAMARI 10

tossed in seasoned flour & fried,
smoked jalapeno crema, marinara

5 SPICE SEARED TUNA 12

wasabi aioli, pickled vegetable
salad, sliced & seared rare

BUFFALO SHRIMP (10) 11

crispy breaded buffalo shrimp,
bleu cheese crumbles, served
with ranch or bleu cheese

MEAT AND CHEESE BOARD 14

cured meats, chef's choice
cheese, dijon, pickled veggies,
house made pita

BRUSSELS SPROUTS 9

served crispy with a sweet soy
glaze finish

SOFT PRETZEL STICKS 8

pair of freshly baked pretzels
paired with beer cheese or dijon
mustard

STICKY RIBS 12

flash fried 1/4 rack of baby back
ribs, finished in thai chili sauce

WINGS OR TENDERS 14

celery and bleu cheese or ranch.
saucés: hot, mild, bbq, garlic
parmesan, mango habanero, thai
chili, sweet-heat, east-west
dry rubs: jerk, old bay

Parties of 8 or more may be subject to an 18% service fee

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

CRAFT PIZZA FROM THE 680° BRICK OVEN

THE CARNIVORE 15

pepperoni, salami, sausage, bacon, chicken, mozzarella,

"MARGHERITA" 14

oven roasted tomatoes, basil oil, mozzarella, parmesan, nut free pesto, balsamic drizzle

WHITE PIZZA 13

alfredo, mozzarella, ricotta, parmesan, spinach, and roasted garlic cloves

HAND HELD + FRIES OR SEASONED TATER-TOTS

THE FINE SWINE 13

ham, capicola, bacon, provolone, pickles, whole grain mustard, grilled sourdough

CHEESESTEAK 13

American cheese, peppers, and onions on a hoagie roll

CLASSIC BURGER 12

on sesame roll with lettuce, tomato, onion, American cheese, and special sauce

\$1 ADDS: vegan patty, bacon, mushrooms, sautéed onions, extra cheese, pickles, jalapenos

ENTREES

14oz NEW YORK STRIP 29

grilled to your liking with sautéed mushrooms and onions, mashed potatoes, vegetable of the day

TWICE COOKED AIRLINE

CHICKEN BREAST 20

simmered in a garlic cream sauce, flash fried to finish with wild rice, vegetable of the day

TOMAHAWK PORK CHOP 22

house bbq rub, 10oz bone-in grilled to med-well & served with mashed potatoes, vegetable of the day

AMERICAN 11

Toppings \$1 each

pepperoni, salami, olives, onions, peppers, pineapple, ham, extra cheese, chicken, mushrooms, anchovies, bacon, sausage

SWEET AND SOUR 14

chicken, sweet and sour sauce, red onion, green peppers, mozzarella

BEER BATTERED FISH

SANDWICH 12

fried haddock with lettuce, tomato, tartar sauce, American cheese on sesame roll

CRISPY PORK BELLY

TACOS (3) 10

smoked tomato jam, pickled vegetables, queso fresco - no side

CHICKEN QUESADILLA 12

diced chicken, peppers, onions, cheese blend served with salsa & sour cream - no side

MEDITERRANEAN RAVIOLI 18

mushroom & cheese stuffed ravioli, tossed with artichokes, kalamata olives & feta cheese with garlic & olive oil

SHRIMP AND GRITS 18

bacon & cheddar grits, sautéed jumbo shrimp, finished with jalapenos

COUNTRY FRIED

STEAK BITES 17

mashed potatoes, white country gravy & corn served bowl style

FALL HARVEST 14

alfredo, sausage, butternut squash, dried cranberries, mozzarella

TACO 14

ground beef, tomato, salsa, lettuce, mozzarella jack cheese blend

SMORE 13

marshmallow, chocolate drizzle, graham cracker crumbs

CHICKEN CAESAR

WRAP 10

diced chicken, crispy romaine, caesar dressing, parmesan, crunchy chow mein noodles

CLASSIC REUBEN 13

corned beef, sauerkraut, swiss, Russian dressing, marbled rye

19th HOLE

CHICKEN SANDWICH 12

bacon, cheddar, onions, housemade bbq sauce on a sesame roll

BLACKENED SALMON 24

wild rice, mango relish, vegetable of the day

HOUSE MARINATED CENTER

CUT SIRLOIN 24

grilled to your liking with fries, vegetable of the day

SHRIMP AND

SCALLOP PASTA 24

sautéed with tomatoes & spinach, in a garlic cream sauce over linguini

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KID'S MENU + FRIES OR SEASONED TATER-TOTS (children 12 & under)

CHICKEN FINGERS 7

3 breaded and golden fried tenders served with fries and choice of bbq, ranch, honey mustard dipping sauce

FRENCH BREAD PIZZA 6

house red sauce, mozzarella, oven baked - no side

ALL BEEF HOTDOG 5

grilled and served with your choice of side

GRILLED CHEESE 5

American cheese, griddled white bread

MAC & CHEESE 6

house cheese sauce with elbow noodles - no side

CHEESEBURGER 6

cooked through burger, American cheese, toasted roll

DESSERTS

CREAMY CHEESECAKE 5

made with real cream cheese paired with a graham cracker crust topped with a traditional sour cream topping

ask your server for raspberry or chocolate sauce

TRIPLE CHOCOLATE CAKE 7

layered chocolate decadence, chocolate mousse and chocolate cake iced with a chocolate ganache

CRÈME BRÛLÉE DU JOUR 12

house made chilled custard, topped with a caramelized sugar crust

CARROT CAKE 7

3 delicious layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple, finished with a real cream cheese icing and garnished with pecans

SWEET ENDINGS

SNICKERDOODLE MARTINI 9

vanilla vodka, buttershots, pinch of cinnamon, heavy cream

CHOCOLATE COVERED

PRETZEL MARTINI 9

whipped vodka, frangelico, heavy cream, garnished with pinch of kosher salt

ESPRESSO MARTINI 9

cold brew vodka, espresso liqueur, kahlua, frangelico, heavy cream

WINE & CHAMPAGNE

HOUSE WINES 7

whites: chardonnay, sauvignon blanc, pinot grigio, riesling, moscato
reds: cabernet sauvignon, pinot noir, malbec, red blend

375ml BOTTLES

Line 39 Pinot Noir **\$14**

Alexander Valley Cabernet Sauvignon Blanc **\$25**

Francis Ford Coppola Diamond Collection Chardonnay **\$16**

CHAMPAGNE 7

Verdi

CANS

Lobster Reef Sauvignon Blanc - 8.4oz - **\$10**

Tiamo Rosé - 12oz - **\$10**

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