

CARLSBAD

BREWING



CO.

TO START

AHI & AVOCADO POKE TOWER

Ginger sesame sauce topped with wakame seaweed, served with house-made wonton chips

CALAMARI PLATE

With a side of sweet Thai chili

VEGGIE BRUSCHETTA

Diced tomato, avocado, buffalo mozzarella and gorgonzola with blue cheese dressing on grilled crostinis

BELGIAN STYLE MUSSELS

Saffron cream sauce with sautéed onions

STEAK BRUSCHETTA

Grilled steak, diced tomato and gorgonzola, served with blue cheese dressing on grilled crostinis

BLACKENED FLAT IRON PORK

With chimichurri sauce

MUNCHIES

PRETZEL BALLS

With house-made beer cheese

"FRIES FOR DADDY"

Chorizo fries topped with cheddar jack cheese and crema

"THE HOT MESS" FRIES

Gorgonzola, bacon and sriracha aioli

CHICKEN WINGS

Served with your choice of sauce buffalo, sweet Thai chili, sriracha bbq or jalapeño infused honey

BEER BATTERED FRIED WILD PATAGONIA SHRIMP

With steak fries and sweet Thai chili sauce

ONION RINGS

PARMESAN GARLIC FRIES

SWEET POTATO TOTS

SEASONED FRIES

SALADS & SOUPS

Add to any Salad - Grilled Chicken Breast, Garlic Wild Patagonia Shrimp, Grilled Steak, Salmon, Avocado

SOUP OF THE DAY

Cup / Bowl

TOMATO BASIL SOUP WITH A GRILLED CHEESE

Add bacon or avocado

BLT SALAD

Butter lettuce, bacon, tomato, panko breadcrumbs and buttermilk ranch dressing

TOASTED SUNFLOWER SALAD

Baby greens, corn, diced tomato and feta cheese, topped with toasted sunflower seeds and basil vinaigrette

CAJUN SHRIMP SALAD

Sautéed wild Patagonia shrimp with garlic over baby greens, diced tomato, red onion, gorgonzola crumbles and basil vinaigrette

LEMON PEPPER BLACKENED SEARED AHI SALAD

Over baby greens with goat cheese, roasted tomato and sesame ginger dressing

ROCKET & BEET SALAD

Arugula, red onion, diced tomato, pecan crusted fried goat cheese, caramelized pecans, vinaigrette and balsamic glaze

SANDWICHES

Served on our house-made bread with cajun shoestring french fries

Substitute onion rings, salad, sweet potato tots, thick cut or parmesan garlic fries, Add bacon or avocado

AHI SANDWICH

Seared ahi tuna, butter lettuce, tomato, red onions and avocado with a wasabi aioli

C-BAD CHEESE STEAK

Ribeye with pepper jack, sautéed onions, fire roasted jalapeños and green peppers

GRILLED CHICKEN, APPLE & HAVARTI

Chicken breast, sliced apples, havarti cheese, baby greens and roasted tomato with pesto

SOUTHERN FRIED CHICKEN SANDWICH

Beer battered fried chicken with a jalapeño infused honey glaze, pickles, tomato and butter lettuce

ALE HOUSE GRILLED CAPRESE

Fresh buffalo mozzarella, tomato, arugula, basil pesto and a balsamic vinegar glaze

CHICKEN CAESAR MELT

Grilled chicken breast, caesar dressing, bacon, mixed greens, tomato and mozzarella cheese

18% gratuity added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGERS

The Pride Of The Establishment!

All of our beef is single sourced, USDA certified for superior, consistent quality. Our ½ lb. Angus burgers are served with cajun seasoned shoestring fries Substitute onion rings, salad, sweet potato tots, steak fries or parmesan garlic fries, Add bacon or avocado, Add fried egg

*Veggie patty can be substituted for any burger. Our bread is made fresh daily

Ask your server about our Specialty and Wild Game Burgers

NEW ZEALAND 100% GRASS FED KOBE WAGYU (10 OZ.)

Gruyère, crumbled gorgonzola, crispy onion straws, tomato and arugula

TRIO

Blend of brisket, short ribs and chuck topped with smoked gouda cheese, baby greens, roasted tomato, onion rings and whiskey BBQ sauce

BRIE-LUX

Brie, arugula, roasted tomato and maple bacon jam

SANTANA

Fire roasted peppers, avocado, caramelized onions, pepper jack cheese and ancho chili aioli

MUSHROOM MARSALA

Button, oyster, portabella and shitake mushrooms sautéed in marsala wine with swiss cheese

PATTY MELT

Cheddar jack cheese, caramelized onions and garlic spread on grilled sourdough bread

SIGNATURE "BRESSI" BOOTLEGGER

Whiskey BBQ sauce, crispy onion straws, bacon and pepper jack cheese

33°07'41.8N 117°15'39.5W CHEESEBURGER

Lettuce, tomato, cheddar jack, pickle and caramelized onions

THE "IMPOSSIBLE"

Plant based patty, lettuce, tomato, cheddar jack, pickle, caramelized onions and 1000 island dressing

HOUSE MADE ZA'S

12" Personal size pizza

MARGHERITA

Roma tomatoes, buffalo mozzarella, parmesan and basil with marinara sauce

WHITE STONE

Ricotta, spinach, roma tomato, buffalo mozzarella with a garlic white sauce

LET'S MEAT

Pepperoni, bratwurst, meat balls, mozzarella and chili flakes with marinara sauce

OOH LA LA ZA

Pepperoni, garlic, red onion, broccoli, mozzarella and marinara

SHROOM

Button, oyster, portabella and shitake mushrooms, arugula, mozzarella and goat cheese with marinara sauce

SANCHO'S

Chorizo, fire roasted jalapeños, asiago and mozzarella with marinara sauce

PEPE'S

Pepperoni, mozzarella and marinara

"LOCALLY WORLD FAMOUS" MAC N' CHEESE PIZZA

Cheddar jack and asiago mac n' cheese with a touch of sriracha sauce Add - spinach or fire roasted peppers wild mushrooms, broccoli or bacon bratwurst grilled cajun chicken breast

MAINS

TOMAHAWK PORK CHOP

Apple, mango and cayenne chutney with mashed potatoes and onion rings

SAKE MISO GLAZED GRILLED SALMON

Served with Asian arugula salad and tomato salad with a sesame ginger dressing

ALE HOUSE SPECIALTIES

KOBE WAGYU SLIDERS

Three 3 oz. New Zealand 100% grass fed wagyu kobe beef sliders with cheddar jack cheese

DADDY'S MEATBALL SLIDERS

Meatballs topped with marinara, pesto, mozzarella and parmesan cheese

TRADITIONAL IRISH FISH & CHIPS

Beer battered fish with steak cut fries, lemon and tartar sauce

BANGERS & MASH

Grilled duroc apple gouda and jalapeño cheddar bratwursts over mashed potatoes with crispy onion straws and gravy

"MAC DADDY"

Oven baked mac n cheese add - spinach or fire roasted peppers mushrooms, broccoli or bacon grilled cajun chicken breast bratwurst

BEER BATTERED CHICKEN FINGERS

With a sweet Thai chili glaze with french fries

SHRIMP TACOS

Sautéed wild Patagonia shrimp with garlic, shredded cabbage, corn and ancho chili aioli

MANGO FISH TACOS

Beer battered fish with shredded cabbage, mango, tomato and sriracha aioli

HAPPY HOUR

Monday 3 - 6 pm // Wednesday - Friday 3 - 6 pm

\$2 OFF SELECT BEERS & WINE
(see draft list for details)

1/2 OFF

PRETZEL BALLS WITH BEER CHEESE

CALAMARI PLATE

OVEN BAKED MAC & CHEESE

VEGGIE BRUSCHETTA

STEAK BRUSCHETTA

TUESDAY NIGHT: HALF OFF BURGER NIGHT 4 - 8 PM

*Does not include Kobe, Trio, Specials or Impossible Burger.

*With purchase of beverage per burger. Add on's and substitutions not included.

*Dine in only, does not apply to any other discounts or promotions.

DESSERTS

CHIPWICH

Ice cream chocolate chip cookie sandwich, whipped cream and chocolate syrup

ICE CREAM SUNDAE

Vanilla ice cream, chocolate syrup, whipped cream and candied pecans

CHOCOLATE LAVA CAKE

Warm chocolate cake with a molten chocolate center, served with vanilla ice cream, whipped cream and chocolate syrup

ROOT BEER FLOAT

Float with vanilla ice cream and root beer, topped with whipped cream and chocolate syrup

BEER FLOAT

(21 & Over) Stout or porter with vanilla ice cream, topped with whipped cream

18% gratuity added to parties of 8 or more

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