



MONTHLY SPECIALS

STUFF

- BACON JALAPEÑO WONTONS** 9
Jalapeño, bacon, and cream cheese stuffed wonton crisps with sweet & sour sauce.
- ARUGULA SALAD** 11
Peppery arugula greens tossed with sliced, roasted almonds, red onions, heirloom tomatoes, strawberries, and crumbled goat cheese, in a balsamic orange vinaigrette.
Add grilled chicken 4 • Add steak* 6 • Add salmon* 8
- FALAFEL SLIDERS** 13
Golden brown falafel fritters with arugula greens, sliced red onion, heirloom tomato and herb yogurt aioli, served with fries.

THINGS

- SUNSET CUBAN PORK SANDWICH** 16
Chile verde pork, sliced ham, pepperoncini, swiss cheese and dijonaise, served on toasted then pressed hoagie roll with fries.
- PORK BELLY AND POLENTA** 18
Slow braised pork belly over creamy goat cheese polenta, drizzled with herbed demi jus, served with seasonal veggies.
- SUNSET SALMON CAPRESE** 20
Fresh filet brined, dusted with moroccan spices, grilled and topped with sundried tomato butter and caprese salsa, served with seasonal veggies and choice of garlic mashers or potato pancakes.
- RIBEYE SEATTLE*** 30
12 oz. cold-smoked ribeye grilled to perfection, topped with mascarpone butter, sauteed mushrooms and onions, served with seasonal veggies and choice of garlic mashers or potato pancakes.

SWEETS

- CHEESECAKE OF THE WEEK** 7
Ask your server for this week's housemade selection.
- ALEHOUSE MIRACLE BOWL** 7
Double chocolate brownie, peanut butter, marshmallow, maple syrup, caramel, and toasted almonds, served warm a la mode. (Ken says: "Don't forget to order this one!")

* Some items can be cooked to order. Consuming raw or undercooked meat, seafood, poultry, and eggs, or unpasteurized items may increase your risk of food-borne illness. Not all ingredients are listed. Please inform your server of any allergies or health concerns you may have. We'll gladly split an item for \$2.