



MONTHLY SPECIALS

STUFF

GREEK CHICKEN SALAD

HALF 9 • FULL 13

diced romaine hearts, grilled (then chilled) diced chicken breast, cucumber, red onion, tomato, kalamata olives, feta cheese, and Greek dressing. served with toasted pita points.

SWEET AND SPICY WINGS

14

a full pound of sweet and spicy Asian style drumettes. tossed in a garlic, sweet Thai chili, ginger, mirin and soy glaze. topped with toasted sesame seeds and green onions.

THINGS

WILD SALMON

20

fresh, wild caught Alaskan sockeye, seasoned and grilled to your liking. finished with sundried tomato butter, fresh parsley and lemon gremolata. served with seasonal veggies and garlic mashers.

TERIYAKI FLANK STEAK

20

flank steak marinated in teriyaki sauce, broiled to perfection, sliced and served with grilled pineapple, green onion, seasonal veggies and garlic mashers.

SWEETS

SEASONAL DESSERT

7

Please ask your server for this week's rotation.

ALEHOUSE MIRACLE BOWL

7

Double chocolate brownie, **peanut** butter, marshmallows, maple syrup, caramel, and toasted almonds, served warm a la mode. (Ken says: "Don't forget to order this one!")

We add a 2.5% kitchen living wage charge to all checks. 100% will be distributed in wages and salaries.

* 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. Happy Hour discount not available for salad specials.