



ALAMO

DRAFTHOUSE

Menu



APPETIZERS

- BOTTOMLESS POPCORN** ^V 440 cal 10
Tossed with real clarified butter (720 cal) upon request
ADD HERB PARMESAN (90 CAL) OR TRUFFLE SEASONING (90 CAL) +\$1
- CHURRO POPCORN** ^V 515 cal 11
Fried churro pieces, real clarified butter, tossed with custom blend of cinnamon, sugar, maple, vanilla *NOT BOTTOMLESS
- CHIPS & QUESO** ^V 550 cal 12
Hatch green chiles, cotija, cilantro, served with corn tortilla chips
- PICKLE FRIES** ^V 340 cal 11
Thin sliced, lightly-breaded, fried golden, served with ranch (274 cal)
- VEGAN BUFFALO CAULIFLOWER** ^{VG} 360 cal 12
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)
- BAKED PRETZEL** ^V 600 cal 10
Soft-baked, salted, served with queso
- AVOCADO TOAST** ^V 315 cal 13
Toasted ciabatta, lemon, arugula, tomato, avocado Greek yogurt spread, pickled red onion, radish
- LOADED FRIES** 1100 cal 13
Made-to-order fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream
- MOZZARELLA STICKS** ^V 550 cal 10
Lightly-breaded, fried golden, served with home-made marinara (30 cal)
- WINGS** 1000-1130 cal 15
Tossed with choice of hot, sweet thai chili, or BBQ sauce and served with celery and ranch dressing (190 cal)

LIMITED
TIME
ONLY

Bonus Features

- THE ALAMO BOWL** ^{VG} 15
Brown rice & red quinoa cooked with red pepper & caramelized onion topped with cumin-roasted sweet potato, arugula, black-eyed peas, tomato, cucumber, avocado, toasted pecans
- PINEAPPLE UPSIDE DOWN DONUT HOLES** ^V 13
Vanilla cake donut holes baked with pineapple, cherries, brown sugar, topped with caramel, whipped cream, toasted pecans

SALADS

- COBB SALAD** 670-950 cal 17.5
Choice of grilled or fried chicken, chopped romaine, tomato, bacon, blue cheese, avocado, hard-boiled egg, tossed with ranch dressing
- ULTIMATE GARDEN SALAD** ^V 700 cal 15
Chopped romaine, cherry tomato, radish, cucumber, red onion, sourdough croutons, tossed with choice of serrano lime (300 cal) or ranch dressing (190 cal)
ADD GRILLED CHICKEN (230 CAL) +\$3
OR FRIED CHICKEN (280 CAL) +\$3
- CAESAR SALAD** ^V 260 cal 16
Grilled chicken, chopped romaine, croutons, herbed parmesan, tossed with creamy garlic parmesan dressing
AVAILABLE AS A SIDE WITH NO CHICKEN FOR \$7

ENTREES

- SERVED WITH FRIES & KETCHUP (470 CAL)**
SUB CAESAR SIDE SALAD +3
- HAND-BREADED CHICKEN TENDERS** 760 cal 17
24-hour dry brine, hand-breaded, fried golden, served with scratch-made Hatch green chile gravy (140 cal)
- FISH & CHIPS** 690 cal 17
Beer-battered cod, fried to order, served with home-made tartar sauce
MALT VINEGAR AVAILABLE UPON REQUEST (130 CAL)
- BUFFALO CAULIFLOWER BASKET** ^{VG} 690 cal 15
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)

PIZZAS

- SCRATCH-MADE, 10-INCH, THIN CRUST**
SUB GLUTEN-FREE CAULIPOWER™ CRUST (180 CAL) +\$3
ADD CAESAR SALAD +\$3
- MAKE IT ANGRY** **ADD JALAPENOS, CRUSHED RED PEPPER AND FRESH BASIL +\$2**
- PEPPERONI** 880 cal 17
Pepperoni, Tillamook mozzarella, parmesan, home-made marinara
- CARNIVORE** 980 cal 18
Pepperoni, salami, smoked bacon, pork sausage, Tillamook mozzarella, parmesan, home-made marinara
- OMNIVORE** 860 cal 18
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, Tillamook mozzarella, parmesan, home-made marinara
- VEGAN SUPREME** ^{VG} 720 cal 17
Fresh tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, home-made marinara
- SPICY BUFFALO** 810 cal 17
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, fresh green onion, Tillamook mozzarella, parmesan
- MARGHERITA** ^V 900 cal 16
Tomato slices, roasted garlic, fresh basil, Tillamook mozzarella, parmesan, home-made marinara
- MUSHROOM & ONION** ^{GF} 850 cal 17
Roasted mushrooms & garlic, onions, fresh basil, Tillamook mozzarella, parmesan, home-made marinara, CauliPower™ gluten-free crust
- SAUSAGE & ROASTED PEPPERS** 920 cal 17
Italian sausage, fresh roasted peppers, Tillamook mozzarella, parmesan, red onion, home-made marinara

SANDWICHES

- SERVED WITH FRIES, PICKLE SPEAR & KETCHUP (470 CAL)**
SUB GLUTEN-FREE BUN (270 CAL) +\$1.5
SUB CAESAR SALAD +\$3
- ROYALE WITH CHEESE*** 640 cal 18
Tillamook cheddar, brisket, sirloin & chuck blend patty, smoked bacon, caramelized onion, lettuce, tomato, lemon-garlic aioli, seeded bun
- MONSTER BURGER*** 1050 cal 19
Brisket, sirloin & chuck blend patty, green chile, loaded waffle fries, bacon, queso, cilantro aioli
- GRILLED CHICKEN CLUB** 800 cal 17
Tillamook cheddar, bacon, avocado, lettuce, tomato, lemon-garlic aioli, seeded bun
- FRIED CHICKEN & ASIAN SLAW** 910 cal 17
Hand-breaded chicken breast, sriracha-soy aioli, Brussels sprout & cabbage slaw, seeded bun
- CHICKEN CORDON BLEU** 1215 cal 17
Hand-breaded chicken breast, ham, Swiss cheese, mustard aioli, seeded bun
- BREAKFAST CLUB*** 665 cal 13
Thick cut bacon, fried egg, Swiss cheese, lemon-garlic aioli, arugula, tomato, seeded bun
- PHILLY CHEESESTEAK** 960 cal 18
Thin-sliced sirloin, roasted peppers, onions, mushrooms, pepperoncinis, American cheese, hoagie roll
- BEYOND MEAT™ VEGAN BURGER** ^{VG} 700 cal 18.5
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta

SWEETS

- CHOCOLATE CHIP COOKIES** 1040 cal 9
Three warm, baked-to-order cookies
- VEGAN CHOCOLATE CHIP COOKIES** ^{VG} 600 cal 9
- CANDY** 640/820/850/720 cal 8
SOUR PATCH KIDS / GUMMY BEARS
REESE'S PIECES / M&M'S / PEANUT M&M'S

SHAKES

- MEXICAN VANILLA SHAKE** 640 cal 10
- CHOCOLATE SHAKE** 930 cal 10
- STRAWBERRY SHAKE** 790 cal 10
- COOKIE SHAKE** 980 cal 10
- SALTED CARAMEL SHAKE** 980 cal 10
- CHOCOLATE PEANUT BUTTER SHAKE** 970 cal 10

V = VEGETARIAN VG = VEGAN

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

2,000 calories in a day is used for general nutritional advice, but calorie needs vary

DRAFT BEERS

DEVIL'S BACKBONE	Vienna Lager	9
CITY STATE	8 Wards Independent Pale Ale	8
ALEWERKS	Superb IPA	8
ASLIN	Old Town Lager	8
ASLIN	Power Moves IPA	9
BRASSERIE DUBUISSON		
	Cuvee Des Trolls Blonde Ale	12
CROOKED RUN	Raspberry Empress Sour	10
EGGENBERG	Hopfenkonig Pilsner	8
HALVE MAAN	Staffe Hendrik Brugs Quad	10
PORT CITY	Optimal Wit Wheat Beer	8
PORT CITY	Porter	8
SOLACE	Partly Cloudy Hazy IPA	8
TUCHER	Dunkles Hefe Weizen	9
TUCHER	Helles Hefe Weizen	9
BELL'S	Two Hearted Ale IPA	9
BRASSERIE DUPONT		
	Saison Dupont Farmhouse Ale	12
FIRESTONE WALKER	Union Jack IPA	9
LEFT HAND	Milk Stout	9
MAINE	Lunch IPA	10
STONE	IPA	8
ALLAGASH	White Wheat Beer	9
ANXO	Cidre Blanc Cider	9
ATLAS	Ponzi IPA	8
DC BRAU	Brau Pils	8
FOUNDERS	Kentucky Breakfast Stout	10
LAGUNITAS	Lil Sumpin' Sumpin'	9
RIGHT PROPER	Raised By Wolves Pale Ale	8
SPOETZL	Shiner Bock	8

BOTTLES & CANS

WIDMER	Omission <i>GLUTEN-FREE</i>	7.5
BROOKLYN	Special Effects <i>NON-ALCOHOLIC</i>	7.5
BLUE MOON	Belgian White Wheat Ale	7.5
CORONA EXTRA	Mexican Lager	7.5
PABST	Blue Ribbon Lager	6
ASLIN VIBEZ	Blue Raspberry Hard Seltzer	7.5
YUENGLING	Traditional Lager	7.5
NARRAGANSETT	Lager	6

SIGNATURE COCKTAILS

MARGARITA	230 cal	12
Frozen or on the rocks, Exotico Blanco Tequila, Naranja Orange Liqueur, pressed lime juice, salted rim		
WATERMELON MEZCAL MARGARITA	186 cal	14
Illegal Mezcal, pressed watermelon juice, pressed lime juice, simple syrup		
RAIN ON THE RANCH WATER	106 cal	13
Teremana Blanco Tequila, pressed lime juice, chile-spiked lime & a bottle of Richard's Sparkling Rainwater		
ITALIAN 75	180 cal	11
Drumshanbo Gunpowder Gin, Italicus infused with JAB MiXOLOGY Lavender Orange, pressed lemon juice, Guinigi Prosecco		
TITO'S TOP HAT MULE	170 cal	12
Tito's Handmade Vodka, pressed lime juice, Top Hat Ginger Beer		
GIN & CUKES	210 cal	13
Hendrick's Gin, Pearl Cucumber Vodka, Barrow's Intense Ginger, pressed lime juice, Liber & Co. Tonic syrup, soda		
PINEAPPLE TI' PUNCH	174 cal	12
Don Q Cristal Rum, Liber & Co. Pineapple, pressed lime juice		
LONGBRANCH GOLD RUSHMORE	191 cal	13
Wild Turkey Longbranch Bourbon, pressed lemon juice, Liber & Co. Fiery Ginger syrup		
IRISH COFFEE	170 cal	11
Tullamore D.E.W. Irish whiskey, fresh coffee, sugar cube, whipped cream		

RED WINE

	GLASS/CARAFE
GASCON MALBEC Argentina 150 cal	11/44
MACMURRAY ESTATE PINOT NOIR California 140 cal	12/48
CHARLES & CHARLES POST NO. 35 RED BLEND Columbia Valley Washington 150 cal	9/36
SANTA EMA MERLOT Chile 143 cal	10/40
TREE FORT CABERNET California 144 cal	11/44
CEDAR & SALMON CABERNET SAUVIGNON	
HORSE HEAVEN HILLS Oregon 143 cal	12/48

WHITE WINE

	GLASS/CARAFE
GUINIGI PINOT GRIGIO	
D.O.C. DELLE VENEZIE Italy 150 cal	10/40
WILLIAM HILL CHARDONNAY California 120 cal	12/48
INVIVO X, SJP SAUVIGNON BLANC New Zealand 139 cal	14/56
PORTILLO ESTATE GROWN SAUVIGNON BLANC Argentina 140 cal	8/32

ROSÉ & SPARKLING

	GLASS/CARAFE
CHARLES & CHARLES ROSÉ Washington State 150 cal	10/36
SEGURA VIUDAS BRUT CAVA Spain 150 cal	12
GUINIGI PROSECCO D.O.C. Treviso, Italy 150 cal	11/44
LE GRAND COURTÂGE BRUT ROSÉ France 150 cal	12/48

SPIRITS

YOUR FAVORITE COCKTAILS MADE WITH ONE OF OUR FEATURED BRANDS

TITO'S HANDMADE VODKA	100 cal	11
JACK DANIEL'S WHISKEY	100 cal	11
DON Q CRISTAL RUM	100 cal	10
NEW AMSTERDAM GIN	100 cal	11
EXOTICO BLANCO TEQUILA	100 cal	10

BOOZY SHAKES

THE GRASSHOPPER	740 cal	13
DeKuyper crème de menthe, crème de cacao		
BRANDY ALEXANDER	550 cal	13
Courvoisier VS Congac, BOLS crème de cacao, Monin dark chocolate and dusted with nutmeg		
WHISKEY BANANA SPLIT SHAKE	840 cal	13
Wild Turkey Longbranch bourbon, Liber & Co. Pineapple, Monin dark chocolate, roasted banana, strawberry purée		
COLD BREW TURBO SHAKE	750 cal	13
Jameson Cold Brew, Grady's NOLA Cold Brew, topped with chocolate sauce		

DRINKS

BOTTOMLESS SODA	0-320 cal	7.5
COKE / DIET COKE / SPRITE / COKE ZERO / DR PEPPER FANTA ORANGE / BARQ'S ROOT BEER		
BOTTOMLESS ICED TEA	0 cal	6.5
SWEET OR UNSWEET		
RED BULL	20-170 cal	7
REGULAR / SUGAR-FREE / TROPICAL		
RICHARD'S SPARKLING RAINWATER	0 cal	6
ACQUA PANNA BOTTLED WATER	0 cal	6
BOTTOMLESS CUP OF COFFEE	0-320 cal	7.5
CREAM & SUGAR AVAILABLE UPON REQUEST		
CANE SUGAR LEMONADE	150 cal	6.5
Mexican cane sugar, fresh lemon juice		
GRADY'S NOLA STYLE COLD BREW	0-320 cal	7
CREAM & SUGAR AVAILABLE UPON REQUEST		
GRADY'S NOLA STYLE ICED LATTE	75 cal	7

A gratuity of 18% will be applied as a service charge to any unsigned credit card receipts and for parties of 8 or more.

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