



ALAMO DRAFTHOUSE Menu

APPETIZERS

- BOTTOMLESS POPCORN** (V) 440 cal 10.95
Tossed with real clarified butter upon request (720 cal), free refills available
- TRUFFLE HERB PARMESAN POPCORN** (V) 1400 cal 11.95
Tossed with real clarified butter & a blend of black truffle, herbs, & parmesan
- CHURRO POPCORN** (V) 1590 cal 11.95
Fried churro pieces, popcorn, real clarified butter, tossed with a custom blend of cinnamon, sugar, maple, & vanilla
- CHIPS & QUESO** (V) 980 cal 11.95
Hatch green chile queso, cotija, cilantro, corn tortilla chips
- MAKE IT BEEFY** **ADD BEEF** 160 cal +3.95
- FRIED PICKLE SPEARS** (V) 280 cal 10.95
Thick-cut pickle spears, lightly-breaded, served with ranch (270 cal)
- VEGAN CAULIFLOWER BITES** (VG) 360 cal 12.95
Hand-breaded fried florets, classic hot sauce or sweet gochujang served with vegan ranch (220 cal)
- BAKED PRETZEL** (V) 860 cal 10.95
Soft-baked, salted, served with queso and whole grain honey mustard
- AVOCADO TOAST** (VG) 750 cal 11.95
Vegan avocado spread, tomato, radish, pickled red onion, arugula, toasted ciabatta
- ADD FRIED EGG** 95 cal +2.95
- ADD BACON** 45 cal +2.95
- LOADED FRIES** 1165 cal 13.95
Fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream
- MOZZARELLA STICKS** (V) 550 cal 12.95
Lightly-breaded, fried golden, served with home-made marinara (30 cal)
- WINGS** 1010 cal 14.95
Fried chicken wings tossed in your choice of **Buffalo** (100 cal), **Really Hot Reaper** (40 cal), or **Sweet Gochujang** (100 cal), served with ranch (270 cal) & celery

BONUS FEATURES LIMITED TIME ONLY!

- APPLE-PECAN GOAT CHEESE SALAD** 16.95
Kale, salad greens, apples, toasted pecans, dried cranberries, tossed with creamy roasted goat cheese dressing
- PULLED PORK BBQ BOWL** 17.95
Pulled pork, chipotle BBQ sauce, brown rice, quinoa, baby spinach, caramelized onions roasted corn & peppers, served with kale-Brussels sprouts slaw & pickled red onions
- CARAMEL APPLE DONUT HOLES** 9.95
Cinnamon-sugar donut holes served with creamy caramel apple dip

ENTREES SERVED WITH FRIES, SLAW & KETCHUP (620 cal)

- MAKE IT HEALTHY** **SWAP SIDE SALAD** 60 cal +3.95
 - HAND-BREADED CHICKEN TENDERS** 785 cal 16.95
24-hour dry brine, fried golden, served with scratch-made Hatch green chile gravy (140 cal)
 - FISH & CHIPS** 650 cal ASK FOR MALT VINEGAR (130 cal) 17.95
Beer-battered cod, fried to order, served with home-made tartar sauce
 - VEGAN CAULIFLOWER BASKET** (VG) 260-360 cal 16.95
Hand-breaded fried florets tossed with classic Buffalo sauce or sweet gochujang served with vegan ranch (220 cal)
- ## PIZZAS SCRATCH-MADE, 10", THIN CRUST
- ADD SIDE SALAD** 60 cal +3.95
- SWAP GLUTEN-FREE CAULIPOWER™ CRUST** 180 cal +3.95
 - MAKE IT ANGRY** **ADD JALAPENOS, CRUSHED RED PEPPER & FRESH BASIL** +1.95
 - PEPPERONI** 940 cal 16.95
Pepperoni, mozzarella, parmesan, marinara
 - CARNIVORE** 980 cal 17.95
Pepperoni, salami, smoked bacon, pork sausage, mozzarella, parmesan, marinara
 - OMNIVORE** 860 cal 16.95
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, mozzarella, parmesan, marinara
 - VEGAN SUPREME** (VG) 720 cal 16.95
Tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, marinara
 - SPICY BUFFALO** 960 cal 17.95
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, green onion, mozzarella, parmesan
 - MARGHERITA** (V) 820 cal 15.95
Tomato slices, roasted garlic, fresh basil, mozzarella, parmesan, marinara
 - BRUSSELS SPROUTS, BACON & GOAT CHEESE** 930 cal 16.95
Shaved Brussels sprouts, caramelized onions, smoked bacon, goat cheese, truffle herb parmesan

SANDWICHES SERVED WITH FRIES, PICKLE SPEAR & KETCHUP 470 cal

- ADD FRIED EGG*** 95 cal +2.95
 - ADD AVOCADO** 60 cal +2.95
 - ADD QUESO** 130 cal +2.95
 - SWAP GLUTEN-FREE BUN** 270 cal +2.95
 - SWAP SIDE SALAD** 60 cal +3.95
- ROYALE WITH CHEESE*** 865 cal 18.95
Tillamook cheddar, beef patty, smoked bacon, caramelized onion, lettuce, tomato, lemon-garlic aioli, toasted seeded bun
 - HELLFIRE BURGER*** 780 cal 19.95
Beef patty, melted hot pepper cheese, caramelized onion, blue cheese, garlic aioli, reaper pepper mayo, toasted seeded bun
 - MAKE IT VEGGIE** **BEYOND MEAT™ PATTY** (V) 260 cal +2.95
 - GRILLED CHICKEN CLUB** 810 cal 17.95
Tillamook cheddar, smoked bacon, avocado, lettuce, tomato, lemon-garlic aioli, toasted seeded bun
 - FRIED CHICKEN** 780 cal 17.95
Hand-breaded chicken breast, sriracha-soy aioli, brussels sprout, kale & carrot slaw, toasted seeded bun
 - BREAKFAST CLUB*** 665 cal 15.95
Thick-cut bacon, fried egg, Swiss cheese, lemon-garlic aioli, arugula, tomato, toasted seeded bun
 - PHILLY CHEESESTEAK** 800 cal 18.95
Thin-sliced sirloin, roasted peppers, onions, mushrooms, pepperoncinis, American cheese, toasted hoagie roll
 - BEYOND MEAT™ VEGAN BURGER** (VG) 550 cal 18.95
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta

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

SALADS

- COBB SALAD** 670-950 cal 17.95
Choice of grilled or fried chicken, chopped romaine, tomato, bacon, blue cheese, avocado, hard-boiled egg, tossed with ranch dressing
- ALAMO BOWL** (VG) 910 cal 15.95
Brown rice and quinoa, baby arugula, roasted sweet potato, black beans, cherry tomato, avocado, serrano lime dressing topped with toasted pecans
- ULTIMATE GARDEN SALAD** (V) 700 cal 13.95
Chopped romaine, cherry tomato, radish, cucumber, red onion, sourdough croutons, tossed with choice of serrano lime (300 cal) or ranch dressing (190 cal)
- CAESAR SALAD** (V) 190 cal 10.95
Chopped romaine, croutons, herbed parmesan, tossed with creamy garlic parmesan dressing
- ADD GRILLED CHICKEN** 230 cal **OR FRIED CHICKEN** 280 cal +5.95

SWEETS

- CHOCOLATE CHIP COOKIES** (V) 600 cal 9.95
- VEGAN CHOCOLATE CHIP COOKIES** (VG) 600 cal 9.95
- M&M'S** (V) 420 cal 5.95
- PEANUT M&M'S** (V) 770 cal 5.95
- SOUR PATCH KIDS** (VG) 360 cal 5.95

HAND SPUN SHAKES

- CLASSIC VANILLA SHAKE** 785 cal 9.95
- CHOCOLATE SHAKE** 980 cal 9.95
- STRAWBERRY SHAKE** 910 cal 9.95
- COOKIE SHAKE** 1050 cal 9.95
- SALTED CARAMEL SHAKE** 985 cal 9.95

DRINKS

- BOTTOMLESS SODA** 0-320 cal 7.95
COKE / DIET COKE / SPRITE
DR PEPPER / COKE ZERO
- BOTTOMLESS ICED TEA** 0-17 cal 7.95
SWEET OR UNSWEET
- RED BULL** 20-170 cal 7.95
REGULAR / SUGARFREE / TROPICAL
- RICHARD'S SPARKLING RAINWATER** 0 cal 6.95
- BOTTOMLESS COFFEE** 0-320 cal 7.95
Cream/sugar available upon request
- CANE SUGAR LEMONADE** 150 cal 7.95
Mexican cane sugar, fresh lemon juice
- GRADY'S NOLA STYLE COLD BREW** 0-320 cal 7.95
Cream/sugar available upon request

(V) = VEGETARIAN (VG) = VEGAN
2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutritional information available upon request.



CRISP & CLEAN

BOOMTOWN Mic Czech Pilsner 150 Cal	10
BROUWERIJ WEST Popfuij Pilsner 150 Cal	10
GOLDEN ROAD Dodgers Blonde Ale 144 Cal	8
MICHELOB ULTRA Lager 95 Cal	8
HARLAND Japanese Lager 150 Cal	9
MODELO Lager Especial 144 Cal	8
BEACHWOOD Hef Leppard Hefeweizen 153 Cal	10
GOLDEN ROAD Spicy Mango Cart What Ale 149 Cal	10
MADEWEST Pale Ale 168 Cal	9
FORT POINT KSA Kölsch 138 Cal	10

SOUR & FUNKY

GARAGE The Tow Truck Belgian Style Tripel 273 Cal	10
MODERN TIMES Fruitlands Sour 144 Cal	11
BIVOUCAC Albright Pear Cider 180 Cal	10
SMOG CITY Snugglebug Sour 144 Cal	11
ACE Guava Cider 150 Cal	10
CLAREMONT Raspberry Gose 165 Cal	10

HOPPY & HAZY

BROOKLYN Pulp Art Hazy IPA 195 Cal	9
LAGUNITAS IPA 188 Cal	10
COMMON SPACE Food Fight Hazy IPA 195 Cal	10
DOGFISH HEAD 60 Minute IPA 190 Cal	10
SIERRA NEVADA Hazy Little Thing IPA 214 Cal	10
STONE IPA 211 Cal	10
LAGUNITAS Island Beats Tropical IPA 150 Cal	10

DARK & MALTY

BROOKLYN Lager 170 Cal	9
FIGUEROA MOUNTAIN Davy Brown Ale 201 Cal	10
KARL STRAUSS Red Trolley Red Ale 174 Cal	10
LEFT HAND Milk Stout (NITRO) 180 Cal	11
HIGHWATER Campfire Stout 195 Cal	11

NON-ALCHOLIC

ABITA Root Beer 160 Cal	8
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RED WINE

GLASS/BOTTLE

GASCON MALBEC Argentina 150 cal	12/48
MACMURRAY ESTATE PINOT NOIR California 140 cal	15/60
CHARLES & CHARLES DOUBLE TROUBLE RED BLEND Washington 117 cal	12/48
SANTA EMA MERLOT Chile 143 cal	14/56
TREE FORT CABERNET California 144 cal	12/48
CEDAR & SALMON CABERNET SAUVIGNON	
HORSE HEAVEN HILLS Oregon 143 cal	16/64

WHITE WINE

GLASS/BOTTLE

GUINIGI PINOT GRIGIO D.O.C. Delle Venezie, Italy 150 cal	12/48
WILLIAM HILL CHARDONNAY California 120 cal	13/52
INVIVO X, SJP SAUVIGNON BLANC New Zealand 139 cal	16/64
PORTILLO ESTATE GROWN SAUVIGNON BLANC Argentina 140 cal	13/52

ROSÉ & SPARKLING

GLASS/BOTTLE

CHARLES & CHARLES ROSÉ Washington 150 cal	12/48
SEGURA VIUDAS BRUT CAVA Spain 150 cal	11/44
GUINIGI PROSECCO D.O.C. Treviso, Italy 150 cal	13/52
LE GRAND COURTÂGE BRUT ROSÉ France 150 cal	14/56

SIGNATURE COCKTAILS

MARGARITA 230 cal	14
Frozen or on the rocks, Exotico Blanco Tequila, Naranja Orange Liqueur, pressed lime juice, salted rim	
WATERMELON MEZCAL MARGARITA 186 cal	16
Illegal Reposado Mezcal, watermelon purée, pressed lime juice, salted rim	
SKINNY MARGARITA 164 cal	15
El Jimador Blanco Tequila, agave, pressed lime & orange juices, salted rim	
HABANERO MARGARITA 207 cal	15
Corazón Reposado Tequila, Naranja Orange Liqueur, pressed lime juice, habanero, chile-salt rim	
RAIN ON THE RANCH WATER 106 cal	17
Teremana Blanco Tequila, pressed lime juice, chile-spiked lime & a bottle of Richard's Sparkling Rainwater	
ALAMO SPRITZ 170 cal	12
Italicus infused with JAB MiXOLOGY lavender orange, Guinigi Prosecco, seltzer	
TITO'S TOP HAT MULE 170 cal	13
Tito's Handmade Vodka, pressed lime juice, Top Hat Ginger Beer	
RASPBERRY BRAMBLE 168 cal	13
Hendrick's Gin, Liber & Co. Raspberry Gum, pressed lime juice	
BANANA DAIQUIRI 189 cal	13
Don Q Cristal Rum, banana purée, pressed lime juice	
BOURBON PEACH SMASH 180 cal	14
Yellowstone Bourbon, peach purée, pressed lemon juice, mint	
ALAMO OLD FASHIONED 173 cal	15
Evan Williams Bourbon, sugar, Angostura bitters, black walnut bitters, chocolate molé bitters	
ESPRESSO MARTINI 197 cal	16
Tito's Handmade Vodka, Owen's Nitro-Infused Espresso, coffee beans	

BOOZY SHAKES

THE GRASSHOPPER 740 cal	15
Arrow crème de menthe & crème de cocoa	
WHISKEY BANANA SPLIT SHAKE 840 cal	15
Wild Turkey Longbranch Bourbon, Liber & Co. Pineapple, dark chocolate, roasted banana, strawberry purée, topped with a cherry	
COLD BREW TURBO SHAKE 750 cal	16
Jameson Cold Brew, Grady's NOLA Cold Brew, topped with chocolate sauce	

SPIRITS

WHISKEY

EVAN WILLIAMS BOURBON BLACK LABEL	13
JIM BEAM BOURBON WHITE LABEL	14
WILD TURKEY BOURBON 101	15
WILD TURKEY LONGBRANCH BOURBON	16
YELLOWSTONE STRAIGHT BOURBON SELECT	17
RITTENHOUSE RYE 100	13
CROWN ROYAL CANADIAN	15
JACK DANIEL'S	13
TULLAMORE D.E.W. IRISH	13
JAMESON IRISH	14
JAMESON COLD BREW	13
MONKEY SHOULDER SCOTCH	13
JW BLACK SCOTCH	15
GLENLIVET 12 SCOTCH	17
LAPHROAIG 10 SCOTCH	16

VODKA

PEARL AMERICAN	13
WHEATLEY SMALL BATCH	13
PEARL CUCUMBER	13
DEEP EDDY RUBY RED GRAPEFRUIT	13
WHITE CLAW BLACK CHERRY	14
HANSON OF SONOMA HABANERO	14
TITO'S HANDMADE	14

AGAVE

EXOTICO TEQUILA BLANCO	12
EL JIMADOR TEQUILA BLANCO	13
ESPOLÓN TEQUILA BLANCO	14
TEREMANA TEQUILA BLANCO	14
CORAZÓN TEQUILA REPOSADO	15
CASAMIGOS TEQUILA REPOSADO	17
DON JULIO TEQUILA AÑEJO	18
400 CONEJOS MEZCAL JOVEN	13
ILEGAL MEZCAL REPOSADO	16

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NEW AMSTERDAM STRATUSPHERE	12
BEEFEATER LONDON DRY	13
AVIATION AMERICAN	13
FORDS LONDON DRY	14
HENDRICK'S SCOTTISH	15

RUM

DON Q CRISTAL	12
DON Q RESERVA 7 YEAR	14
PLANTATION PINEAPPLE	13
MALIBU COCONUT	14
SAILOR JERRY SPICED	14
GOSLING'S BLACK SEAL	14
RON ZACAPA 23 YEAR	15

BRANDY

COURVOISIER VS COGNAC	15
LAIRD'S APPLE BRANDY	14

NON-ALCOHOLIC

SEEDLIP GROVE 42	13
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