

FROM THE CHOWDER BAR

CHOWDER OF THE DAY CUP - 4.25 BOWL - 5.25

Hearty chowders made fresh daily - check with your server for today's offering

SOUP OF THE DAY CUP - 4.25 BOWL - 5.25

Always fresh, homemade and delicious.

GUINNESS STEW CUP - 6.95 BOWL - 7.95

Original Guinness Stew recipe with Leeks, Carrots, Onions and chunks of Beef. Simmered in a hearty Guinness flavored Beef Broth. Served with a scoop of mashed Potatoes in the center.

SIGNATURE SALADS

SMALL HOUSE OR CAESAR* SALAD 3.99

BUNGALOW COBB SALAD 9.49

Mixed fresh, crispy Greens with grilled Chicken, shredded Cheddar Cheese, smoked Bacon pieces, Bleu Cheese crumbles, sliced Egg and fresh Avocado slices.

GRILLED CHICKEN CAESAR* SALAD 9.49

WITH GRILLED OR BLACKENED SHRIMP 10.49

Crispy, Romaine Lettuce tossed with our homemade Caesar* dressing, Parmesan Cheese & Croutons.

MARINATED FLANK STEAK SALAD* 10.49

Romaine Lettuce with a Caesar style Vinaigrette dressing. Diced Roma Tomatoes, crumbled Bleu Cheese, French fried Potatoes, and grilled marinated Flank Steak topped with Tabasco fried Onions.

ORIENTAL GRILLED CHICKEN SALAD 10.49

Thinly sliced grilled, teriyaki marinated Chicken Breast tossed in an Orange-soy Vinaigrette with mixed Greens, Water Chestnuts and Mandarin Oranges. Topped with Snow Peas, crispy fried Pastry Strips and Peanut Sauce.

OUR HOMEMADE DRESSINGS:

HONEY MUSTARD, GARLIC RANCH, BLEU CHEESE, VINAIGRETTE, CAESAR*

ALEHOUSE ENTREES

DELICIOUS BABY BACK RIBS - HOUSE RECIPE 14.99

Over 1 full pound of our slow cooked, house smoked Baby Back Pork Ribs grilled and basted with our tangy BBO Sauce; served with homemade Coleslaw and French Fries.

GRILLED PORK CHOPS* WITH WARM STEWED APPLES 13.99

Lightly seasoned center cut Pork Chops, flame grilled and served with warm, stewed, Cinnamon coated Granny Smith Apples and our signature Yukon Mashed Potatoes.

GRILLED BLACK ANGUS NEW YORK STRIP STEAK* 18.99

Juicy, tender and grilled to perfection! With Chef's Vegetables and Yukon Mashed Potatoes.

SAUTÉED JUMBO LUMP CRAB CAKES 17.99

Jumbo lump Crabmeat with finely diced Red Pepper, Scallions and Shallots. Our special seasoning blend with whole wheat Bread Crumbs. Sautéed and served with a Garlic-Horseradish Seafood Sauce and French Fries.

ALEHOUSE ASIAN STIR-FRY 14.99

Jumbo Sea Scallops mixed with julienne Peppers, Vegetables, Onions and a delightful mix of Asian Spice. Served with Fried Rice.

MARSALA TENDERLOIN TIPS 13.99

Filet Mignon tips sautéed with sweet Marsala Wine, Shallots, Mushrooms, Tomatoes and a splash of Merlot and Heavy Cream. Tossed with Egg Noodles and served with Garlic Bread.

PULLED PORK BBQ PLATTER 10.99

Our own house recipe. Slow-smoked pulled BBO Pork piled high and served with homemade Coleslaw, French Fries and BBO sauce on the side.

MOM'S POT ROAST 10.99

Just like your Mom used to make! Served with our Yukon Mashed Potatoes, Green Peas and Gravy.

ALEHOUSE RAGIN' CAJUN PASTA WITH CHICKEN 12.99

WITH GRILLED OR BLACKENED SHRIMP 13.99

Penne Pasta tossed in a Cajun Remoulade sauce topped with Parmesan Cheese & Scallions, served with Garlic Bread.

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

LIGHT STUFF & STARTERS

BUNGALOWS' WILD WINGS 10 - 7.99 20 - 14.99

Our own house recipe; with Carrots, Celery, Bleu Cheese or Ranch dressing.

Choose your wing sauce: Bungalow House, Teriyaki, Honey Wild, BBO or Our Famous 3 Mile Island Hot Sauce.

BAKED CRAB DIP 9.99

Oven baked lump Crabmeat, tasty Cheeses and spices; served with toasted Baguette rounds.

SPINACH & ARTICHOKE DIP 8.99

We blend Spinach, Artichoke Hearts, Cheese & special Spices; served with toasted Baguette rounds or Carrots and Celery.

HONEY-WILD GRILLED SHRIMP 10.99

Jumbo Shrimp, marinated, grilled and basted with Bungalows' tangy honey-wild sauce; served with grilled Italian Sausage and Cucumber salad.

CHICKEN FINGERS 7.99

Tender Chicken Tenders fried golden brown; with a side of our homemade Honey Mustard dressing.

SPICY BUFFALO FINGERS 8.99

Chicken Fingers tossed in our wild wing sauce; served with homemade Bleu Cheese dressing, Carrots and Celery on the side.

FIRE GRILLED QUESADILLA 7.99

WITH STEAK, CHICKEN OR GRILLED SHRIMP 9.49

Topped with Sour Cream, diced Tomatoes and Scallions. Fresh Guacamole and homemade Salsa on the side.

BEER BATTERED MOZZARELLA STICKS 7.99

Marinara sauce on the side for dipping.

SOUTHWRAPS 7.99

Crispy Spring Rolls packed full of shredded Chicken, southwestern Vegetables, Cheddar Cheese and Spices; served with our delicious Avocado-Ranch dipping sauce.

PUB SANDWICHES

ALL PUB SANDWICHES ARE SERVED WITH FRENCH FRIES AND A DILL PICKLE

CHEESEBURGER FROM PARADISE* 8.99

As the song says, I like mine with Lettuce and Tomato. Ours comes with Bacon and Cheddar Cheese on top of a 1/2 pound 100% Black Angus Burger.

MUSHROOM-SWISS BURGER* 8.99

1/2 pound, Black Angus Burger topped with sautéed Mushrooms and Onions.

ALEHOUSE STEAK AND CHEESE 8.99

A thinly sliced pile of Rib Eye Steak loaded with grilled Onions and Mushrooms, topped with white American Cheese, Lettuce, Tomato and Mayo.

CLUB BUNGALOW 8.99

Ham, smoked Turkey, Bacon, Cheddar and Swiss, with Lettuce, Tomato and Mayonnaise on white Toast.

BLACKENED CHICKEN SANDWICH 8.99

Marinated breast of Chicken, blackened and grilled; served on a whole wheat Kaiser Roll with Lettuce and Tomato. - add Cheese \$0.55

WHALER'S CRAB CAKE SANDWICH 9.99

Our homemade Crab cake on a whole wheat Kaiser topped with Lettuce and Tomato. Served with a side of Garlic-Horseradish Seafood Sauce and Coleslaw.

PULLED PORK BBQ SANDWICH 8.99

House-smoked pulled Pork BBQ piled high on a toasted Kaiser Roll. Served with a side of our homemade Coleslaw.

FRIED FISH SANDWICH 8.99

Fresh Cod, lightly coated with seasoned Bread Crumbs, on a Sub Roll with Lettuce, Tomato and Mayonnaise. Coleslaw and Tartar Sauce on the side.

DESSERTS

SWEET POTATO CAKE 4.99

Try it - you'll love it!

BIG FAT CHOCOLATE MESS 4.99

Homemade Fudge Brownies topped with Vanilla Ice Cream and covered with Heath Bar crunchies, Hot Fudge & Caramel Sauce; finished off with Whipped Cream & a Cherry.

VANILLA ICE CREAM WITH HOT FUDGE OR CARAMEL SAUCE 3.99

OLD DOMINION ROOT BEER FLOAT 4.99

Old Dominion Root Beer and French Vanilla Ice Cream.

THE ALEHOUSE BREWS



FROM THE TAP TAVERN GLASS, AMERICAN PINT, IMPERIAL PINT

- GUINNESS STOUT** - Dublin, Ireland - One of the most popular beers worldwide. Known for its distinctive burnt flavor, as well as its thick creamy head. Food Pairing: Shellfish, Desserts
- BASS PALE ALE** - Samlesbury, England - Their distinctive red triangle was the world's first trademark. Nutty taste, with a caramel malt and mild hops flavor. Food Pairing: Meat, Fish
- NEWCASTLE BROWN ALE** - Tadcaster, North Yorkshire, England - Also known simply as "Dog" as in "I'm going to walk the dog" meaning "I'm going to the pub". Traditional in its reddish brown appearance and sweet flavor. Food Pairing: Pork, Grilled Meat
- BLUE MOON BELGIAN ALE** - Golden, Colorado - First brewed in the "Sandlot" in Denver Colorado. The first brewery ever built in a baseball stadium. A traditional Belgian white wheat. Food Pairing: Salads, Meat, Poultry, Fish
- YUENGLING LAGER** - Pottsville, Pennsylvania - The oldest operating brewery in America. A sweet, crisp and easy drinking lager. Food Pairing: Beef, Poultry
- MILLER LITE** - Milwaukee, Wisconsin - Great taste, less filling. Defined and ushered in the light beer craze in 1975. Food Pairing: Pub Food
- BUDWEISER** - St. Louis, Missouri - The King of Beers, a classic American lager, crisp and refreshing. Food Pairing: Pub Food
- ALEHOUSE BLACK AND TAN** - Carefully layered Bass Ale and Guinness Stout
- STELLA ARTOIS** - Leuven, Belgium - A "bottom-fermented" Pilsner Lager, this beer was first brewed as a Christmas Seasonal offering. It is named "Stella" after the Latin word for Star. Food Pairing: Poultry, Shellfish
- WIDMER HEFEWEIZEN** - Portland, Oregon - The world's first American style Hefeweizen. A golden, unfiltered beer, cloudy in appearance. Food Pairing: Salads, Fish
- STARR HILL AMBER** - Charlottesville, Virginia - First brewed in a Charlottesville storefront in what was once Virginia's first craft brewery. Rich honey coloring with a smooth caramel flavoring. Food Pairing: Grilled steak, Pork
- BELL'S AMBER ALE** - Galesburg, Michigan - Got its start as The Kalamazoo Brewing Company, a supply shop for home brewers. A sweet flavored ale with a hint of caramel nuts. Food Pairing: Grilled Steak, Pork
- MAGIC HAT #9** - Burlington, Vermont - Home to the Magic Hat Mardi Gras, one of New England's biggest winter time festivals. A dry, crisp, refreshing pale ale. Food Pairing: BBQ
- STONE PALE ALE** - Escondido, California - One of America's fastest growing breweries. A deep amber British style pale ale with a full robust flavor. Food Pairing: BBQ, American
- CHESAPEAKE PALE ALE** - Williamsburg, Virginia - Located in the heart of the original Virginia colony. A Virginia native pale ale with a light floral aroma. Food Pairing: Pan Asian
- DOGFISH HEAD 90 MINUTE IPA** - Milton, Delaware - Dogfish Head was Delaware's first brewpub. Pungent hoppy flavor. Food Pairing: Spicy
- SMITHWICK'S RED ALE** - Kilkenny, Ireland - Ireland's oldest operating brewery. Ruby red tone with a stable but slightly thin head. Food Pairing: Stew, Hearty Soups, Pork Chops
- TERRAPIN BROWN ALE** - Athens, Georgia - Terrapin's unofficial motto is "2 years, 2 beers 2 medals". A unique blend of a west coast IPA and a malty brown ale. Food Pairing: BBQ
- ELLIE'S BROWN ALE** - Boulder, Colorado - Blending old world craftsmanship, with innovation and creativity. Sweet and nutty brown ale. Food Pairing: Grilled Meats, BBQ
- LEFTHAND MILK STOUT** - Longmont, Colorado - This brewery got its start with a home brewers kit received as a Christmas present from the founders brother. A creamy, coffee flavored stout. Food Pairing: Shellfish, Desserts
- BLUEGRASS BOURBON STOUT** - Louisville, Kentucky - Aging this beer in Bourbon barrels for 60 days gives this stout its distinctive bourbon flavor. Food Pairing: Shellfish, Dessert
- OAK BARREL STOUT** - Dover, Delaware - Brewed by Old Dominion Brewing Co., whose original home was in Ashburn, VA. A complex, smoky American Stout. Food Pairing: BBQ,
- ANCHOR STEAM** - San Francisco, California - Derives its name from the 19th century when "steam" was a nickname for West Coast Beers brewed under primitive conditions and without ice. Clean aroma with a slight hint of bubble gum and sulfur. Food Pairing: Poultry
- SAM ADAMS LAGER** - Boston, Massachusetts - Named after Samuel Adams, American patriot and brewer. A nicely balanced American Lager. Food Pairing: Pork, Poultry
- SIERRA NEVADA PALE ALE** - Chico, California - One of the pioneers of the craft brewing industry. A flawless beer full of maltiness, orange blossom and hops. Food Pairing: Salads

IN THE BOTTLE



**MICHELOB ULTRA, WOODCHUCK CIDER, CORONA, ST. PAULI GIRL,
AMSTEL LIGHT, BECK'S DARK, HEINEKEN, HEINEKEN LIGHT,
O'DOULS (NON ALCOHOLIC), ALEHOUSE CHOICE**

BRUNCH AT THE ALEHOUSE

**BRUNCH IS SERVED SATURDAY AND SUNDAY
11:00AM UNTIL 3:00PM**

BLACKENED PRIME RIB AND EGGS* \$9.99

A 6 ounce cut of tender Prime Rib, blackened and grilled. Served with two Farm Fresh Eggs any style, Yukon Gold, AleHouse Brunch Potatoes and Toast with Butter and Jelly.

ALEHOUSE OMELET'S* \$8.99

Three Farm Fresh Eggs stuffed with anything you want that we have. All Omelet's are served with Brunch Potatoes and Toast with Butter and Jelly.

SOME SUGGESTIONS:

**HAM, BACON, GREEN PEPPERS, ONIONS,
MUSHROOMS, SPINACH, CHEDDAR CHEESE**

ALEHOUSE BENEDICT* \$8.99

Two Farm Fresh Eggs over easy, with Canadian Bacon. Topped with our own special "Beernaize" Sauce and green onions and served on an English Muffin. Brunch Potatoes on the side.

JUST A COUPLE OF EGGS* \$7.99

Two Farm Fresh Eggs any style, with a choice of Meat. Brunch Potatoes, Toast with Butter and Jelly served on the side.

SUNRISE BRUNCH TOAST \$7.99

Egg dipped Texas Toast, sautéed golden brown and served with a choice of Meat. Brunch Potatoes and warm Maple Syrup on the side.

BLACKENED PRIME RIB SANDWICH \$8.99

Tender Prime Rib, blackened and grilled. Topped with Cheddar Cheese on a toasted Sub Roll; served with Brunch Potatoes and a side of Horseradish-Cream Sauce.

PUB STYLE EGG SANDWICH* \$6.99

One Egg, any style, topped with your choice of meat and cheese on an English Muffin. Brunch Potatoes served on the side.

BRUNCH SIDES

SIDE OF MEAT \$2.50	SIDE OF TOAST \$1.50
Ham, Bacon, Sausage or Canadian Bacon	White, Wheat or English Muffin
EXTRA BRUNCH TOAST \$2.50	ONE EXTRA EGG* \$1.50
YUKON GOLD, ALEHOUSE BRUNCH POTATOES \$1.50	
CHEESE CHOICES: CHEDDAR, WHITE AMERICAN, MOZZARELLA & SWISS	

KID'S BRUNCH

Served with a Soft Drink or Milk (10 Years & Under Only Please)

EGGS & CHEESE* \$3.99	FRENCH TOAST STICKS \$3.99
Scrambled Eggs & Cheese with toast.	Served with warm maple syrup for dipping.
MACARONI & CHEESE \$4.99	GRILLED CHEESE \$4.99
Homemade Mac & Cheese topped with bread crumbs and baked.	Grilled Cheese Sandwich, with Cheddar & American Cheese, served with fries.

LIQUID BRUNCH - \$2.50

**ALEHOUSE BLOODY MARY
CHAMPAGNE MIMOSA
BRUNCH SCREWDRIVER
MORNING GREYHOUND**

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