_ SPECIALTIES _

comes with Shoestring Fries

Original Smash Burger $14
Ground Tenderloin patty seasoned with Tassie's Spice,
LTOP, White American Cheese, & Alpha Burger Sauce
GF = No Bun | Add Bacon $2 | Add Jalapenos $1

Black Bean Burger $13
Roasted Pepper Black Bean Patty, Onion,
Tomato, Lettuce, House Pickles with Alpha Burger Sauce
Add Cheese $1 | Add Jalapenos $1

Oak Wood Turkey Stack $16
Oak Smoked Turkey Breast, Bacon Slices, Swiss Cheese, Lettuce, Tomato, Smoked Rosemary Mayo

Pulled Pork Sando $16
Smoked Pork Shoulder, House Sour Beer Slaw & Pickles, Believers Brew BBQ Sauce, Crispy Cajun Onions

Burger of the Month
Alright Stop, Turkey Time $16
Oak Smoked Turkey Breast, Cranberry Jalapeno Cream Cheese, Red Wine Tossed Arugula, Asiago Cheese Bagel

The Vampire Slayer $15
A Classic Garlic Smash Burger with Garlic Aoli,
Herb Butter Oil, White American Cheese & Caramelized Onions

Jalapeno Bacon Melt $18
Double Ground Tenderloin Beef Patties, Buffalo, Blue Cheese, Bacon Slices, Pepper Jack Cheese, House Jalapenos

Tower Grove Barnyard $20
TWO Ground Tenderloin Beef Patties, Bacon Slices, Slice of Oak Smoked Turkey, IPA Mayo, Lettuce, Tomato, Onion, Swiss Cheese
MADE WITH 'PARITY ERROR: TANGERINE IPA'

SUB ONION RINGS: $2.00
SUPER-SIZE YOUR FRY: $1.00
MAKE IT A DOUBLE: $2 EXTRA PATTY

_ SNACKS _

Basket of Shoestring Fries $5 (VEGAN)
Original / Cajun / Red Hot Riplets

Toasted Raviolis $11
Midwest Pasta's meat and ricotta ravs,
served with house marinara, herbs & parm

Original Loaded Fries $10
Fries, Beer Queso, Bacon, Green Onions
MADE WITH COWBOY'S LAST RIDE
EXTRA BEER QUESO $1 || EXTRA BACON $1

Cup of House Chili $5
Made with Ground Tenderloin Beef

Sour Ale Chicken Wings $13
Get them tossed or Tassie's Spice Dry Rub
Comes with ONE sauce || Choose Ranch or Blue Cheese

Beer Battered Onion Rings $8
Savory Spanish Onions breaded & served w/ Alpha Sauce

Pretzel Bites $7 (VEGETARIAN)
Sprinkled w/ Tassie's Spice & served w/ Beer Queso

House Dessert $6
Ask your server about something sweet!

HOMEMADE SAUCES

~Golden Creole ~Alpha Burger Sauce ~BBQ : Believers Brew ~Buffalo ~Garlic Aoli
~Chipotle Ranch ~Blue Cheese ~IPA Mayo ~Smoked Rosemary Mayo

ALPHA BREWING CO. & DISTILLERY PUB & GRILL

Proud 5-Star Member:
GDA GREENDINING ALLIANCE

BREADS ARE LOCALLY BAKED FRESH FROM FAZIO'S BAKERY

MEATS ARE CRAFTED LOCALLY BY KENRICK'S MEAT MARKET

on draft

COWBOY'S LAST RIDE **$5**
Belgian Style Blonde Ale 5% ABV

SWINGLE **$5**
Lime Blonde Ale 5% ABV

I HAVE THE SIPSTER **$7**
Citra American Pale Ale 6% ABV

PARITY ERROR **$8**
Tangerine & Citra India Pale Ale 7% ABV

BELIEVERS BREW **$7**
Chocolate Oatmeal Stout 6% ABV

PILS PLEASE **$6**
American Pilsner brewed with continental malt and Hallertau Blanc hops 5% ABV

ROTATING FUNK SOUR **$8**
Fruited Sour Blonde Ale 7-8% ABV

PRETTY PLEASY SELTZER **$5**
Fruited Hard Seltzer; Rotating Flavors 5% ABV

craft cocktails

CRANBERRY LIME GIN FIZZ **$13**
Hesperidium Citrus Gin, Lime Juice, Cranberry Juice, Simple Syrup, Sparkling Water

THE ESPRESSO MARTINI **$14**
made with Kaldi's Cold Brew

choose your Indulge Vodka flavor:
VANILLA, CINNAMON, ESPRESSO, CHOCOLATE

RYE BOULEVARDIER **$15**
Sail Fox Rye Whiskey, Contratto Italian Bitters, Sweet Vermouth, Orange Peel

draft cocktail

SQUOOSH-A-RITA **$13**
Made with our new Squoosh Lime Vodka, Lemon & Lime Juice, Simple Syrup, & Crisp Soda Water

cocktail of the month

BLOOD ORANGE HIGHBALL **$15**
Cranberry & Blood Orange Squoosh Vodka infused with Burnt Orange Peels and Cinnamon, Lime & Simple, Topped with Sparkling Water

All draft offerings made on-site

All juices, syrups, whiskies, vodkas, and gin made on-site