



WACO ALE COMPANY



STARTERS

GIANT BRAUHAUS BAVARIAN PRETZEL • \$10

SERVED WITH OUR HOUSE MADE WHOLE GRAIN MUSTARD USING OUR PEARLY GATES PALE ALE AND OUR AMBER AVENUE BEER CHEESE SAUCE FOR DIPPING

GARLIC FRIES • \$7

SIDEWINDER FRIES TOSSED IN ROASTED GARLIC AIOLI AND GRATED PARMESAN, TOPPED WITH SHAVED PARMESAN AND PARSLEY.

SWEET CHILI CAULIFLOWER • \$8

FLASH-FRIED CAULIFLOWER WITH SWEET CHILI SAUCE AND TOPPED WITH TOASTED PISTACHIO AND PICKLED RED ONIONS

LOADED CHEESE CURDS • \$12

FRIED CHEESE CURDS TOPPED WITH ROASTED STREET CORN, CILANTRO LIME CREMA, PICKLED RED ONIONS, FRESH CILANTRO, AND QUESO FRESCO

ROASTED BRUSSELS SPROUTS • \$8

FLASH-FRIED BRUSSELS SPROUTS, TAILGATE KOSCH CARAMELIZED ONIONS, AND THICK-CUT BACON. SERVED WITH A HONEY DIJON GARLIC SAUCE

FRIED PICKLES • \$7

PICKLE FRIES SERVED WITH HOUSE-MADE CHIPOTLE RANCH DRESSING FOR DIPPING

WINGS

TRADITIONAL OR BONELESS

MILD BUFFALO
LEMON PEPPER DRY RUB
BBQ
ORANGE PEPPER DRY RUB
KOREAN BBQ
NASHVILLE
GHOST PEPPER



GARLIC PARMESAN
SWEET CHILI
HONEY SRIRACHA
HOT BUFFALO
TEXAS DUST DRY RUB
MANGO HABANERO

HALF ORDER-\$7 REGULAR ORDER \$12

ENTREE SALADS

CLASSIC WEDGE • \$10

ICEBERG LETTUCE WEDGE, CANDIED BACON, BLEU CHEESE CRUMBLES, TOMATO, RED ONION, AND TOASTED PISTACHIO. SERVED WITH HOUSE-MADE RANCH OR BLEU CHEESE

CRISPY CHICKEN SALAD • \$10

CHOPPED LETTUCE MIX, BONELESS WING CHICKEN TOSSED IN A SAUCE OF YOUR CHOICE, SHREDDED MOZZARELLA, TOMATO AND RED ONION. SERVED WITH HOUSE MADE RANCH OR BLEU CHEESE

SPECIALTY

FISH AND CHIPS • \$18

BEER BATTERED COD, SIDEWINDER FRIES, COLESLAW, MALT VINEGAR, TARTAR SAUCE

SANDWICHES

ADD: FRENCH FRIES • \$1.99 SIDEWINDERS • \$2.49 ONION RINGS • \$2.49

CLASSIC BURGER • \$8

ANGUS BEEF, GREEN LEAF LETTUCE, KOSHER DILL PICKLE, RED ONION, HOUSE SAUCE

BBQ BACON • \$10

ANGUS BEEF, BBQ SAUCE, AMERICAN CHEESE, CANDIED BACON, FRIED ONION RING

MUSHROOM GOUDA • \$10

ANGUS BEEF, ROASTED AMBER AVENUE MUSHROOMS, SMOKED GOUDA, TAILGATE KOLSCH CARAMELIZED ONIONS, ROASTED GARLIC AIOLI

BACON AND BLEU • \$12

ANGUS BEEF, THICK-CUT BACON, BLEU CHEESE, CRUMBLES LETTUCE, TOMATO, RED ONION, BLEU CHEESE DRESSING

HOT CHICKEN • \$10

OUR FRIED HOT CHICKEN, NASHVILLE HOT SAUCE, COLESLAW, HOUSE SAUCE, AND KOSHER DILL PICKLES, SERVED ON TOASTED BRIOCHE

PHILLY CHEESESTEAK • \$12

SHAVED RIBEYE, ROASTED AMBER AVENUE MUSHROOMS, SAUTEED BELL PEPPERS, TAILGATE KOLSCH CARAMELIZED ONIONS, AND AMBER AVENUE BEER CHEESE. SERVED ON A HOAGIE ROLL

HOG HEAVEN • \$14

PROSCIUTTO, SALAMI, PEPPERONI, CANDIED BACON, SMOKED GOUDA, BANANA PEPPERS, KOSHER DILL PICKLES, PESTO AIOLI ON PRESSED HOAGIE ROLL

TACOS

SERVED A LA CARTE, CHOICE OF FLOUR, YELLOW CORN, BLUE CORN TORTILLA

CHIPOTLE CHICKEN AND STREET CORN - \$3.50

CHIPOTLE GRILLED CHICKEN, ROASTED STREET CORN, CILANTRO-LIME CREMA, QUESO FRESCO, FRESH CILANTRO

AL PASTOR-\$3.50

TENDER PORK MARINATED IN CHILE DE ARBOL, ANCHO CHILES, GUAJILLO CHILES AND TAILGATE KOLSCH, SERVED WITH CILANTRO, AND ONIONS

RIBEYE TACO-\$3.50

SHAVED RIBEYE, SAUTEED IN HOUSE CHIPOTLE SAUCE, TAILGATE KOLSCH CARAMELIZED ONIONS, QUESO FRESCO, AND CILANTRO

FISH TACO- \$4.50

BEER-BATTERED FRIED COD, COLESLAW, PICKLED RED ONION, CILANTRO LIME CREMA

GRILLED CHICKEN QUESADILLA- \$6

SERVED WITH CILANTRO-LIME CREMA, AND AMBER AVENUE BEER CHEESE.

GRILLED CHICKEN, TAILGATE KOLSCH CARAMELIZED ONIONS, ROASTED BELL PEPPERS, SHREDDED MOZZARELLA ON FLOUR TORTILLA.

FLATBREADS

MARGHERITA • \$8

OLIVE OIL AND TOMATO SAUCE, FRESH MOZZARELLA, SLICED TOMATO, FRESH BASIL

PESTO CHICKEN • \$10

PESTO, FRESH MOZZARELLA, GRILLED CHICKEN, TAILGATE KOLSCH CARAMELIZED ONIONS, TOPPED WITH FRESH BASIL AND BALSAMIC GLAZE

BBQ CHICKEN • \$10

BBQ SAUCE, SHREDDED MOZZARELLA, GRILLED CHICKEN, BACON, HOUSE-MADE JALAPENO, RED ONION

ITALIANO • \$12

TOMATO SAUCE, PROSCIUTTO, SALAMI, PEPPERONI, ROASTED BELL PEPPERS, RED ONION, TOPPED WITH BALSAMIC GLAZE, FRESH BASIL

THREE CHEESE • \$8

TOMATO SAUCE, SHREDDED MOZZARELLA, SMOKED GOUDA, AND SHAVED PARMESAN

ADD- \$1.00: PEPPERONI, SALAMI, GRILLED CHICKEN, ROASTED AMBER AVENUE MUSHROOMS, ROASTED BELL PEPPERS, HOUSE-MADE JALAPENO, ONIONS