ALE HOUSE
GRAND JUNCTION

APPETIZERS

SMOKED WINGS
choice of sauce: dry ranch, buffalo, bbq / 16

ELOTE DIP Ⓥ
mexican street corn, cilantro, lime, cotija, tortilla chips, tajín / 13

ALE HOUSE NACHOS Ⓥ
white queso, black beans, pico de gallo, sour cream, pickled jalapeños, cotija, tortilla chips / 13
add smashed avocado / 2 add shredded chicken or pulled pork / 5

ALE HOUSE BEER PRETZEL Ⓥ
amber ale beer cheese, sweet onion beer mustard / 13

LOADED GREEN CHILI FRIES
white queso, green chili, cotija, lime crema, cilantro / 13

QUESO & CHIPS
white queso, chorizo, green chili / 12

TERIYAKI CHICKEN SATAYS
grilled teriyaki chicken, sesame seeds, peanut sauce / 10.5

FRIED PICKLES Ⓥ
beer-battered pickle spears, red pepper ranch / 9.5

EDAMAME Ⓥ
steamed edamame, chili crunch sauce, sesame seeds, cilantro / 11

SPICY RED PEPPER HUMMUS Ⓥ
roasted red pepper hummus, vegetables, naan / 13

BURGERS + SANDWICHES

served with french fries, sweet potato fries, coleslaw, or cottage cheese

CLASSIC BURGER*
beef patty, lettuce, tomato, onion, pickles, brioche bun / 15.5
add cheese: american, cheddar, bleu, swiss, mozzarella, pepper jack, smoked gouda or goat / 1
add smashed avocado / 2 bacon / 4 caramelized onions / 1

BISON BURGER*
all-natural colorado bison patty, lettuce, tomato, onion, pickles, brioche bun / 18
add cheese / 1 bacon / 4 smashed avocado / 2

VEGGIE BURGER Ⓥ
house-made veggie patty, lettuce, tomato, onion, pickles, brioche bun / 15

ALE HOUSE BURGER*
all-natural colorado bison patty, smoked gouda, pickled onions, green chili mayo, arugula, brioche bun / 19.5

BBQ PULLED PORK
crispy onions, coleslaw, brioche bun / 15.5

PATTY MELT*
beef patty, caramelized onions, swiss, 1000 island, marble rye / 16.5

CORNED BEEF REUBEN
corned beef, sauerkraut, swiss, 1000 island, marble rye / 15.5

BRIE APPLE CHICKEN
grilled chicken, green apples, tomato, spinach, honey mustard, brioche bun / 16.5

THE FUNKY CHICKEN
fried chicken, pimento, bacon, hefeweizen maple glaze, bread and butter pickles, lettuce, tomato, onion, brioche bun / 16

ADOVADO CHICKEN
chipotle-marinated chicken, grilled green chile, pepper jack, smashed avocado, brioche bun / 16.5

SOUPS + SALADS

dressings: red pepper ranch, balsamic-bleu cheese, caesar, honey mustard, sesame, italian, balsamic vinaigrette, miso-honey vinaigrette

GREEN CHILI
pork or vegetarian, flour tortilla / 7 / 9

ALE HOUSE BEER CHEESE SOUP Ⓥ
served with crackers / 7 / 9

CAESAR*
romaine, croutons, parmesan, caesar dressing / 11
add salmon / 10 chicken / 6*

ASIAN CHICKEN
mixed greens, teriyaki chicken, cabbage, carrots, almonds, chow mein noodles, sesame dressing / 17

WEDGE BLT
iceberg wedge, bacon, cherry tomatoes, crispy onions, bleu cheese crumbles, bleu cheese dressing / 13.5
add salmon / 10 chicken / 6*

PROSCUITTO & MELON SALAD
mixed greens, crispy and fresh proscuitto, melon, shishito peppers, pepitas, miso-honey vinaigrette / 13

BLACK & BLEU COBB Ⓖ
mixed greens, blackened chicken, bleu cheese, bacon, tomatoes, hard boiled egg, avocado / 16.5

CHICKEN POT PIE + SALAD
roasted chicken pot pie, puff pastry, garden salad / 14

SOUTHWEST PULLED PORK Ⓖ
mixed greens, pulled pork, smashed avocado, black beans, cheese blend, tortilla chips, pico de gallo / 15.5

HAND-TOSSED PIZZA

CHEF'S PIZZA
pepperoni, salami, italian sausage, sliced cherry peppers, fresh garlic, herbs / 25.5

BBQ CHICKEN PIZZA
sweet baby ray's™ bbq sauce, diced chicken, red onions, applewood bacon, cheese blend / 25.5

AVALANCHE ALE PIZZA Ⓥ
roasted garlic ale-fredo, spinach, diced chicken, roasted red peppers, shaved parmesan / 26.5

20" NEW YORK STYLE PIE
traditional cheese pizza / 19

CUSTOM TOPPINGS: *tomato, bell pepper, red onion, mushroom, pineapple, jalapeño, green olive, baby spinach, fresh basil, roasted red pepper, cheddar, parmesan / 1.5 ea*

DELUXE TOPPINGS: *buffalo chicken, diced chicken, pepperoni, italian sausage, ground beef, applewood bacon, ham, artichoke hearts, goat cheese, bleu cheese, ale-fredo / 2.5 ea*

ENTRÉES

add a small house or caesar salad / 5

SHEPHERD'S PIE
ground beef, carrots, peas, corn, beer gravy, whipped potatoes / 16.5

VEGGIE SHEPHERD'S PIE Ⓥ
mushrooms, carrots, peas, corn, beer gravy, whipped potatoes / 15.5

FISH + CHIPS
beer-battered cod, coleslaw, fries / 16.5

CARNITAS TACOS
house-smoked carnitas, corn tortillas, lime crema, salsa, cilantro, lime, cotija, tortilla chips, white queso / 16.5

CRISPY FISH TACOS
beer-battered cod, corn tortillas, red cabbage slaw, red pepper ranch, lime, fried jalapeño, smashed avocado, cotija, tortilla chips, white queso / 17

GRILLED SALMON*
za'atar crusted salmon, couscous, pisto, sumac labneh / 25

GRILLED PORK CHOP* Ⓖ
garlic and smoked paprika rubbed chop, boudin rice, sautéed shrimp, trinity sauce, scallions / 19.5

MAC & CHEESE Ⓥ
toasted breadcrumbs, parmesan / 15
add shredded chicken or pulled pork / 5

SMOTHERED BURRITO
black beans, spanish rice, cheese blend, pico de gallo, pork green chili, lime crema, tortilla chips / 14
add shredded chicken or pulled pork / 5

SIDES

FRENCH FRIES / 5
SWEET POTATO FRIES / 6
WHIPPED POTATOES / 6
COTTAGE CHEESE / 3
COLESLAW / 5

SWEETS

ALE HOUSE BROWNIE Ⓥ
triple chocolate brownie, whipped cream, mint chocolate chip ice cream / 8

CHEF'S CHOICE CAKE Ⓥ
ask server for details / 8

CHEF'S CHOICE CHEESECAKE Ⓥ

Ⓥ *Vegetarian or can be made vegetarian*
Ⓖ *Gluten-free*

ALE HOUSE
GRAND JUNCTION

ROCKY MOUNTAIN SODAS

black cherry, grape, orange, peach, prickly pear, rootbeer

SIP IT
served on ice / 6

FLOAT IT
add a scoop of vanilla ice cream / 9

SPIKE IT
add 1.5oz house vodka, gin, rum, tequila, or whiskey / 13

NON-ALCOHOLIC

FELIZ FIZZ
gruvi bubbly rosé, strawberry shrub, basil / 13
INVISIBLE STRING
seedlip notas de agave, fresh grapefruit, fresh lime, soda / 13
GRÜVI
golden lager, hazy ipa / 8
GRÜVI
dry secco, rosé / 10 dry red blend / 15
INDUSTRIAL ARTS SAFTEY GLASSES IPA */ 8*
UNTITLED ART MANGO DRAGONFRUIT SOUR */ 9*
WELLBEING MATCH DAY LIGHT PALE ALE */ 8*
UNTITLED ART CBD SPARKLING WATER
strawberry, blackberry, grapefruit, lemon-lime / 9

COCKTAILS

GLADSTONER
our secret blend of spirits and fruit juices, a local favorite / 8

THE GRIMACE
grape or prickly pear, vodka, rocky mountain soda, lime, ice ball / 10

REBEL SMASH
bourbon, blackberry, fresh lemon / 10

THE ELDERWAND
titos vodka, elderflower, fresh lemon, rosemary / 13

GREEN LIGHT, GO
gin, mint, matcha, fresh lemon, honey / 14

WILDEST DREAMS
vodka, raspberry, ginger, fresh lemon / 13

PERFECT MARGARITA
blanco tequila, triple sec, agave, fresh lime / 9
make it spicy / 1
make it coin style / 2

ESPRESSO MARTINI
vodka, espresso liqueur, simple syrup / 13

COOL AS A CUCUMBER
gin, fresh lime, basil, cucumber, simple syrup / 11

HOPPED UP OLD FASHIONED
bourbon, house-hopped bitters, orange, cherry / 12

COSMIC REWIND
mezcal, guava, agave, fresh lime, tajín / 14

RUM & DONE
aged rum, passionfruit, guava, ginger, fresh lime / 15

WINE

WHITE	Glass	Bottle
HOUSE CHARDONNAY CA	7/10	28
SENDA VERDE ALBARIÑO SP	13/19	52
AVA GRACE PINOT GRIGIO CA	9/13	34
DRYLANDS SAUVIGNON BLANC NZ	13/19	52
SONOMA CUTRER CHARDONNAY CA	14/20	55

SPARKLING + ROSÉ	Glass	Bottle
LUNETTA PROSECCO (Split 187ml) IT	-	10
GAMBINO SPARKLING BRUT IT	7/10	28
MIONETTO PROSECCO IT	9/13	34
LA VIEILLE FERME SPARKLING ROSÉ FR	11/16	44
AIX STILL ROSÉ FR	14/20	55

RED	Glass	Bottle
HOUSE CABERNET SAUVIGNON CA	7/10	28
ANGELINE PINOT NOIR CA	9/13	34
DECOY RED BLEND CA	13/19	52
NATURA MALBEC (organic) CHL	9/13	34
J. LOHR PASO ROBLES SYRAH CA	12/18	48
SAN SIMEON CABERNET SAUVIGNON CA	15/21	57

BOTTLE + CAN BEER

ask about our rotating craft bottles and cans

CORONA */ 7*
CORONA PREMIER */ 7*
BUD LIGHT */ 6*
BUDWEISER */ 6*
COORS ORIGINAL */ 6*
COORS LIGHT */ 6*
MONTUCKY COLD SNACKS */ 6*
HIGH NOON */ 8* (GF)

ALLERGEN ALERT: The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify the staff for more information about these ingredients.

Items marked with an "" may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*