



★ BEER ★			
DOMESTIC \$3. ²⁵	IMPORTS	CRAFT	
BUD LIGHT	AMSTEL LIGHT \$3. ⁹⁵	ACE PEAR CIDER \$3. ⁹⁵	ROCKMILL WITBIER \$16
BUDWEISER	BECKS \$3. ⁷⁵	BISON CHOCOLATE STOUT \$3. ⁷⁵	REVOLUTION ANTI-HERO IPA \$3. ⁷⁵
COORS LIGHT	CORONA EXTRA \$3. ⁷⁵	BISON IPA \$3. ⁷⁵	RIVERTOWN ROEBLING PORTER \$3. ⁷⁵
MILLER LIGHT	CZECH REBEL \$3. ⁹⁵	BRECKENRIDGE VANILLA PORTER \$3. ⁷⁵	ROCKMILL CASK AGED \$24
MICHELOB ULTRA	HEINEKEN \$3. ⁷⁵	BRECKENRIDGE 471 \$4. ⁹⁵	ROCKMILL DUBBEL \$17
SMIRNOFF ICE	LEFFE BELGIAN BLONDE \$3. ⁹⁵	DOGFISH 60 MINUTE IPA \$3. ⁷⁵	ROCKMILL SAISON \$17
	LINDEMANS FRAMBOISE \$8. ⁹⁵	DOGFISH 90 MINUTE IPA \$4. ²⁵	ROCKMILL TRIPEL \$18
	NEWCASTLE \$3. ⁹⁵	FAT HEAD’S HEAD HUNTER IPA \$3. ⁹⁵	ROGUE DEAD GUY \$3. ⁷⁵
	PAULANER HEFE-WEIZEN \$5. ⁵⁰	LEFT HAND MILK STOUT NITRO \$4. ²⁵	SHAKE CHOCOLATE PORTER \$3. ⁹⁵
	SAISON DUPONT \$7. ⁹⁵	MADTREE GNARLY BROWN \$3. ⁹⁵	SIXPOINT RESIN \$4. ⁹⁵
	STAROPRAMEN LAGER \$3. ⁹⁵	OSKAR BLUES DALES PALE ALE \$3. ⁹⁵	21ST AMENDMENT BREW FREE OR DIE IPA \$3. ⁷⁵
	UNIBROUE TROIS PISTOLES \$4. ⁹⁵		

★ COCKTAILS ★	
ALE HOUSE COFFEE \$5. ⁹⁵ <i>A blend of butterscotch schnapps & Irish cream finished with our house coffee & topped with whipped cream & sprinkled with cinnamon.</i>	
BOURBON SMASH \$5. ⁹⁵ <i>Muddled apples in simple syrup & bourbon topped with apple cider & ginger beer.</i>	
GEORGIAN \$5. ⁹⁵ <i>A Lancaster favorite, blending Hendricks Gin, pear vodka, & St. Elder Flower Liqueur creates a light and refreshing taste.</i>	
MAPLE BACON MANHATTAN \$6. ⁹⁵ <i>Bird Dog Maple Whiskey, sweet vermouth, a splash of walnut bitters & candied bacon.</i>	
MOSCOW MULE \$5. ⁵⁰ <i>Stoli Vodka, ginger beer & lime. The definitive drink of the 1940’s, classically served in a copper mug.</i>	
WINTER FIZZ \$5. ⁵⁰ <i>Gin, Sprite, a splash of Woodchuck, a squeeze of lemon & garnished with cranberries.</i>	

★ RED WINE ★
HACIENDA Merlot \$23 • \$6
ROUND HILL Cabernet \$23 • \$6
BOGLE ESSENTIAL Red Blend \$24 • \$6
ZEN OF ZIN Old Vine Zinfandel \$26 • \$7
MONTES Malbec \$26
CONCANNON CRIMSON & CLOVER Blend \$28
PENFOLDS BIN Shiraz-Mourvedre \$34
CONUNDRUM Red Blend \$36
TRUE GRIT Petite Sirah \$36
SHATTER Grenache \$39
MONTES PURPLE ANGEL 92% Carmenere 8% Petit Verdot \$70
STAG’S LEAP WINERY Cabernet \$85
SILVER OAK ALEXANDER VALLEY Cabernet \$120

★ WHITE WINE ★
CANYON ROAD Moscato \$18 • \$6
HACIENDA Chardonnay \$23 • \$6
HANS VON WILHELM Riesling \$23 • \$6
GIESEN Sauvignon Blanc \$28 • \$7
FOREST GLEN Moscato \$21
HIDDEN CRUSH Chardonnay \$24
WILLIAM HILL Chardonnay \$24
SIMI SONOMA Chardonnay \$28
MATUA Sauvignon Blanc \$29
★ SPARKLING ★
MARTINI & ROSSI Asti Spumante \$32
VEUVE CLICQUOT \$80
DOM PERIGNON \$190

★STARTERS★

- SEARED SCALLOPS

Spicy scallops topped with blue cheese & candied pecans. Finished with a sweet & sour raspberry vinaigrette. \$11.⁹⁵
- PORK BELLY

Seared with a brown sugar maple glaze. \$8.⁹⁵
- CALAMARI

Lightly battered calamari tossed in our famous Thai sauce. \$9.⁹⁵
- HUMMUS PLATTER

Roasted red pepper hummus & tzatziki served with pita wedges, fresh cucumber, carrots & olive tapenade. \$8.⁹⁵
- CAJUN BLUES

Kettle chips with a light blue cheese dressing sauce & a dusting of Cajun seasoning. \$9.⁹⁵
- ALE HOUSE PRETZEL BITES

Homemade Ale House recipe beer cheese dip served with warm pretzel bites. \$7.⁹⁵
- BRUSCHETTA

Vine-ripened tomato, goat cheese, & fresh basil atop a french bread crostini finished with a balsamic reduction. \$6.⁹⁵
- POT STICKERS

Golden fried, vegetable stuffed dumplings paired with Thai Chili & traditional ponzu sauce. \$8.⁹⁵
- PACIFIC SEARED AHI TUNA

Delicate slices of lightly seared Ahi Tuna served alongside sweet cucumber & pepper slaw accompanied by ponzu sauce & garnished with sesame seeds. \$9.⁹⁵
- ★SOUP & SALAD★
- TOMATO BISQUE

Cup \$2.⁵⁰ Bowl \$3.⁵⁰
- ALE HOUSE BEER CHEESE

Cup \$3.⁷⁵ Bowl \$5.²⁵
- THE WEDGE

A wedge of iceberg lettuce with bacon, tomato, blue cheese crumbles & blue cheese dressing. \$5.⁹⁵
- MANDARIN CHICKEN SALAD

The perfect mix of fresh lettuce & crisp vegetables along with grilled chicken tossed in a light sesame dressing & finished with toasted almonds, mandarin oranges & crispy rice noodles. \$11.⁹⁵
- GRILLED CAESAR

Grilled romaine lettuce with prosciutto, roasted corn, seasoned croutons, & fresh parmesan cheese. \$7.⁹⁵
Chicken - \$1.⁹⁵ Salmon - \$6.⁹⁵
- AUTUMN GRILLED CHICKEN & APPLE

Fresh baby spinach with crisp apples, juicy grilled chicken, spiced pecans, & savory blue cheese crumbles tossed with sweet apple vinaigrette. \$11.⁹⁵
- KALE ★★

Fresh locally grown mixed kale tossed in a light lemon oil dressing topped with dried cranberries, tomato, & sunflower seeds. \$8.⁹⁵
Chicken - \$1.⁹⁵ Salmon - \$6.⁹⁵

★SANDWICHES & BURGERS★

- Served with choice of side item.
- 1890 BURGER ***

Our house blend of ground beef topped with cheddar cheese. Served with lettuce, tomato, & onion. \$7.⁹⁵
- SE7EN PEPPER BURGER ***

Seven pepper blend with pepper jack cheese & sriracha aioli. \$9.⁹⁵
- BLACK & BLUE BURGER ***

Blackened with Cajun spice topped with blue cheese. \$8.⁹⁵
- CHEECH & CHONG ***

Double burger, one beef & one chorizo, topped with four cheese, bacon, & a sriracha aioli. \$12.⁹⁵
- TUSCAN CHICKEN

Grilled chicken with roasted red pepper, garlic aioli, & Muenster cheese. \$7.⁹⁵
- MAIN STREET

Triple-decker grilled cheese with egg, tomato, basil, & creamy pesto on Texas toast. \$6.⁹⁵
- DOWNTOWN GRILL

Three cheese grilled cheese on buttery Texas toast. \$4.⁹⁵
- BLT

Classic bacon, lettuce, tomato, & mayo. \$5.⁹⁵ Add egg - \$.88
- CLUB

Smoked turkey, bacon, & cheddar cheese with apricot mayo. \$7.⁹⁵
- SANTA FE WRAP

Grilled chicken, cheddar cheese, lettuce, tomato, & onion with pepper relish & a zesty southwestern sauce. \$7.⁹⁵
- BIG CATCH SANDWICH

Our signature beer battered cod served on a toasted bun with lettuce, tomato & our zesty sriracha tartar. \$9.⁹⁵

★PIZZAS★

- All pizzas served on our regular or ultra thin crust.
- BUFFALO CHICKEN

Grilled buffalo chicken with a light blue cheese dressing, blue cheese crumbles & mozzarella cheese. \$12.⁹⁵
- PIG & FIG

Prosciutto ham, fig jelly, blue cheese, & caramelized red onions. \$13.⁹⁵
- MARGHERITA

Roma tomatoes, fresh basil, mozzarella, & parmesan cheese. \$10.⁹⁵
- MOJO

Chorizo sausage, bell peppers, & sautéed onions. \$11.⁹⁵

★SIDES★

- FRENCH FRIES \$2.⁹⁵

CHIPS \$2.⁹⁵
- SWEET POTATO FRIES \$2.⁹⁵

COLE SLAW \$2.⁹⁵

*** Consuming raw / undercooked seafood, meats, poultry or eggs may increase your risk of foodbourne illness. Please inform your server of any food allergies.

** We serve locally grown produce when available.

GREAT FOOD.
EXCELLENT SPIRITS.
GOOD TIMES.

★

STARTERS

★

SEARED SCALLOPS
Spicy scallops topped with blue cheese & candied pecans. Finished with a sweet & sour raspberry vinaigrette. ^{\$11.⁹⁵}

PORK BELLY
Seared with a brown sugar maple glaze. ^{\$8.⁹⁵}

CALAMARI
Lightly battered calamari tossed in our famous Thai sauce. ^{\$9.⁹⁵}

HUMMUS PLATTER
Roasted red pepper hummus & tzatziki served with pita wedges, fresh cucumber, carrots & olive tapenade. ^{\$8.⁹⁵}

CAJUN BLUES
Kettle chips with a light blue cheese dressing sauce & a dusting of Cajun seasoning. ^{\$9.⁹⁵}

ALE HOUSE PRETZEL BITES
Homemade Ale House recipe beer cheese dip served with warm pretzel bites. ^{\$7.⁹⁵}

BRUSCHETTA
Vine-ripened tomato, goat cheese, & fresh basil atop a french bread crostini finished with a balsamic reduction. ^{\$6.⁹⁵}

POT STICKERS
Golden fried, vegetable stuffed dumplings paired with Thai Chili & traditional ponzu sauce. ^{\$8.⁹⁵}

PACIFIC SEARED AHI TUNA
Delicate slices of lightly seared Ahi Tuna served alongside sweet cucumber & pepper slaw accompanied by ponzu sauce & garnished with sesame seeds. ^{\$9.⁹⁵}

★

SOUP & SALAD

★

TOMATO BISQUE | ^{\$2.⁵⁰} / ^{\$3.⁵⁰}

ALE HOUSE BEER CHEESE | ^{\$3.⁷⁵} / ^{\$5.²⁵}

THE WEDGE
A wedge of iceberg lettuce with bacon, tomato, blue cheese crumbles & blue cheese dressing. ^{\$5.⁹⁵}

MANDARIN CHICKEN SALAD
The perfect mix of fresh lettuce & crisp vegetables along with grilled chicken tossed in a light sesame dressing & finished with toasted almonds, mandarin oranges & crispy rice noodles. ^{\$11.⁹⁵}

GRILLED CAESAR
Grilled romaine lettuce with prosciutto, roasted corn, seasoned croutons, & fresh parmesan cheese. ^{\$7.⁹⁵}
Chicken - ^{\$1.⁹⁵} Salmon - ^{\$6.⁹⁵}

AUTUMN GRILLED CHICKEN & APPLE SALAD
Fresh baby spinach with crisp apples, juicy grilled chicken, spiced pecans, and savory blue cheese crumbles lightly tossed with sweet apple vinaigrette. ^{\$11.⁹⁵}

KALE ^{**}
Fresh locally grown mixed kale tossed in a light lemon oil dressing topped with dried cranberries, tomato, & sunflower seeds. ^{\$8.⁹⁵}
Chicken - ^{\$1.⁹⁵} Salmon - ^{\$6.⁹⁵}

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SIDES

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^{\$2.⁹⁵} each // Add a side salad to any meal for ^{\$1.⁹⁵}

COLE SLAW	FRENCH FRIES	SIDE SALAD
GREEN BEANS	RICE PILAF	VEGETABLE
MASHED POTATOES	SWEET POTATO FRIES	JALEPENO CHEDDAR GRITS

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SANDWICHES & BURGERS

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Served with choice of side item.

1890 BURGER ^{***}
Our house blend of ground beef topped with cheddar cheese. Served with lettuce, tomato, & onion. ^{\$7.⁹⁵}

SE7EN PEPPER BURGER ^{***}
Seven pepper blend with pepper jack cheese & sriracha aioli. ^{\$9.⁹⁵}

BLACK & BLUE BURGER ^{***}
Blackened with Cajun spice topped with blue cheese. ^{\$8.⁹⁵}

CHEECH & CHONG ^{***}
Double burger, one beef & one chorizo, topped with four cheese, bacon, & a sriracha aioli. ^{\$12.⁹⁵}

TUSCAN CHICKEN
Grilled chicken with roasted red pepper, garlic aioli, & Muenster cheese. ^{\$7.⁹⁵}

MAIN STREET
Triple-decker grilled cheese with egg, tomato, basil, & creamy pesto on Texas toast. ^{\$6.⁹⁵}

CLUB
Smoked turkey, bacon, & cheddar cheese with apricot mayo. ^{\$7.⁹⁵}

SANTA FE WRAP
Grilled chicken, cheddar cheese, lettuce, tomato, & onion with pepper relish & a zesty southwestern sauce. ^{\$7.⁹⁵}

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PIZZAS

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BUFFALO CHICKEN
Grilled buffalo chicken with a light blue cheese dressing, blue cheese crumbles & mozzarella cheese. ^{\$12.⁹⁵}

PIG & FIG
Prosciutto ham, fig jelly, blue cheese, & caramelized red onions. ^{\$13.⁹⁵}

MARGHERITA
Roma tomatoes, fresh basil, mozzarella, & parmesan cheese. ^{\$10.⁹⁵}

MOJO
Chorizo sausage, bell peppers, & sautéed onions. ^{\$11.⁹⁵}

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ENTREES

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Add a side salad for ^{\$1.⁹⁵}

FARMHOUSE CHOP
One bone-in 10 oz. chop glazed with a brown sugar & spice topped with an apple raisin chutney served with mashed potatoes & fresh vegetables. ^{\$16.⁹⁵}

PECAN CRUSTED CHICKEN
Served with mashed potatoes & green beans. A Lancaster Favorite! ^{\$12.⁹⁵}

MACARONI & CHEESE
Our version of the All-American classic done with a penne noodle, shaved prosciutto, & a seasoned crumb top served with green beans. ^{\$10.⁹⁵}

FISH & CHIPS
Classic beer battered cod served with french fries & house tartar sauce. ^{\$12.⁹⁵}

NEW ENGLAND COD
An Old Bay seasoned 8 oz. cod filet simply broiled & garnished with a twist of lemon & accompanied by wild rice & green beans. ^{\$14.⁹⁵}

SHRIMP & GRITS
Jalapeño cheddar grits topped with seasoned shrimp, crispy bacon, & diced tomatoes. ^{\$16.⁹⁵}

SEAFOOD SCAMPI
Shrimp sautéed with fresh vegetables in a white wine butter sauce tossed with linguine. ^{\$17.⁹⁵}

GRILLED SALMON
Wild caught & char-grilled salmon topped with fresh lemon zest served with rice & fresh vegetables. ^{\$16.⁹⁵}

TAVERN SIRLOIN ^{***}
Grilled 8 oz. choice sirloin smothered with sautéed mushrooms in a creamy bourbon sauce. Served with fresh vegetables & mashed potatoes. ^{\$19.⁹⁵}

FILET ^{***}
A tender, juicy 6 oz. filet served in a pool of house demi & topped with onion straws & served with mashed potatoes & vegetables. ^{\$27.⁹⁵}

NY STRIP ^{***}
A premium cut 12 oz. NY Strip grilled to perfection & topped with crispy onion straws. Served with mashed potatoes & vegetables. ^{\$24.⁹⁵}

GINGER SESAME SEARED TUNA
Ahi Tuna crusted with a blend of ginger, sesame seeds & spices seared rare & perched atop wild rice & green beans, finished with a traditional ponzu sauce. ^{\$17.⁹⁵}

STELLA BLUE PASTA
A rich & creamy blue cheese alfredo tossed with linguine noodles, topped with grilled chicken & sprinkled with blue cheese crumbles. ^{\$17.⁹⁵}

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