



## **SMALL PLATES & SHAREABLES**

**Chicken Wings** – avail GF **\$14**  
 6 Jumbo Chicken Wings cooked to order, choice of House Hot, Thai BBQ, Alibi Porter BBQ Sauce, Rude Boi Dry Rub, Sweet BBQ Dry Rub, served with House Ranch or Gorgonzola Dip, Seasonal Veggie Crudit 

**Alibi Mustache Pretzel**  
 Locally made by Truckee Sourdough **\$7**  
 With Beer Mustard **\$8**  
 With House Made Beer Cheese **\$8**  
 With Chai Sugar and Salted Caramel Mascarpone Cream

**Mediterranean Vegetable Mezze Board** – Vegetarian / avail Vegan **\$14**  
 Seasonal Vegetables, Olives, Roasted Marinated Tomatoes, Long Stem Artichoke, Asparagus, House Hummus, Tapenade, Tzatziki, Grilled Pita

**Cured Salmon Toast** **\$13**  
 Wild Caught Pacific Salmon, Grilled Multi-Grain Bread, Herbed Cream Cheese, Lemon Zest, Micro-Thin Red Onion, Capers, Micro-Greens

**Spicy Tuna Crudo** – avail GF **\$19**  
 Raw Sashimi Grade Tuna mixed with House Togarashi Oil, Tamari, and Hishiki. Seaweed Salad, Micro-Shredded Veggies, Kaiware Sprouts, Wonton Chip, House Pickled Ginger, Wasabi

**Roasted Vegetable Flatbread** – Vegetarian **\$14**  
 Roasted Pomodoraccio Tomatoes, Artichoke Hearts, Saut ed Spinach, Grilled Sweet Peppers, Crumbled Goat Cheese, Topped with Arugula Pesto  
**Contains Seeds: Pepitas**

**Charcuterie Flatbread Quesadilla** **\$13**  
 Soppressata, Coppa, Smoked Ham, Mozzarella, Parmesan, Fresh Herbs, served with Charred Tomato Marinara

**Fries - V / avail GF** **\$6**  
 House-Made Deconstructed Beer Seasoning

**Bacon Beer Cheese Fries** **\$9**

**Chili Cheese Fries** **\$10**

**Sweet Potato Fries** – Vegan / GF add \$1 to the above

**Beer Mac and Cheese** – Vegetarian **\$9**  
 House-Made Beer Cheese, Shredded Cheese Blend, Macaroni, Panko Crust  
 \*Add Crumbled Gorgonzola \$2.00





## **SANDOS & SAUSAGES**

### **Wagyu Beef Cheeseburger** **\$20**

Half Pound Ground Wagyu Beef Patty Seasoned with our House-Made Deconstructed Beer Seasoning, Sharp White Cheddar, Baby Lettuce Leaf, Sliced Vine Ripe Tomato, Micro Thin Onion, and our House Burger Sauce on a Toasted Bianco Bun, served with Small Side of Fries

### **Elk Burger** **\$18**

Third Pound Ground Elk Seasoned with our Sea Salt and Cracked Black Pepper Seasoning, Havarti, Blackberry Stout Braised Onions, Baby Arugula, and Roasted Garlic Aioli on a Toasted Stout Wheat Bun, served with Small Side of Sweet Potato Fries

### **BBQ Bison Bacon Burger** **\$18**

Third Pound Ground Bison Patty Seasoned with our Carafa Malt Seasoning, Applewood Smoked Bacon, House Made Porter BBQ Sauce, Smoked Mozzarella, Baby Arugula, and Crispy Onion Straws on a Toasted Pretzel Bun, served with Small Side of Fries

### **IPH Pulled Pork Sandwich “Vietnamese Style”** **\$16**

\*\*\*Available Vegetarian with Marinated Grilled Tofu

Slow Roasted Pulled Pork, Pickled Daikon and Carrot, Sliced Fresh Cucumber, Fresh Cilantro Leaves, Sliced Fresh Jalapeno, Micro Greens, and Maggi Lime Aioli on a French Roll, served with Green Papaya Slaw and House Made Sambal

### **House Hot Chicken Meltdown Sandwich** **\$14**

Chicken Tenders tossed in our House Hot Sauce, Pepperjack Cheese, topped with Choice of Ranch Slaw or Gorgonzola Slaw, on an Italian Roll. served with Small Side of Fries

### **The Veggie Monster – Vegan** **\$13**

Whole Wheat Hoagie Served Open Face, Stacked with Sliced Avocado, Roasted Tomatoes, Grilled Bell Peppers, Artichoke Hearts, Grilled Squashes, Sliced Cucumber, Baby Spinach, Pea Shoots, Micro Greens, and Olive Tapenade, served with Our Tickled Pink Vinaigrette

### **Beer Braised Bratwurst** **\$12**

Locally Made Bratwurst, House Made Dill-Caraway Sauerkraut, Pickled Red Cabbage, on a Pretzel Roll, with Choice of Beer Mustard or Creamed Horseradish

### **Festbier Braised Bockwurst** **\$12**

Locally Made Bockwurst Braised in our own Festbier, House Made Dill-Caraway Sauerkraut, Pickled Red Cabbage, on a Pretzel Roll, with Choice of Beer Mustard or Creamed Horseradish

### **Bavarian Sausage Platter** **\$24**

Beer Braised Bratwurst, Beer Braised Bockwurst, Warm German Potato Salad, House Made Dill-Caraway Sauerkraut, House Made Pickles, Our Alibi Mustache Pretzel, served with our Beer Mustard, and Creamed Horseradish

