



## **ALPINE BEER COMPANY PUB**

### **PUB HOURS**

**TUESDAY – THURSDAY 11AM – 10PM  
FRIDAY & SATURDAY 11AM – MIDNIGHT  
SUNDAY NOON – 9PM  
MONDAYS – CLOSED**

### **HAPPY HOUR**

**TUESDAY – FRIDAY 4PM -6PM**

**619-445-2337 (BEER)**

### **PUB POLICY**

**PLEASE LET YOUR SERVER KNOW IF YOU ARE SENSITIVE TO SPICY  
FOODS AS OUR FOODS TEND TO BE WELL SPICED!**

**No SPLIT CHECKS**

**MAXIMUM OF TWO FORMS OF PAYMENT PER TABLE**

**GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE**

## APPETIZERS

<b>SMOKED WINGS — BBQ, BUFFALO OR DRY RUB</b>	<b>\$8.95</b>
<b>BBQ NACHOS - PORK, BEEF OR CHICKEN</b> TOPPED WITH CHEESE, MEAT, BBQ SAUCE & JALAPENOS VEGETARIAN OPTION AVAILABLE	<b>\$7.95</b>
<b>BLACK-N-TAN ONION RINGS</b>	<b>\$5.95</b>
<b>FRENCH FRIES - BEER BATTER, SHOESTRING OR SWEET POTATO</b>	<b>\$3.95</b>
<b>CRISPY FRIED PICKLES</b>	<b>\$6.95</b>
<b>BATTER FRIED GREEN BEANS</b>	<b>\$5.95</b>
<b>BREWERS PLATE - SAUSAGE, PEPPERS, 2 CHEESES SEASONAL FRUIT &amp; CRACKERS</b>	<b>\$9.95</b>

## SALADS

ADD SMOKED MEAT, BACON OR PORTOBELLO TO ANY SALAD FOR \$2.00 EXTRA

	<b>SMALL</b>	<b>LARGE</b>
<b>BASIC GREEN</b> SPRING MIX, TOMATO, CUCUMBER & FETA CHEESE	<b>\$ 3.95</b>	<b>\$5.95</b>
<b>CHEF'S SALAD</b> YOUR CHOICE OF MEAT (CHICKEN, BEEF OR PORK) WITH CHEESE, TOMATO, CUCUMBER , EGG & AVOCADO		<b>\$7.95</b>
<b>SOUTHWESTERN SALAD</b> SPRING MIX, BLACK BEAN CORN SALSA, CHEESE& AVOCADO SERVED IN A TORTILLA BOWL W/ CHIPOTLE RANCH		<b>\$7.95</b>

## DRESSING AND DIPPING SAUCE OPTIONS

\$ .50 FOR EXTRA SIDES OF SAUCE

<b>BLUE CHEESE</b>	<b>RANCH</b>
<b>HONEY MUSTARD</b>	<b>BALSAMIC VINAIGRETTE</b>
<b>CHIPOTLE RANCH</b>	<b>BEER MUSTARD</b>

## SANDWICHES

ALL MEAT SANDWICHES ARE PREPARED HOT ON A SWEET ROLL  
TOPPED WITH COLE SLAW & BBQ SAUCE - SERVED WITH ONE SIDE ITEM  
ADD AVOCADO OR CHEESE \$1.00

<b>PULLED PORK</b>	<b>\$8.95</b>
<b>PULLED CHICKEN</b>	<b>\$8.95</b>
<b>BUFFALO CHICKEN SANDWICH w/JALAPENO JACK</b>	<b>\$9.95</b>
<b>BEEF BRISKET</b>	<b>\$8.95</b>
<b>BLT ON SOURDOUGH BREAD</b>	<b>\$7.95</b>
<b>CHICKEN CLUB ON SOURDOUGH BREAD</b>	<b>\$9.95</b>
<b>SAUSAGE SANDWICH (BRATWURST OR SPICY CHICKEN)</b> GRILLED ONIONS, RELISH, JALAPENO JACK & BEER MUSTARD	<b>\$8.95</b>
<b>VEGETARIAN</b> PORTOBELLO, SPRING MIX , TOMATO, CUCUMBER & BALSAMIC VINAIGRETTE	<b>\$9.95</b>
<b>GRILLED CHEESE w/SMOKED GOUDA AND SMOKED CHEDDAR</b>	<b>\$6.95</b>

## SIDE ITEMS

<b>LARGE (12 oz.)</b>	<b>\$ 4.50</b>	<b>OR</b>	<b>SMALL (6 oz.)</b>	<b>\$ 2.50</b>
<b>COLE SLAW</b>			<b>POTATO SALAD</b>	
<b>BAKED BEANS</b>			<b>GREEN BEANS</b>	
<b>FRENCH FRIES</b>			<b>ONION RINGS</b>	

## DINNER PLATES

ALL COMBOS ARE SERVED WITH YOUR CHOICE OF TWO SIDES  
COMBO MEAT PLATES AVAILABLE UPON REQUEST

	<b>2 SMALL SIDES</b>	<b>2 LARGE SIDES</b>
<b>PORK SPARE RIBS</b>		
<b>FULL</b>	<b>\$21.95</b>	<b>\$24.95</b>
<b>1/2 RACK</b>	<b>\$ 13.95</b>	<b>\$16.95</b>
<b>1/2 SMOKED CHICKEN</b>	<b>\$ 10.95</b>	<b>\$13.95</b>
<b>PORK SHOULDER</b>	<b>\$ 11.95</b>	<b>\$14.95</b>
<b>BEEF BRISKET</b>	<b>\$ 12.95</b>	<b>\$15.95</b>
<b>SAUSAGE (2)</b>	<b>\$ 10.95</b>	<b>\$13.95</b>
<b>BRATWURST OR SPICY CHICKEN</b>		

# CRAFT BEER

PLEASE SEE BEER BOARD FOR CURRENT DRAFT SELECTION

5 oz. TASTER	\$ 2.00
10 oz. TULIP	\$ 3.50
16 oz. PINT	\$ 4.50
16 oz. PINT ABOVE 8% ABV AND CASK BEER	\$ 5.50
10oz. TULIP ABOVE 10%ABV	\$ 6.00
PITCHER	\$15.00
SPECIALTY BEER 8oz. TULIP OR 6 oz. BARLEYWINE	PRICED INDIVIDUALLY
4 SAMPLE PLATTER	\$ 8.00
6 SAMPLE PLATTER	\$10.00

# WINE & CHAMPAGNE

	GLASS	BOTTLE
<b>DOMAINE ST. MICHELLE</b> WASHINGTON STATE SLIGHTLY SWEET, DEEP APPLE WITH A LINGERING TOASTY FINISH AND RICH CREAMY AROMAS	\$7.00	\$21.00
<b>WILSON CREEK ALMOND CHAMPAGNE</b> TEMECULA, CALIFORNIA "OH MY GOSH CHAMPAGNE"	\$8.00	\$24.00
<b>WENTE REISLING</b> ARROYO SECO, MONTEREY, CALIFORNIA CLASSIC FLAVORS OF RED APPLE, SPICE AND PERFECTLY BALANCED ACIDITY AND DELICATE SWEETNESS	\$7.50	\$22.00
<b>DRYLANDS SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND INTENSE GRAPEFRUIT AND PASSION FRUIT FLAVORS	\$9.00	\$27.00
<b>HAYMEN &amp; HILL CHARDONNAY</b> RUSSIAN RIVER, CALIFORNIA FRESH, CRISP CITRUS AROMAS, FULL BODIED WITH HINTS OF TOASTED OAK	\$6.00	\$18.00
<b>VILLA POZZI NERO D'AVOLA</b> AN INTENSE, INKY RED WITH GORGEOUS AROMAS OF BLACKBERRY LIQUEUR; WHITE FLOWERS, VANILLA AND A HINT OF FIGS. OPULENT, FULL BODIED AND INTENSE PURITY.	\$6.00	\$18.00
<b>HAYMEN &amp; HILL CHARDONNAY</b> NAPA VALLEY, CALIFORNIA OPULANT BLACK RASPBERRY, COFFEE, & COCOA FLAVORS BACKED BY A LONG, SUPPLE FINISH	\$7.00	\$21.00
<b>HOB NOB PINOT NOIR 2009</b> GROWN IN MEDITERRANEAN SOILS, THIS WINE HAS BOLD FLAVORS OF RIPE CHERRY AND A SILKY PEAT FINISH	\$7.50	\$22.00
<b>CHARLES KRUG ZINFANDEL</b> ST. HELENA, NAPA VALLEY, CALIFORNIA RIPE WILD BERRY FRUIT AROMAS AND CHERRY PIE. CRISP ACIDITY, DARK CHOCOLATE AND VIBRANT SPICE NOTES.	\$9.50	\$29.00