
BAR MENU

Happy Hour Monday - Friday 5 to 7 pm

— BURGERS & SPECIALTIES —

- ALC Burger*** 9.00/4.50 HH
½ pound patty old fashioned style with shredded lettuce, tomatoes, red onions and pickles on a grilled bun
- Southwest Burger*** 9.50/4.75 HH
½ pound patty with roasted green Hatch chiles, red onions and chipotle sauce
- Redeye Burger*** 9.75/5.00 HH
Sunny side up egg atop a ½ pound patty with crispy field greens served open faced on a fried bun, chipotle sauce and a couple of shots of Tabasco
- Ribeye Steak Sandwich*** 12.00/8.00 HH
6-8 oz ribeye steak on a sour-dough hoagie with lettuce, tomatoes, onions and pickles
- ALC Grilled Chicken Sandwich** 9.00/5.00 HH
Grilled free range chicken breast served old fashioned or try it with creole seasoning
- Pulled Pork Sandwich** 9.00/5.00 HH
Grilled with pickles, swiss cheese and red onions on a hoagie
- New Mexican Green Chiles** 8.00/5.00
Stuffed with Texas goat cheese
- Green Chile Frito Pie** 8.00/4.00 HH
Chile con carne but without the beans, on a bed of frito chips and melted Tillamook cheddar cheese and roasted green chiles

— SIDES & EXTRAS —

- Steak Fries** 2.75
Skinny Fries 2.75
Sweet Potato Fries 2.75
Add Cheese – Cheddar, Swiss, Blue 1.00
Bacon 1.00
Jalapenos – Fresh or Pickled .75
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HAPPY HOUR DRINKS

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Well Cocktails	3.00
House Chardonnay	5.00
House Merlot	5.00
House Cabernet Sauvignon	5.00
Domestic Bottled Beers	2.50
Premium Bottled Beers	3.50
Imported Bottled Beers	3.50
Sierra Nevada Draft	5.00
Seasonal Draft	5.00
Firemans 4 Draft	5.00
Specialty Pints	6.00

Black & Tan- Bass and Guinness
Half & Half- Harp and Guinness
Snake Bite- Strongbow Cider and Guinness
Black & Blue- Blue Moon and Guinness

Happy Hour Martini's **6.00**

Classic Martini

Tito's or Beefeater's, Shaken not Stirred

Dirty Tito

With Extra Olives and A Dash Of Olive Juice

Gimlet

Tito's or Beefeater's with Roses Lime Juice

Pamatini

With A Splash Of Stirrings Pomegranate Liquor

Cosmopolitan

With Cranberry, Cointreau and
Freshly Squeezed Lime Juice

Handmade Margarita's **6.00**
On The Rocks Or Frozen

Handmade Mexican Martini **7.00**

Made With Jose Cuervo Traditional

**Or try it made with Patron, Herradura Silver
Hornitos or Don Julio** **9.00**

No Seperate Checks

An 18% service charge is added to parties of 5 or more

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— MEATS —

- Steak Sampler*** 11.00/9.00 HH
Three 3 oz pieces of Filet, Sirloin and Ribeye with choice of one sauce.
- Buffalo Style Lamb Chops** 16.00
Lollipop lamb chops deep fried and tossed in Frank's Hot Sauce served with jalapeno blue cheese sauce
- Air Dried Beef Prosciutto** 12.00/10.00 HH
With capers, onions, shaved parmesan and extra virgin olive oil
- Black & Blue Salad*** 13.00/8.00 HH
7 oz of sliced beef, crisp romaine lettuce, tomatoes and red onions tossed with homemade blue cheese dressing
- Prime Beef Sashimi*** 16.00/12.00 HH
With Ponzu & Haraci Sauce
- Extra Sauce** 3.00/1.75 HH
Gorgonzola Butter, Bernaise, Roasted Garlic, ALC Homemade Steak Sauce, Jalapeno Blue Cheese, Creamy Jalapeno Horseradish, Makers Mark Bourbon Sauce, Chipotle Sauce

— SEAFOOD —

- ALC Fish & Chips** 11.00/5.50 HH
Guinness battered Rock Cod with garlic tartar sauce and malt vinegar, chips of course
- Seared Ahi Tuna*** 12.00/8.00 HH
Encrusted with black sesame seeds served with spicy Chinese greens and Wasabi
- Oysters "Tex"efeller** 10.00/8.00 HH
Our version of Rockefeller with a kick
- Popcorn Shrimp** 8.00/6.00 HH
Fried gulf shrimp with Mescal's Tequila cocktail sauce

*City of Austin Department of Health requires that we inform you that consuming raw or undercooked seafood, meat or eggs may increase your risk for food borne illness. All items on this menu are cooked to