

DRAFT

BREWED IN RHODE ISLAND

Foolproof Grotto IPA / 6.5% / Pawtucket.....	\$7.00
Grey Sail Flying Jenny Pale Ale / 6% / Westerly	\$6.00
Grey Sail Captain's Daughter DIPA / 8.5% / Westerly / 12oz.	\$7.00
Grey Sail Penalty Box DIPL / 8% / Westerly / 12oz.	\$7.00
Narragansett Lager / 5% / Pawtucket.....	\$4.75
Newport Storm Amber Ale / 5.2% / Newport	\$6.00
Newport Storm Blueberry Ale / 4.6% / Newport	\$6.00

BREWED IN MASSACHUSETTS

Downeast Cider Original Blend / 5.1% / East Boston	\$6.00
Harpoon IPA / 5.9% / Boston	\$6.00
Harpoon UFO Pineapple / 5.2% / Boston.....	\$6.00
Samuel Adams Seasonal / Boston.....	\$6.00

BREWED IN VERMONT

Von Trapp Pilsner / 5.2% / Stowe.....	\$6.00
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BREWED EVERYWHERE ELSE

Dogfish Head Namaste White / 4.8% / Milton, DE.....	\$6.00
Guinness Stout / 4.2% / St. James Gate, Ireland / 2Ooz.....	\$7.00
Goose Island Bourbon County Stout / 14.2% / Chicago, IL / 7 oz	\$7.00
Miller Lite / 4.2% / Milwaukee, WI	\$4.50

BOMBERS

Allagash "Curieux" Tripel Ale

\$29.00

Portland, ME / 11% ABV

Allagash Tripel Ale aged in Jim Beam Bourbon Barrels in cold cellars. The aged beer is then blended back with some fresh tripel. The resulting beer is soft with subtle vanilla and coconut notes and a hint of bourbon.

Citizen Cider Barrel-Aged

\$19.00

Burlington, VT / 6.9%

A mostly-dry cider that's been aged in bourbon barrels from Smuggler's Notch Distillery in Jeffersonville, Vermont. Goes great with big steak and good friends.

Epic Brewing "Brainless on Peaches" Belgian-Style Pale Ale

\$24.00

Salt Lake City, UT / 11% ABV

Epic took their award-winning "Brainless" Belgian, added peach purée and aged it in French Chardonnay casks. It develops nicely as it warms, displaying more fruit and wine.

Goose Island "Lolita 2015"

\$29.00

Chicago, IL / 8.7% ABV

Lolita is a pink rose-colored Belgian-style pale ale fermented with wild yeast and aged on raspberries in wine barrels. Aromas of fresh raspberries, bright jammy fruit flavors and crisp, refreshing body make Lolita ideal for beer drinkers fond of Belgian Framboise.

Miller High Life

\$7.00

Milwaukee, WI / 4.6% ABV 40 oz.

The "Champagne of Beers" served in a chiller with champagne glasses, a personal favorite of noted Chelsea FC fan, Dan Desmond.

New Belgium "Le Terroir 2016" Sour Ale

\$23.00

Fort Collins, CO / 7.5%

Le Terroir is a french term meaning 'of the earth' and is frequently used to reference the natural, environmental conditions that affect beer and wine. So it is with their Wood Cellar and the foeders in which Le Terroir is created. These oak barrels combine nature and craftsmanship to age this sour beer in varying temperatures, humidity and vibrations. Coupled with dry-hopping using fruit-forward and experimental hops, Le Terroir is a beer that rewards differently every time you experience it.

CANS & BOTTLES

IPA / PALE ALE

Dogfish Head 60 Min IPA / 6% / Milton, DE	\$6.00
Dogfish Head 120 Min IPA / 15-20% / Milton, DE	\$14.00
Lagunitas IPA / 6.2% / Chicago, IL	\$5.00
Revival "You Thirsty?" NE IPA / 6.5% / Providence, RI / 16oz.	\$6.75
Sierra Nevada "Hop Bullet" DIPA / 8% / Chico, CA	\$7.00
War Pigs "Foggy Geezer" DIPA / 8% / Denmark	\$6.50
Whalers "Rise" Pale Ale / 6% / Wakefield, RI	\$6.00
Wormtown "Bottle Rocket" Pale Ale / 5% / Worcester, MA / 16oz.	\$6.75

GERMAN STYLE ALTBIER / KOLSCH

Long Trail "Double Bag" Altbier / 7.2% / Bridgewater Corners, VT	\$7.00
Devil's Purse "Handline" Kolsch / 5% / South Dennis, MA	\$6.00

BELGIAN-STYLE WHITE / PALE

Allagash White / 5.1% / Portland, ME	\$5.75
Blue Moon / 5.4% / Golden, CO / 16oz.	\$5.75
Goose Island "Matilda" Pale Ale / 7% / Chicago, IL	\$7.00

BELGIANS

Duvel Golden Ale / 8.5%	\$8.00
Delirium Tremens / 8.5% / 19oz.	\$9.50
Geuze Boon 2013-14 Traditional Lambic Ale / 6% / 375mL	\$14.00
Trappist Rochefort "Blue Cap" 10 Quadrupel / 11.3%	\$9.00
Stella Artois / 4.8%	\$5.00

GEUZE / FRUIT ALE

Two Roads Clementine Geuze / 4.4% / Stratford, CT / 16oz.	\$6.75
Founders "Rubaeus" Raspberry Ale / 5.7% / Grand Rapids, MI	\$5.75

STOUT / BARREL-AGED ALE

Goose Island "Bourbon County" Stout 2013 / 14% / Chicago, IL	\$16.00
Founders "Breakfast Stout" / 8.3% / Grand Rapids, MI	\$7.75
Kentucky Bourbon Barrel-Aged Ale / 8.2% / Lexington, KY / 16oz.	\$7.50

PORTER

Mayflower Porter / 5.2% / Plymouth, MA	\$5.75
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LAGER

Pilsner Urquell / 4.4% / Czech Republic / 16oz.	\$6.00
Samuel Adams Boston Lager / 4.9% / Boston, MA	\$5.00

AMERICAN ADJUNCT LAGERS

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite	\$4.50
Busch Light	\$3.75

IMPORT LAGERS

Heineken, Corona, Corona Light, Modelo Especial 16oz.	\$5.00
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MALTS

4 Loko Watermelon 22oz., Smirnoff Ice ("Ice your friends"), Twisted Tea	\$5.00
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WiFi 4018496334

WINES BY THE GLASS

See our complete bottled wine list in the back of this book.
Winner of Wine Spectator Award of Excellence for 14 straight years.

Sparkling

Cristalino Cava Brut	Spain	6.50
Maschio Prosecco 187ml	Italy	8.50

Rosé

Acrobat Rosé of Pinot Noir	Oregon	7.50
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White

Glen Ellen Chardonnay	California	6.50
Kendall-Jackson "VR" Chardonnay	California	8.25
Clos du Bois Chardonnay	California	7.75
William Hill Chardonnay	California	8.00
Mezzacorona Pinot Grigio	Italy	6.50
Ecco Domani Pinot Grigio	Italy	7.00
King Estate Pinot Gris	Oregon	8.25
Sterling "Vintner's Collection" Sauvignon Blanc	California	8.00
Brancott Sauvignon Blanc	New Zealand	7.50
Chateau Ste. Michelle Riesling	Washington	7.00

Red Wines

Rex Goliath Cabernet Sauvignon	California	6.50
J. Lohr "Seven Oaks" Cabernet Sauvignon	California	8.00
Apothic Red "Winemakers Blend"	California	7.75
Rodney Strong Merlot	California	7.75
La Crema Pinot Noir	California	10.50
Beaulieu Vineyards Coastal Pinot Noir	California	7.50
Terrazas Malbec	Argentina	7.50

Half Bottles

Frog's Leap Sauvignon Blanc 2016 - Napa, California	25.00
La Crema Chardonnay 2015 - Sonoma, California	21.00
Carpineto Chianti Classico 2014 - Tuscany, Italy	25.00
Starmont Cabernet Sauvignon 2014 - Napa, California	25.00
King Estate Pinot Noir 2014 - Oregon	25.00

VODKA

Mudslide 9

New Amsterdam Vodka, dark creme de cacao and Baileys Irish Cream. No fillers, no mixes, just the good stuff...
Frozen or on the rocks.

MULES

American Mule 8

Tito's Handmade Vodka, ginger beer and lime.

Devil's Sweet Mule 8

Fireball cinnamon whiskey, ginger beer and lime.

Moscow Mule 8

Stolichnaya Vodka, ginger beer and lime.

Amsterdam Mule 7

New Amsterdam vodka, ginger beer, lime and a spring of fresh mint.

Double Lime Mule 8

Absolut Lime, ginger beer and lime.

LEMONADES

Texas Lemonade 8

Tito's Handmade Vodka, lemonade and fresh basil.

Blueberry Lemonade 8

Triple 8 Blueberry, pink lemonade, fresh mint, lemon and blueberries.

Magic Marc's Pink Lemonade 8

Prairie Organic Cucumber Vodka, St. Germaine, lemonade and a squeeze of fresh lime.

Stoli-ade 8

Stoli O, triple sec and lemonade on the rocks in a martini glass.

Strawberry Lemonade 8

Tito's Handmade Vodka, mint leaves, strawberry syrup, soda water and a squeeze of fresh lemon.

COCKTAILS

Melted Freeze Pop 8

Three Olives grape vodka, house-made blackberry syrup, fresh lemon and soda water.

Ruby Red Rosemary Refresher 9

House-infused rosemary vodka, St. Germaine Elderflower liqueur, pink grapefruit juice and a splash of soda.

MARTINIS

Brick Alley Cosmo 11

Pat's favorite. Absolut Citron Vodka, Cointreau, lime and a splash of cranberry.

Bikini Martini 11

New Amsterdam Vodka, Cruzan Coconut Rum, pineapple juice and a dash of grenadine.

California Bleu Cheese Martini 11

Hangar One Vodka, olive brine and bleu cheese-stuffed olives.

Chocolate Martini 11

New Amsterdam Vodka and white creme de cacao with hand-grated chocolate.

Chocolate-Covered Cherry Martini 11

Effen Black Cherry Vodka and white creme de cacao.

Cool Cucumber Martini 11

Prairie Organic Cucumber Vodka with muddled cucumber, mint and ginger syrup.

Espresso Martini 11

New Amsterdam Vodka, Frangelico Hazelnut Liqueur, Baileys Irish Cream and cold-brewed espresso.

Grapefruit Flower Martini 11

House-infused rosemary vodka, St. Germaine Elderflower liqueur and pink grapefruit juice.

Summer Breeze Martini 11

New Amsterdam gin, St. Germaine Elderflower liqueur and Brancot sauvignon blanc with a floater of Cristalino Cava Brut.

Bob W's Dark Espresso Martini 11

Stoli Vanil, Tia Maria, Licor 43 and cold-brewed espresso.

Limoncello Lemon Drop Martini 11

New Amsterdam Vodka and Pallini Limoncello in a sugar-rimmed glass.

Stoli Elit Martini 16

Ice-cold Stoli Elit straight-up with a lemon twist.

Absolut	Hangar One	Stoli Razberi
Absolut Citron	Ketel One	Stoli Salted Caramel
Absolut Peppar	New Amsterdam	Stoli Vanil
Deep Eddy Grapefruit	Prairie Organic Cucumber	Three Olives Grape
Deep Eddy Lemon	Stolichnaya	Tito's Handmade
Grey Goose	Stoli Oranj	Triple 8 Blueberry

WHISKEY

ODBC Coffee Old-Fashioned 10

Colonel E.H. Taylor Bourbon, organic cold-brewed coffee, orange bitters, muddled superfine sugar, orange and cherry.

Hopped Whiskey Fizz 8

Jameson Caskmates, Harpoon IPA, creme de banana, a splash of grapefruit and soda.

Kentucky Mule 8

Jim Beam Bourbon and ginger beer.

BAP Old-Fashioned 9

Maker's Mark 46, orange bitters, muddled cherry and orange.

Porch Rocker 8

Jim Beam Black Bourbon, peach schnapps and iced tea with a sprig of fresh mint.

Rye Orange Tumbler 9

Knob Creek Rye, orange, rosemary, sugar and a splash of soda.

Johnny Appleseed 8

Jim Beam Apple Bourbon, P&J cinnamon cordial and cranberry juice.

Jack Daniel's Lynchburg Lemonade 8

Jack Daniel's, triple sec, sour and Sprite stirred with ice in a mason jar.

Plumby's Manhattan 11

Basil Hayden's Bourbon and cherry brandy.

Bourbon

Basil Hayden's
Blanton's
Booker's
Buffalo Trace
Bulleit
Colonel E.H. Taylor
Eagle Rare
Jim Beam
Knob Creek
Knob Creek 2001
Maker's Mark
Maker's Mark 46
Michter's Reserve
Woodford Reserve

Rye

Bulleit
Whistle Pig
Michter's
Knob Creek Barrel Strength

Moonshine

Buffalo Trace White Dog Mash #1
Buffalo Trace White Dog Rye Mash

Tennessee Whiskey

Jack Daniel's
Jack Daniel's Tennessee Honey

Blended Scotch

Islay: Lagavulin 16yo
Laphroaig 10yo
Highlands: Glenmorangie "The Quinta Ruban" 12yo
Oban 12yo
Royal Brackla 12yo
Lowlands: Glenkinchie 12yo
Skye: Talisker 10yo
Speyside: Balvenie Doublewood 12yo
Balvenie Caribbean Castle 14yo
The Glenlivet 12yo
The Glenlivet Nadurra 16yo
Glenfiddich Ancient Reserve 18yo
Macallan 12yo

Canadian Whiskey Canadian Club | Crown Royal | Seagram's VO

Irish Whiskey Black Bush | Bushmills | Jameson
Jameson Black Barrel | Jameson Caskmates | Redbreast

TEQUILA

Matador 10

Patrón Silver tequila, pineapple juice, lime juice, a dash of bitters and lime, served on the rocks in a martini glass.

Thames St. Breeze 9

Cabrito Blanco, St. Germaine Elderflower Liqueur, pink grapefruit juice with a squeeze of lemon and a splash of soda on the rocks in a snifter.

Classic Paloma 9

Jose Cuervo Tradicional, lime, sugar, pink grapefruit juice and soda in a snifter with a salted rim.

MARGARITAS

Horni Margarita 9

Sauza Hornitos and a splash of cranberry.

Newport Sunset Margarita 9

Jose Cuervo Gold, Cointreau, splash of orange and cranberry.

Colada Margarita 10

1800 Coconut tequila, Cointreau and a splash of pineapple juice.

Blackjack Margarita 9

Sauza Silver tequila and Chambord.

Passion Fruit Margarita 9

Cabrito Blanco tequila, triple sec and passion fruit juice.

Ocean Lawn Margarita 12

Patrón Silver tequila and Grand Marnier.

1800 Coconut

Cabrito Blanco

Cazadores Añejo

Jose Cuervo

Jose Cuervo Tradicional

Milagro Silver

Patrón Añejo

Patrón Silver

Patrón Reposado

Sauza Silver

Sauza Hornitos

COFFEE COCKTAILS

Wicked Joe IRISH COFFEES Hot or ODBC Iced.

Nutty Irishman 8

Frangelico Hazelnut Liqueur and Baileys Irish Cream.

Kentucky Coffee 8

Jim Beam Bourbon.

Irish Coffee 8

Jameson Irish Whiskey and Baileys Irish Cream.

Brick Alley Coffee 8

Irish Mist and Kahlua.

MIMOSAS

Passion Fruit Mimosa 8

Cristalino Cava Brut, passion fruit juice and triple sec.

Thames St. Mimosa 10

Effen blood orange vodka, Cristalino Cava Brut, Grand Marnier and orange juice. Served on the rocks with two straws - for the true pro.

Kir Royale 8

Cristalino Cava Brut and Chambord.

BLOODY MARYS

Our Bloody Mary mix is made fresh in-house and served in a 16 oz. shaker glass.

Brick Alley Classic Bloody Mary 8

Our house-made Bloody Mary mix, New Amsterdam Vodka, celery, pickle and lime.

Newport Jerky Mary 9

Absolut Peppar, house-made Bloody Mary mix, chipotle hot sauce and a skewer of Newport Jerky, with a bacon salt rim.

The Bloody Scotsman 9

House-made Bloody Mary mix and Laphroaig 10-year-old Scotch whiskey.

“Sunday Funday is Everyday”

Bloody Mary 14

Tito's Vodka, 2 jumbo cocktail shrimp, lemon and celery.

RUM

Mt. Gay Rum Punch 8

Mt. Gay, coconut rum, banana liqueur, pineapple, orange and grenadine on the rocks in a tiki cup.

Mojito Cubano 8

Cruzan White Rum, fresh mint, lime, sugar and soda water.

Classic Daiquiri 8

Cruzan White Rum, simple syrup and fresh lime, straight up.

Newport Hurricane 9

Thomas Tew Dark Rum and light rum with passion fruit grenadine and lemon juice.

FROZEN

Slow Train to Mazatlan 9

From the most notorious cantina in all of Mexico, Tommy D's in Mazatlan. A frothy concoction of strawberries, bananas, peach brandy and Bacardi Rum.

Frozen Strawberry Mojito 9

Cruzan White Rum and sweet strawberries blended with a refreshing mint finish.

Frozen Dirty Banana 9

Cruzan Banana Rum, banana liqueur, Baileys Irish Cream, fresh cream and banana.

The *Where In Newport* App Cocktail Special:

Pineapple Coconut Mojito 7

Cruzan coconut rum, fresh mint, pineapple juice, soda and fresh pineapple.



Download the app for the best in entertainment, events and dining

Bacardi
Captain Morgan
Gosling's
Mount Gay
Sailor Jerry

Bacardi Dark
Cruzan White
Malibu Coconut
Myers's
Thomas Tew

SANGRIA

Glass 8 Pitcher 28

Sparkling Blackberry Sangria

Cristalino Cava Brut, St. Germaine Elderflower liqueur, club soda and house-made blackberry syrup.

Cabernet Sangria

California Cabernet, peach brandy, Sprite, orange juice and fresh-cut fruit.

Pinot Grigio Sangria

Pinot grigio, peach brandy, Sprite, orange juice and fresh-cut fruit.

Apple Cider Sangria

Hard apple cider, Jim Beam Apple bourbon, P+J apple-cinnamon cordial and ginger ale.

LIBATIONS WITH NO HOME

Remy Martin Royal Sidecar 14

Remy Martin 1738 Accord Royal, Cointreau and lemon juice, straight up with a sugar rim.

Key Lime Martini 11

Licor 43, lime juice and cream in a graham cracker crust-rimmed glass.

Coffee Milk Punch 9

RumChata, Kahlua, ODBC iced coffee, milk and Autocrat coffee syrup.

GIN

Gin Daisy 8

New Amsterdam Gin, sweet and sour, and a dash of grenadine garnished with a twist and a fresh blackberry.

Hendrick's Cold Brew 9

ODBC Iced Coffee, Hendrick's Botanical Gin, lemon and a splash of tonic on top.

Old Vermont Cocktail 8

New Amsterdam Gin, muddled orange and lemon, a dash of orange bitters and Vermont maple syrup.

Sapphire Gimlet 9

Bombay Sapphire Gin, simple syrup and lime.

Beefeater
Bombay Sapphire
Hendrick's
New Amsterdam
Tanqueray

NON-ALCOHOLIC BEVERAGES

- Virgin Strawberry Lemonade** 2.50
Virgin Frozen Strawberry Daiquiri 5

MILK 3		JUICE 3	
Coffee	Orange	Pineapple	
Chocolate	Cranberry	Pink Grapefruit	
	Apple	Tomato	

Red Bull Energy Drink 3



Wicked Joe
ORGANIC COFFEES

Wicked Joe "Big House" Blend 2.50 / Free refills
 Organic / Fair Trade / Roasted in Maine

ODBC Iced Coffee 3 / Free refills
 House-ground organic Wicked Joe coffee beans steeped in filtered, cold water for 24 hours. This creates a crisp, never-bitter brew with subtle notes of dark chocolate.

FROZEN DELIGHTS 5

Bliss Dairy Ice Cream Shakes

Chocolate, coffee or strawberry.

Ice Cream Fruit Smoothie

Strawberries, pineapple, coconut, banana, vanilla ice cream and OJ. Topped with whipped cream.

FROZEN Hot Chocolate

A chocolate lovers dream come true!

Barq's Rootbeer Float

With Bliss Dairy vanilla ice cream.

FREE REFILLS 2.95

Coca Cola	Barq's Rootbeer
Diet Coke	Powerade Mountain Blast
Tonic Water	Pink Lemonade
Seltzer Water	Hot Tea
Sprite	Iced Tea
Ginger Ale	Raspberry Iced Tea
Orange Soda	

SEASONAL DINNER SPECIALS

STARTERS

Jumbo Shrimp Cocktail (5) 14.99

Oysters Newport (5) Fresh-shucked oysters stuffed with spinach, artichokes, bacon and tomato, then baked and topped with hollandaise sauce. 14.99

Clams Casino (6) Littleneck clams, garlic butter, bacon, bread crumbs. 9.99

Buffalo Shrimp

Fried Argentine Red Shrimp tossed in Brick Alley's house buffalo cream sauce with spinach and tomato. 11.99

Sweet and Spicy Cauliflower (vegan)

A whole head of cauliflower steamed with lemon, seasoned with our house aleppo pepper honey blend then roasted and topped with Gochujang chili sauce, green chili sauce, red onion and scallions. 13.99

Mussels Marnix

A heaping portion of local mussels steamed Belgian-style with white wine, shallots, butter, garlic, fresh parsley, black pepper and a touch of fresh cream. 13.99

Pan-Fried Chickpeas (vegan)

Sauteed with olive oil, cayenne pepper, garlic and shallots. Topped with red onion, scallions and lemon zest. 10.99

SALADS

Burrata Salad

Creamy Burrata cheese, baby arugula, honey, olive oil, black pepper, walnuts, red onion and toasted bread. 13.99

Buffalo Shrimp Salad

Fried Argentine Red Shrimp tossed in Brick Alley's house buffalo sauce over your choice of Garden, Caesar, or Greek salad. 18.99.

SANDWICH / BURGER

Served with a pickle and choice of:

fries, side salad, side Caesar salad, cole slaw, quinoa salad, garlic bread or garlic smashed potatoes

Substitute a premium side for \$1.50: sweet potato fries, Nancy's creamed spinach, sauteed mushrooms, mango salsa, black beans and rice, or broccoli hollandaise.

Brick Alley Cuban Sandwich

Seasoned pork shoulder, prosciutto, swiss cheese, yellow mustard, and pickles on Italian garlic bread. 12.99

Blackened Burger

6oz beef patty with Cajun style seasoning topped with caramelized onions and creamy brie on a Belgian waffle bun. 10.99

ENTRÉES

Include Soup, Salad & Bread Buffet and choice of Side: Fries, Side Salad, Side Caesar, Quinoa Salad, Coleslaw, Broccoli Hollandaise, Garlic Broccoli, Garlic Smashed Potatoes, Black Beans & Rice, Garlic Bread, Baked Potato, Baked Sweet Potato

Substitute a premium side for \$1.50: sweet potato fries, Nancy's creamed spinach, sauteed mushrooms, mango salsa, black beans and rice, or broccoli hollandaise.

Sole Vanderbilt

A Brick Alley classic from back in the early 1980's - a true New England comfort food. Fillets of sole layered with scallops, crabmeat, mushrooms, and cheese and then simply baked in garlic herb butter with white wine and topped with hollandaise sauce. 26.99

Chicken and Waffles

Fried breaded half-pound chicken breast on top of a sweet Belgian Waffle. Topped with white sausage gravy and served with cheddar bacon garlic smashed potatoes. 21.99

Marinated Sirloin Steak Tips

Chunks of tender, flavorful marinated petite shoulder tender sautéed with garlic and black pepper, finished with button mushrooms and a beef demi-glace. Choice of rare, medium or well-done (degree of doneness will vary slightly due to variations in size of chunks). Accompanied by Gorgonzola-spiked garlic smashed potatoes. 25.99

Lou's Bone-In Rib Eye Au Poivre

A beautifully marbled 18 oz. steak crusted with black peppercorns and finished with a sauce of cognac, fresh cream and a hint of dijon. 38.99

Blackened 8oz Center Cut Filet Mignon

Crusted with Cajun style seasoning, prepared to your liking, topped with melted garlic butter and Great Hill Blue Cheese. 29.99

Lamb Chimichurri

A lightly seasoned sirloin topped with fresh chimichurri of parsley, vinegar, olive oil, garlic and crushed red pepper. 26.99

Fresh Veggie Pasta Olio (vegan)

Heirloom tomatoes, zucchini, summer squash, button mushrooms with angel hair, garlic and olive oil. Topped with basil, arugula and served with garlic bread. 19.99

STARTERS

Soup of the Day cup 3.99 bowl 4.99

Our Famous Award-Winning Creamy Newport Clam Chowder cup 5.95 bowl 6.95

Lobster Bisque cup 5.95 bowl 6.95

Cheese & Meat Platter

Cheese: Vermont Ale House Cheddar (VT), Atwells Gold (RI), smoked mozzarella (MA).

Meat: Prosciutto, genoa salami, pork and chicken liver mousse with truffles.

Accompaniments: Crispy fava beans, blackberries, fig jam, pickled cauliflower, warm local bread. 14.95

* Gary's Portuguese Littleneck Clams

Steamed local littlenecks with white wine, green peppers, onions, garlic, olive oil, and medium spiced chourico Portuguese sausage.

The 50th Anniversary issue of "Bon Appetit" named this simple recipe one of the 13 best recipes in the history of the magazine. 14.95

* Zuppa Di Clams

Local littleneck clams steamed in clam broth, white wine, garlic, fresh basil and black pepper. Bread for dunking in the broth upon request. 14.95

* Ahi Tuna Sliders

Crispy wontons topped with chilled, sliced, pepper and herb crusted, pan seared **RARE** Ahi tuna and a wasabi cream sauce. Served with soy sauce, pickled ginger and wasabi. 12.95

Baked Stuffed Clams a la Portuguese

Three large stuffies with chopped clams, medium spiced chourico Portuguese sausage, chopped bacon, onions, peppers, a touch of crushed red pepper, bread crumbs and spices, topped with bacon. 11.95

Fried Point Judith Calamari

Hand-cut breaded calamari rings and tentacles, deep-fried then tossed in garlic butter, lemon and sliced banana pepper rings. **Ask for marinara or tartar sauce.** 11.95

Fried Shrimp (10)

Sustainably raised Argentine red shrimp, fried golden brown and served with chipotle mayonnaise for dipping. 11.95

Brie and Apple Bruschetta

Triple cream brie, fresh apples, applewood smoked bacon and green onion. 8.95

Tuscan Bruschetta

Crusty sliced Italian bread topped with basil, extra virgin olive oil, chopped tomatoes, garlic and fresh mozzarella cheese. Baked until it is nice and crispy and served with a side of balsamic reduction. 8.95

Fried Sweet Potato Wedges 6.95

Quesadilla

Jack and cheddar cheese, chopped mild green chilies in a pan grilled flour tortilla. Served with sour cream, guacamole and fresh pico de gallo. 7.95

Add Mildly Spiced SALSA-MARINATED Chicken Add 5.95

Add Garden Veggies Add 4.95

Add Machaca Beef Add 7.95

Breaded Mozzarella Wedges

Mozzarella cheese wedges with Italian seasoned breading. Served with marinara. 8.95

Warm Spinach, Artichoke and Bacon Dip

Tender spinach and artichoke hearts blended with cream and parmesan cheese. **Topped with chopped tomatoes and crumbled bacon.** Served with fresh house fried tortilla chips. 10.95

WINGS

One Dozen Jumbo Roasters

Crispy Mild Wings

Buffalo marinated and fried crispy 11.95

Georgia Gold Wings

Sweet and tangy honey mustard BBQ sauce 11.95

Rhode Island Red Hot Wings

Spicy broiled chicken wings 11.95

Scorching Hot! Habanero Wings

(TOO HOT – TOO BAD) 11.95

Crispy Chicken Tenders

Crispy chicken tenders served with your **choice** of: honey mustard BBQ or marinara sauce. 10.95

Crispy Boneless Buffalo Chicken Tenders

Crispy chicken tenders dipped in our house-made Buffalo sauce. Served with a side of blue cheese dressing and celery sticks. 10.95

FAMOUS NACHO PLATTERS

Cheese Nacho Platter

House-made corn tortilla chips and melted cheddar-Jack Cheese - that's it! Served with a side of salsa. 9.95

Ultimate Nacho Platter

House-made corn tortilla chips, melted cheddar-Jack cheese, mild Anaheim chile salsa, refried beans, guacamole & sour cream. 13.95

Louie Murphy's Chicken Nacho Platter

House-made corn tortilla chips, mildly-spiced, **salsa marinated** chicken chunks, melted cheese, salsa and sour cream. 13.95

Machaca Beef Nacho Platter

House-made corn tortilla chips, topped with 8 hour slow cooked seasoned shredded beef, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 14.95

California Style

All of our nachos can be made "California Style" – topped with shredded lettuce, chopped tomatoes and sliced fresh jalapeños. Add 3.00

YOU-NAME-IT NACHO TOPPINGS

Chopped Tomatoes	1.00
Sour Cream	1.50
Refried Beans	3.00
Guacamole	Regular 4.95 Large 8.95
Machaca Beef	7.95
Sliced Jalapeños.....	1.00
Shredded Lettuce.....	1.00
Pico de Gallo.....	3.00
Salsa	3.00
Salsa Marinated Chicken Chunks.....	5.95

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MAIN PLATE SALADS

Unlimited Soup, Salad & Bread Buffet

A la carte per person 12.95

As is the case with any buffet, sharing will result in **an additional** a la carte charge.

Salad Buffet Combo for ONE person

If **you** are having a burger, sandwich, starter or lunch entrée priced at 8.95 or more

you may add the salad buffet for an **additional 8.95**.

This special offer is designed for one person.

As is the case with any buffet, splitting or sharing is not permitted.

SALAD TOPPERS

Cajun Chicken 5.95

Pan-Bronzed Cajun Salmon 12.00

*** Seared Rare Chilled Ahi Tuna Slices** 9.00

Half Sliced Avocado 3.00

Albacore Tuna Salad 5.95

White Meat Chicken Salad 5.95

* Pan Seared *RARE* Sliced Ahi Tuna Salad

Chilled, sliced, pepper crusted *RARE* Ahi Tuna served on a bed of honey-ginger dressing tossed mesclun greens. Garnished with cucumber slices, pickled ginger, carrot sticks and crispy wontons. Lightly dusted with sesame seeds.

(Ask for wasabi and soy sauce.) 17.95

Nonna's Italian Tossed Salad

A homestyle classic. Mixed greens, chopped celery, thin sliced green sweet bell peppers, carrots, sliced cucumbers, tomatoes, shaved parmesan cheese, Bermuda red onion and croutons tossed with Italian dressing. 9.95

Greek Salad

Traditional Greek salad with tomatoes, cucumbers, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing. 9.95

Add pan-bronzed Cajun salmon fillet add 12.00

Seaweed Superfood Salad

Seaweed tossed with sesame oil and sesame seeds on a bed of quinoa, fresh garden vegetables and shaved cabbage lightly dressed with house made soy vinaigrette. 9.95

Add seared rare ahi tuna slices add 9.00

Add one half sliced avocado add 3.00

Create Your Own Lettuce Wraps

Hot spicy Asian peanut marinated chicken served with lo mein noodles, fresh veggie-cilantro relish and local hydroponic Boston Bibb lettuce for wrapping.

Includes 3 sauces: Thai peanut, sweet chili and soy. 13.95

"Fat Tuesday" Salad

New Orleans style hot sliced Cajun chicken breast with mixed greens, tomatoes, cucumbers and hard-cooked eggs with warm, spicy honey mustard dressing topped with crumbled bacon. 13.95

Hot and Spicy Buffalo Chicken Salad

Choice of crispy Buffalo chicken tenders **or** boneless and skinless Buffalo marinated chicken breast, broiled, then sliced and served over mixed greens, chopped celery, tomatoes and cucumbers with crumbled Great Hill blue cheese and a side of bleu cheese dressing. 13.95

Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp thin-sliced apples and walnuts with balsamic vinaigrette **or** your choice of dressing. 9.95

Add Cajun chicken add 5.95

Add seared rare ahi tuna slices add 9.00

Add one half sliced avocado add 3.00

PIZZA

10" crispy thin-crust pie

Buffalo Chicken Pizza – (Hot)

Our thin crust pizza topped with blue cheese, fresh spinach, shredded mozzarella, scallions and sliced fried boneless and skinless **spicy** Buffalo-marinated chicken. 12.95

Porky Fig Pizza

Prosciutto, applewood smoked bacon, fig jam, fresh mozzarella, brie, green onions and honey. 12.95

Spicy Shrimp Pizza – (Hot) *

A spicy combination of shrimp, **crushed red pepper**, roasted red peppers, spinach, garlic, olive oil, parmesan and shredded mozzarella. 13.95

Pizza Margherita *

Vine ripened tomatoes, shredded mozzarella, fresh mozzarella and fresh basil. 11.95

Meat Lovers' Pizza *

Red sauce, basil, Genoa salami, prosciutto, pepperoni, fresh Mozzarella and herbs. 12.95

Veggie Pizza *

Red sauce, fresh basil puree, tomatoes, zucchini, squash, white onion, scallions, carrots, red peppers and fresh mozzarella. 11.95
(no substitutions please)

Arugula Salad Pizza *

A thin crust 10" pizza brushed with extra virgin olive oil then topped with shredded mozzarella, fresh mozzarella and baked. After baking the pizza is topped with fresh chilled arugula salad greens tossed with extra virgin olive oil, balsamic vinegar, salt & pepper and shaved parmesan. 12.95

*** GLUTEN FREE crust available** for Margherita, Spicy Shrimp, Meat Lovers', Veggie, Porky Fig and Arugula pizzas. **Add 2.00**
Please be aware that our kitchen is not gluten free.

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SANDWICH & BURGER PLATTERS

All sandwich and burger platters are served with a pickle and choice of:
fries, side salad, side Caesar salad, cole slaw, quinoa salad, garlic bread or garlic smashed potatoes.

Substitute a premium side for \$1.50: sweet potato fries, Nancy's creamed spinach,
sauteed mushrooms, mango salsa, black beans and rice, or broccoli hollandaise.

Golden Chicken Sandwich

Crispy fried breaded chicken breast topped with sweet and tangy honey mustard BBQ sauce and fresh crisp shredded lettuce. 11.95

Cajun Chicken Sandwich

Hot & spicy pan-bronzed boneless and skinless chicken breast on a bulkie roll with lettuce, tomato, onion and mayonnaise. 11.95

Hearty Chicken Spinach Melt

Broiled boneless and skinless chicken breast on grilled Euro whole wheat bread with melted Swiss and warm rich spinach and artichoke spread. 12.95

Newport Cheese Steak Sandwich

Marinated chunks of shoulder tender, sautéed with green peppers and onions. Served open-faced in a split roll with pepper-Jack and cheddar beer queso sauce. 12.95

Grilled Reuben Sandwich

Corned beef or smoked turkey, Swiss cheese, sauerkraut and Thousand Island dressing on rye bread. 11.95

Tomato, Basil & Fresh Mozzarella Bruschetta Sandwich

Crispy, crusty Italian garlic bread with fresh basil, sliced tomatoes and fresh mozzarella cheese. Served with a side of balsamic reduction. 11.95

Baja Grandé Fish Tacos (2)

Pan-Bronzed Cajun native scrod, cilantro slaw and pico de gallo piled into flour tortillas. **Served with mixed black beans and rice, or your choice of available side.** 14.95

Plumby's Crispy Chicken BLT

The most popular sandwich at our upstairs burger bar. Pan fried breaded half pound chicken breast with Vermont Cheddar cheese, house made chipotle mayo, bacon, arugula and tomato. 12.95

Smoked Turkey Club

Smoked turkey, lettuce, bacon, tomatoes, mayonnaise and American cheese on your choice of toast. 11.95

Lobster Salad Roll *Newport's Favorite!*

Lobster salad piled high, served on a grilled New England style hot dog roll with lettuce and mayonnaise and a side of classic cole slaw. 21.95

Lobster Reuben Sandwich

Chilled lobster meat, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread. 21.95

Lobstacado Sandwich

Open-faced **cold** lobster salad and sliced avocado on a toasted English muffin half, topped with melted muenster cheese. Served with choice of side. This is a "knife and fork" sandwich. 17.95

Lobster Salad Club

Brick Alley's famous lobster salad piled high with applewood-smoked bacon, fresh tomato, crisp lettuce, American cheese and mayonnaise on white toast. 22.95

* Burger

Lettuce, tomato and onion. 9.95

* Cheeseburger

Choice of Swiss, Muenster, Vermont cheddar, American, mozzarella or pepper-Jack cheese. 10.95

* Bacon Cheeseburger 11.95

* Huntsman Burger

Topped with applewood-smoked bacon, Great Hill blue cheese and Vermont cheddar cheese. 12.95

* Gourmet Burger

Topped with bacon, portobello mushrooms, crumbled Great Hill blue cheese, and a side of garlic-horseradish aioli sauce. 12.95

* Sedona Burger

Topped with fresh sliced jalapeños, applewood-smoked bacon and pepper-Jack cheese with a side of chipotle mayo. 12.95

* Patty Melt

Traditional grilled cheese on rye with a burger sandwiched inside. **Grilled onions optional.** 11.95

* Philly Cheese Burger

Topped with green peppers and white onions and smothered in our cheddar beer queso sauce. 11.95

* Georgia Gold BBQ Burger

Topped with sweet and tangy honey mustard BBQ sauce, applewood-smoked bacon and crispy fried onions. 12.95

* Quinoa Boston Bibb Veggie Burger

Brown rice, quinoa, bulgur and vegetables are combined into an all natural, fiber-rich burger with the texture of a meat burger. Topped with fresh avocado and Brick Alley's famous pico de gallo and **served on Boston bibb lettuce.** 11.95 *(vegan)*

Fried Fish, Fries & Classic Slaw

Rhode Island style breaded (not heavy beer battered) fried cod served with classic cole slaw and fries. 14.95
(No added side – This is Not A Sandwich)

Fried Shrimp & Fries

Sustainably raised Argentine red shrimp fried golden brown and served with chipotle mayonnaise for dipping and classic slaw. 16.95
(No added side) – This is Not A Sandwich

TUESDAY ONLY

Albondigas Soup

A steaming cup or bowl of Mexican meatball & vegetable soup garnished with crispy tortilla strips and fresh cheddar-Jack cheese. If you like Mexican food try this!

A 35-year Brick Alley tradition.
cup 4.95 bowl 5.95

IT'S ALL INCLUDED

Complete dinners **INCLUDE** our signature soup, salad & bread buffet and your choice of one great side. If you prefer not to visit the buffet, it would be our pleasure to prepare you a garden or Caesar salad. Served salads may be shared with others at your table. Sharing buffet will require additional a la carte buffet charge.

Bread & Butter and/or Extra Virgin Olive Oil are served at no additional charge upon request.

COMPLETE DINNER SIDES

One side listed below is INCLUDED with your complete dinner.

French Fries 3.95	Cilantro Slaw 3.95	Nancy's Creamed Spinach 5.95
Garlic Smashed Potatoes 4.95	Traditional Southwestern Mixed Black Beans & Rice 3.95	(AFTER 4:00 PM) Baked Potato 2.95 Baked Sweet Potato 3.95
Garlic Bread 3.95	Sautéed Mushrooms 5.95	
Garlic Broccoli 3.95	Mango Salsa 4.95	

THE MEAT - CHOOSE YOUR CUT

BEEF

- * 8 oz. Center Cut Black Angus Filet Mignon 29.95
- * 9 oz. New York Sirloin 28.95
- * 18 oz. Bone In Rib Eye 38.95

LAMB

- * 10oz American Lamb Sirloin
- We recommend that you do not order this steak cooked past medium. 24.95

Forever Braised Boneless Beef Short Ribs

Braised low and slow, resulting in meat that is deeply flavored, sublimely succulent and tender as can be imagined, yet maintaining a wonderful texture. Served on a bed of garlic smashed potatoes. Served with choice of additional side. 26.95

Choose Your Complementary Topping:

Frites: Over garlic butter fries.

Buffalo Frites: Our world famous Buffalo pasta sauce over fries.

Au Poivre: Cracked black pepper crusted with Cognac dijon fresh cream sauce.

Home Style: portobello mushroom pan gravy with gorgonzola cheese.

Buttery Blue: Garlic butter and gorgonzola blue cheese.

Steak House Onion: Caramelized onions on the bottom and fried shoe string onions on top.

Chimichurri: Classic chilled Argentine gaucho meat condiment. Vinegar, extra virgin olive oil, garlic, crushed red pepper, parsley, cilantro.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool, Red Center	Warm, Red Center	Pink Center	Faint Pink Center	Dull Gray

Surf & Turf Combo Dinner

Add three of our famous Baked Stuffed Shrimp to any entrée for an **additional 12.00**

COMPLETE PASTA DINNERS

Chicken Parmigiana

Breaded chicken breast, pan-fried then topped with tomato sauce, parmesan and mozzarella. Baked and topped with fresh basil chiffonade. Served over penne pasta marinara **and** choice of additional side. 21.95

Penne Pomodoro

Penne pasta with a light sauce of extra virgin California olive oil, fresh chopped tomatoes, basil, garlic, black pepper and a dash of crushed red pepper. Garnished with sun dried tomatoes and shaved parmesan. 19.95

Add Julienne Garden Vegetables 4.95

Add Chicken 5.95

Add Shrimp 10

Lemony Chicken Piccata

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers, served over angel hair pasta. 21.95

Penne Alfredo with Julienne Garden Vegetables

A rich creamy sauce loaded with parmesan cheese and garlic. 19.95

Add Chicken 5.95

Add Shrimp 10

Triple Hot! Hot! Hot! Buffalo Pasta

The name says it all – "Triple Hot". No Crybabies. No Wimps.

In an aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy pasta dish is garnished with chopped tomatoes and fresh spinach. 18.95

Add Julienne Garden Vegetables 4.95

Add Chicken 5.95

Add Shrimp 10

Pasta Substitutions

Penne - Free | Angel Hair - Free | Red Pepper Rigatoni - 1.50

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IT'S ALL INCLUDED

Complete dinners **INCLUDE** our signature soup, salad & bread buffet and your choice of one great side.

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Sharing buffet will require additional a la carte buffet charge.

Bread & Butter and/or Extra Virgin Olive Oil are served at
No additional charge upon request.

COMPLETE DINNER SIDES

One side listed below is **INCLUDED** with your complete dinner:

French Fries 3.95

Garlic Smashed Potatoes 4.95

Garlic Bread 3.95

Garlic Broccoli 3.95

Cilantro Slaw 3.95

Traditional Southwestern
Mixed Black Beans & Rice 3.95

Sautéed Mushrooms 5.95

Mango Salsa 4.95

Nancy's Creamed Spinach 5.95

(AFTER 4:00 PM)

Baked Potato 2.95

Baked Sweet Potato 3.95

COMPLETE SEAFOOD DINNERS

Baked Lobster Mac 'N' Cheese

Chunks of 100% claw and knuckle native lobster meat are suspended in a creamy blend of parmesan, Swiss and cheddar cheese, with a hint of Sherry wine and lobster stock. Topped with a buttery parmesan bread crumb crust. 27.95

Baked Stuffed Jumbo Shrimp

Crabmeat, chopped scallops, mushrooms, Jack cheese, seasoned bread crumbs, white wine and butter stuffing. 27.95

Baked Georges Bank Sea Scallops

Baked in wine with a buttery parmesan crumb topping. 27.95

Pan-Bronzed Cajun Sea Scallops 27.95

Fried Sea Scallops

With a side of tartar sauce. 27.95

Scallops Piccata

Pan-seared Georges Bank sea scallops in a sauce of lemon, white wine, butter and capers over angel hair pasta. 27.95

Salmon Fillet "Your Way"

Choice of: Pan-Bronzed Cajun with mango salsa, Lemony Piccata or Broiled Teriyaki Pineapple Glazed. 27.95

* Seared **RARE** Ahi Tuna Steak

9 oz. pepper and herb crusted, **pan seared RARE**. Served on a bed of spinach and chopped tomatoes. 27.95

"Kicked Up" Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a **spicy hot** pink Ketel One vodka sauce. 25.95

New Bedford Fisherman Scrod

Oven roasted fresh native scrod with chourico, kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. Doctor recommended. 24.95

Triple Hot! Hot! Hot! Buffalo Shrimp Pasta

*The name says it all – "Triple Hot".
No Crybabies. No Wimps.*

In an aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy pasta dish is garnished with chopped tomatoes and fresh spinach. 28.95

* Mike's Portuguese Clam Pasta

Local steamed littlenecks in the shell with white wine, green peppers, onions, garlic, crushed red pepper, olive oil and chourico . . . finished with chopped red sweet peppers and fresh cilantro. Served over angel hair pasta. 25.95

Baked Cod

Fresh, flaky Atlantic cod baked with white wine, garlic butter and fresh tomatoes then topped with parmesan bread crumbs. Served over julienne garden vegetables. 24.95

WE GUARANTEE IT

You deserve great food and service.
We're dedicated to giving you exactly that.
Our goal is 100% total guest satisfaction.

If for any reason we don't meet that goal, please tell us. We'll do whatever it takes to make it right!

Ten & Under MAIN PLATES

Organic All Natural Peanut Butter & Jelly w/
side 4.95

Grilled Cheese w/side 4.95

Grilled Cheese & Bacon w/side 5.95

*Cheeseburger on white toast w/side 5.95

Mac 'n Cheese w/side 6.95

Chicken Fingers w/side 7.95

Broiled Boneless & Skinless Chicken Breast
w/side 8.95

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or younger may not be served undercooked beef or eggs.

Ten & Under SOLOS

Cheese Nachos

A side of salsa served upon request 5.95

Mozzarella Wedges

with spicy Marinara Sauce 4.95

Cheese Pizza 8.95

Ten & Under BEVERAGES

Coke, Diet Coke, Orange, Sprite,
Root Beer & Ginger Ale

Soda 2.50 (Free Refills)

Milk 2.00

Coffee or Choc. Milk 2.00

Orange, Grapefruit, Pineapple,
Cranberry or Apple Juice 2.00

Black Cow Float

Coca Cola with vanilla ice cream 4.00

Ice Cream Shake 4.00

Child's Sundae 2.75



Ten & Under SIDES

ONE side listed below is
INCLUDED with your MAIN PLATE.

Fries 3.95

Cole Slaw 2.95

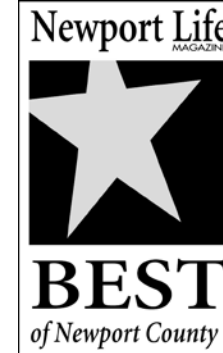
Garlic Smashed Potato 4.95

Steamed Broccoli 3.95

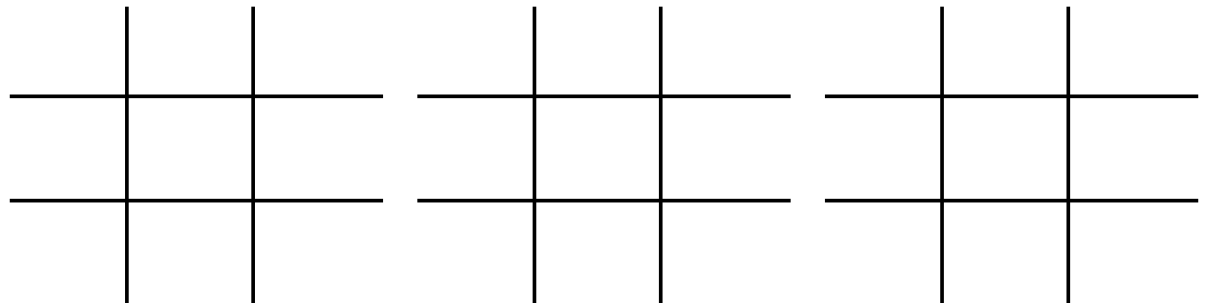
Child's Side Salad 2.95

Carrot Sticks w/ranch 2.95

Cucumber Slices w/ranch 2.95



PLAY TIC TAC TOE



Have you downloaded our *iBook?
Search iTunes for Brick Alley Pub!

* Available exclusively on iPad

TEN YEARS OLD & UNDER MENU

For your children's safety . . . we ask that they
remain seated and use their inside voices.