

BRICK ALLEY PUB

The recipes for the following menu items are free of gluten-containing ingredients; however, please be advised that our kitchen is not. Please alert your server of your gluten intolerance and any food allergies that you may have.

GLUTEN-FREE STARTERS

Gary's Portuguese Littleneck Clams

Steamed local littlenecks with white wine, green peppers, onions, garlic, olive oil, and medium-spiced chourico Portuguese sausage. 13.95

Warm Spinach, Artichoke & Bacon Dip

Tender spinach and artichoke hearts blended with cream and parmesan cheese. Topped with chopped tomatoes and crumbled bacon, and fresh veggies to dip. 9.95

GLUTEN-FREE CUSTOM MAIN PLATE SALADS

Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp sliced apples and walnuts with balsamic vinaigrette or your choice of 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

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

SALAD ADD-ONS

Seared Rare Ahi Tuna Slices add 8.00

Broiled Salmon add 12.00

One Half Sliced Avocado add 3.00

Plain Broiled Chicken Breast add 5.95

Baked Native Sea Scallops add 12.00

Sliced 9oz NY Sirloin add 17.95

Broiled Argentine Red Shrimp add 10.00

Gluten-Free Dressings

Blue Cheese | House-made Balsamic Vinaigrette | House-made Caesar

Greek | Cranberry Citrus | Oriental Honey Ginger

GLUTEN-FREE THIN-CRUST PIZZAS

Pizza Margherita

Vine-ripened tomatoes, shredded mozzarella, fresh mozzarella and fresh basil. 13.95

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 and tossed with extra virgin olive oil, balsamic vinegar, salt, pepper and shaved parmesan. 14.95

Spicy Shrimp Pizza (HOT)

A spicy combination of shrimp, crushed red pepper, roasted red peppers, spinach, garlic, olive oil, parmesan and shredded mozzarella. 15.95

Meat Lovers' Pizza

Red sauce, Genoa salami, prosciutto, pepperoni, fresh Mozzarella. 14.95

Veggie Pizza

Red sauce, fresh basil puree, tomatoes, zucchini, squash, white onion, scallions, carrots, red peppers and fresh mozzarella. 13.95 *(no substitutions please)*

GLUTEN-FREE ENTRÉES

Lunch 11:30 AM - 4:00 PM | Entrées include choice of side

Dinner 4:00 PM - Close | Entrées include House or Caesar salad and choice of side

18oz Bone-In Cowboy Rib Eye* 32.95 L / 38.95 D

8oz Black Angus Filet Mignon* 23.95 L / 29.95 D

9oz New York Sirloin* 22.95 L / 27.95 D

Lamb Sirloin* 18.95 L / 24.95 D

Boneless Skinless Chicken Breast 12.95 L / 18.95 D

FREE MEAT TOPPERS

Garlic Butter
& Blue Cheese

House-made
Chimichurri

Au Poivre with Cognac
Mustard Cream Cause

SEAFOOD SELECTIONS

Broiled Salmon

Broiled with lemon and garlic butter. 19.95 L / 26.95 D

Seared Rare Ahi Tuna Steak (no soy sauce)*

Pepper-crusted yellowfin tuna seared rare over a bed of spinach. 21.95 L / 26.95 D

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. 17.95 L / 24.95 D

Baked Native Sea Scallops (no bread crumbs)

Tender Georges Bank scallops baked with garlic butter and white wine. 19.95 L / 26.95 D

GLUTEN-FREE SIDES

Baked Potato (after 4PM)

Baked Sweet Potato (after 4PM)

Steamed Broccoli

Garlic Smashed Potatoes

Garlic Broccoli

Cole Slaw

*Rhode Island Health department warns that eating partially cooked ground beef, seafood or eggs increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their ground beef or eggs thoroughly cooked. Children 12 years of age or younger may not be served undercooked ground beef.

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.....	\$5.75
Newport Storm Blueberry Ale / 4.6% / Newport.....	\$5.75

BREWED IN MASSACHUSETTS

Downeast Cider Original Blend / 5.1% / East Boston.....	\$6.00
Harpoon IPA / 5.9% / Boston, MA.....	\$6.00
Harpoon "Craic" Hoppy Irish Red Ale / 7.2% / Boston.....	\$5.75
Samuel Adams Seasonal / Boston.....	\$5.75

BREWED IN VERMONT

Von Trapp Pilsner / 5.2% / Stowe.....	\$5.75
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BREWED EVERYWHERE ELSE

Dogfish Head SeaQuench Session Sour Ale / 4.6% / Milton, DE.....	\$6.00
Guinness Stout / 4.2% / St. James Gate, Ireland / 20oz.....	\$6.50
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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