

# 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. 14.95

### 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. 10.95

## 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 9

**Broiled Salmon** add 12

**One Half Sliced Avocado** add 3

**Plain Broiled Chicken Breast** add 5.95

**Baked Native Sea Scallops** add 12

**Sliced 9oz NY Sirloin** add 17.95

**Broiled Argentine Red Shrimp** add 10

### 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, basil, Genoa salami, prosciutto, pepperoni, fresh Mozzarella and herbs. 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)*

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## 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

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**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 / 28.95 D

**Lamb Sirloin\*** 18.95 L / 24.95 D

### FREE MEAT TOPPERS

Garlic Butter  
& Blue Cheese

House-made  
Chimichurri

Au Poivre with Cognac  
Mustard Cream Cause

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## SEAFOOD SELECTIONS

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### Broiled Salmon

Broiled with lemon and garlic butter. 19.95 L / 27.95 D

### Seared Rare Ahi Tuna Steak (no soy sauce)\*

Pepper-crusting yellowfin tuna seared rare over a bed of spinach. 21.95 L / 27.95 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 / 27.95 D

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## GLUTEN-FREE SIDES

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**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.

# BEERS ON TAP

## BREWED IN RHODE ISLAND

Foolproof "The Grotto" IPA	6.5% ABV	Pawtucket	\$7.00
Grey Sail "Brick Alley Ale"	4.5% ABV	Westerly	\$6.00
Grey Sail "Dave's Coffee Stout"	7% ABV	Westerly	\$6.00
Grey Sail "Captain's Daughter" DIPA (12oz.)	8.5% ABV	Westerly	\$7.00
Narragansett Lager	5% ABV	Pawtucket	\$4.75
Newport Storm Amber Ale	5.2% ABV	Newport	\$6.00
Newport Storm Blueberry Ale	4.6% ABV	Newport	\$6.00

## BREWED IN MASSACHUSETTS

Downeast Cider Original Blend	5.1% ABV	East Boston	\$6.00
Harpoon IPA	5.9% ABV	Boston	\$6.00
Harpoon U.F.O. Winter Blonde	4.9% ABV	Boston	\$6.00
Samuel Adams Seasonal		Boston	\$6.00

## BREWED IN VERMONT

Von Trapp Pilsner	5.2% ABV	Stowe	\$6.00
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## BREWED EVERYWHERE ELSE

Dogfish Head "Liquid Truth Serum" IPA	7.0% ABV	Milton, DE	\$7.00
Guinness Stout (20oz.)	4.2% ABV	Ireland	\$7.00
Goose Island "Bourbon County" Stout (7oz.)	14.2% ABV	Chicago, IL	\$7.00
Miller Lite	4.2% ABV	Milwaukee, WI	\$4.50

### **Miller High Life 40oz.**

*"The Champagne of Beers"*

Milwaukee, WI / 4.6% ABV

Served in a chiller with champagne glasses.

A personal favorite of noted Chelsea FC fan, Dan Desmond.

\$7.00

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# CANS & BOTTLES

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## IPA

Dogfish Head 60-Minute / 6% / Milton, DE / <b>19.2oz.</b>	8
Dogfish Head 90-Minute / 9% / Milton, DE / <b>16oz.</b>	8
Dogfish Head 120-Minute / 15-20% / Milton, DE	14
Lagunitas / 6.2% / Chicago, IL	5
Ithaca Flower Power / 7% / Ithaca, NY / <b>16oz.</b>	7
14 <sup>th</sup> Star "Follow Me" NE-Style / 4.9% / St. Albans, VT / <b>16oz.</b>	8

## PALE ALE / BLONDE ALE

Grey Sail "Flying Jenny" Extra Pale / 5.3% / Westerly, RI	6
Whalers "RISE" Pale / 5.5% / Wakefield, RI	6
Narragansett "Fresh Catch" Blonde / 4.2% / Pawtucket, RI / <b>16oz.</b>	5
Wormtown "Bottle Rocket" Pale / 5% / Worcester, MA / <b>16oz.</b>	7

## ALTBIER

Long Trail Double Bag / 7.2% / Bridgewater Corners, VT	6
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## BELGIAN-STYLE WHITE / PALE

Allagash White / 5.1% / Portland, ME	6
Blue Moon / 5.4% / Golden, CO / <b>16oz.</b>	6
Goose Island "Matilda" Pale Ale / 7% / Chicago, IL	7

## BELGIANS

Duvel Golden Ale / 8.5%	8
Geuze Boon 2013-14 Traditional Lambic Ale / 6% / 375mL	14
Trappist Rochefort "Blue Cap 10" Quadrupel / 11.3%	10
Ommegang "Rosetta" Cherry Ale / 5.6% / Cooperstown, NY	7

## STOUT / PORTER / BARREL-AGED ALE

Kentucky Bourbon Barrel-Aged Ale / 8.2% / Lexington, KY	7
Allagash Curieux / 11% / Portland, ME	10
Founders Breakfast Stout / 8.3% / Grand Rapids, MI	7
Mayflower Porter / 5.2% / Plymouth, MA	6

## BROWN ALE

Woodstock Inn "Pig's Ear" Brown Ale / 4.3% / North Woodstock, VT	6
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## PILSNER / BOSTON LAGER / AMERICAN LAGER

Samuel Adams Boston Lager / 4.9% / Boston, MA	6
Budweiser / 5% / St. Louis, MO	5
Two Roads Ol'Factory Pils / 5% / Stratford, CT	6

## AMERICAN LIGHT BEERS

Narragansett Light ( <b>16oz.</b> ), Bud Light, Miller Lite, Michelob Ultra, Coors Light	5
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## IMPORT LAGERS

Modelo Especial ( <b>16oz.</b> ), Heineken, Corona, Corona Light, Stella Artois	6
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## CIDER

Champlain Orchards Cranberry Cider / 5.5% / Shoreham, VT	7
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