

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-crusting 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 NEW ENGLAND

Allagash White - Portland, ME / 5.1%	\$5.75
Grey Sail "Flying Jenny" Pale Ale - Westerly, RI / 6%.....	\$5.75

OR

Grey Sail Captain's Daughter Imperial IPA - Westerly, RI / 8.5% 12 oz.....	\$6.50
Grey Sail "Great Ketch" IPL - Westerly, RI / 8.1% - 12 oz.....	\$6.25
Harpoon IPA - Boston, MA / 5.9%.....	\$5.75
Harpoon "UFO Winter Blonde" Vanilla Coffee Ale - Boston, MA / 4.9%.....	\$5.75
Newport Storm Amber Ale - Newport, RI / 5.2%.....	\$5.75
Newport Storm Blueberry Ale - Newport, RI / 4.8%.....	\$5.75
Samuel Adams Winter Lager - Boston, MA / 5.6%.....	\$5.75
Von Trapp Pilsner - Stowe, VT / 4%.....	\$5.75
Whaler's "The Rise" Pale Ale - Wakefield, RI / 5.5%.....	\$6.25

BREWED EVERYWHERE ELSE

Goose Island Bourbon County Stout - Chicago, IL / 14% 8 oz.....	\$7.75
Guinness Stout (20 oz. Imperial Pint) - Ireland / 4.3%.....	\$6.00
Miller Lite - Milwaukee, WI / 4.2%.....	\$4.00
Narragansett Lager - Rochester, NY / 5%.....	\$4.00
Dogfish Head "60 Minute" IPA - Milton, DE / 6%.....	\$5.75
Dogfish Head "Flesh and Blood" IPA - Milton, DE / 7.5% 12 oz.....	\$6.25

BOMBERS

Allagash "Curieux" \$31.00

Portland, ME / 11% ABV 25.4 oz.

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.

Food Pairing: *Steak Tips, Beef Short Rib, Huntsman Burger, Gourmet Burger, Cheese Platter*

Harpoon "Interrobang" Imperial Cold Brewed Espresso Stout \$26.00

Boston, MA / 18% ABV 22 oz.

This big, rich, malty stout is balanced with Saaz and Apollo hops. Get it while you can as this is an extremely limited offering from our friends at Harpoon.

Food Pairing: *18 oz. Bone in Rib-Eye Au Poivre, Chocolate Heaven*

Citizen Cider "The Americran" \$26.00

Burlington, VT / 6.8%

A perfect marriage of fresh pressed Vermont apples and cranberries resulting in a beautiful pink off-dry cider. An excellent alternative for a white wine fan.

Food Pairing: *Harvest Salad, Cajun Chicken, Scallops or Salmon, Fish Tacos*

Dogfish Head "Red and White" \$26.00

Milton, DE / 10%

A Belgian White Beer brewed with coriander and orange peel and fermented with Pinot Noir juice. Red and white highlights the citrus qualities of the Belgian style white and the robust complex flavors of red wine.

Food Pairing: *New York Sirloin Frites, Corned Beef Reuben, New Bedford Fisherman's Scrod, Cheese Platter*

Goose Island "Lolita 2015" \$31.00

Chicago, IL / 8.7% ABV 26 oz.

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.

Food Pairing: *Apple and Brie Bruschetta, Harvest Salad, Seaweed Superfood Salad, Zuppa Di Clam*

Miller High Life \$6.00

Milwaukee, MI / 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.

Food Pairing: *Fish Tacos, Nachos, Fried Shrimp, Ahi Tuna Sliders*

CANS & BOTTLES

BREWED IN NEW ENGLAND

Banded Horn "Veridian" IPA - 6% - Biddeford, ME	\$6.25
Banded Horn "Pepperell" Pilsner - 4.6% - Biddeford, ME	\$6.00
Devils Purse "Handline" Kolsch - 5% - South Dennis, MA	\$6.75
Foolproof "Grotto" IPA (16oz) - 6.5% - Pawtucket, RI	\$7.00
Grey Sail "Leaning Chimney" Porter - 6% - Westerly, RI	\$5.75
Harpoon "Hoppy Adventure" DIPa - 7.8% - Boston, MA	\$7.00
Long Trail "Double Bag" Altbier - 7.2% - Bridgewater Corners, VT	\$7.00
Long Trail "Green Blaze" IPA - 6.4% - Bridgewater Corners, VT	\$5.75
Mayflower Porter - 5.2% - Plymouth, MA	\$5.75
Prospect Cider Co. - 5.4% - Boston, MA	\$6.75
Queen City "Southend Helles Lager" - 5.4% - Burlington, VT	\$6.00
Queen City "Yorkshire" Porter - 6% - Burlington, VT	\$6.00
Samuel Adams "Boston" Lager - 4.9% - Boston, MA	\$5.00
Smuttynose "Old Brown Dog" Brown Ale - 6.5% - Hampton, NH	\$5.75
Budweiser, Bud Light - Merrimack, NH	\$4.00

BREWED EVERYWHERE ELSE

Blue Moon "Belgian-Style" White Ale - 5.4% - Golden, CO	\$5.00
Delirium Tremens (17oz) - 8.5% - Melle, Belgium	\$9.50
Dogfish Head "90 Minute IPA" - 9% - Milton, DE	\$6.75
Dogfish Head "SeaQuench Ale" Session Sour - 4.9% - Milton, DE (19.2oz can)	\$7.00
Founders Breakfast Stout - 8.3% - Grand Rapids, MI	\$8.00
Founders "Rubaeus" Raspberry Ale - 5.7% - Grand Rapids, MI	\$5.75
Goose Island "Bourbon County Stout" 2012 - 14% - Chicago, IL	\$16.00
Goose Island "Matilda" Belgian Pale Ale - 7% - Chicago, IL	\$7.00
UINTA "Hopnosh" IPA - 7.3% - Salt Lake City, UT	\$5.75
Miller Lite, Coors Light, Michelob Ultra	\$4.00
Modelo Especial (16oz), Corona, Corona Light, Heineken, Stella Artois	\$5.00

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