

# 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 / 2Ooz.....	\$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.

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## WINES BY THE GLASS

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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

Cabrigo 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

Cabrigo Blanco tequila, triple sec and passion fruit juice.

### **Ocean Lawn Margarita** 12

Patrón Silver tequila and Grand Marnier.

1800 Coconut

Cabrigo 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 LUNCH SPECIALS

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## STARTERS

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**Jumbo Shrimp Cocktail (5)** 14.95

**French Onion Soup Gratinée**

A hearty bowl of traditional-recipe French Onion Soup topped with a house-made crouton and melted Swiss, cheddar and Jack cheese. 6.95

**Spicy Fried Cauliflower Florets**

Coated in a spicy batter with Aleppo pepper and buffalo sauce and fried golden-brown. Topped with scallions and served with a creamy avocado-poblano dipping sauce. 11.95

**Cheese & Meat Platter**

**Cheese:** Vermont Farmstead Ale House Cheddar, Vermont Farmstead Blueberry Wensleydale, L'essence du Fromage Roquefort Crusted Goat Button.

**Meat:** Rhode Island-produced prosciutto, soppressata and Genoa salami.

**Accompaniments:** Pepperoncini, sriracha fig jam, mango salsa, fresh blueberries and blackberries, and warm bread. 14.95

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## ENTRÉES

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**Marinated Sirloin 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. Served with choice of additional side. 19.95

**Chicken & Waffles**

Fried, breaded half-pound boneless-skinless chicken breast on top of a sweet Belgian waffle topped with white sausage gravy. Served with bacon-cheese-garlic smashed potatoes. 14.95

**Lamb Chimichurri**

10oz American lamb sirloin with chimichurri, a classic Argentine gaucho meat condiment of vinegar, extra virgin olive oil, garlic, kosher salt, cracked black pepper, crushed red pepper, parsley and cilantro. *We recommend that you do not order this steak cooked past medium.* Includes choice of available side. 18.95

**Ralph's Meatloaf & Smashed Potatoes**

This old-time comfort food graced the Brick Alley menu from the late 1980s to the early 2000s. Fresh ground beef and pork, red and green peppers, onion, garlic, celery, cajun spices and cayenne pepper to give it a hint of spice with homestyle mushroom gravy. Served with garlic smashed potatoes. Gravy on your smashed? Just ask! 14.95

**NAWLINS Jambalaya**

Shrimp, chicken, andouille sausage, rice and traditional jambalaya vegetables and spices. Garnished with sweet red and yellow pepper confetti. Includes choice of available side. 14.95

**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. 18.95

**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. Includes choice of available side. 32.95

**Baked Stuffed Sole**

Three sole fillets stuffed with crab meat, chopped scallops, mushrooms, jack cheese, seasoned bread crumbs, butter, white wine and topped with lobster bisque. Includes choice of available side. 17.95

# STARTERS

**Soup of the Day** cup 3.50 bowl 3.95

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

**2-Alarm Chili** cup 4.95 bowl 6.95

**Lobster Bisque** cup 5.95 bowl 6.95

**\* 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. 13.95

**\* 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. 13.95

**\* Ahi Tuna Sliders**

**(Availability Subject to Market)**

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. 10.95

**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.** 10.95

**Fried Shrimp (10)**

Sustainably raised Argentine red shrimp, fried golden brown and served with chipotle mayonnaise for dipping. 10.95

**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 5.95

**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. 9.95

## 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

**Texas Chili Nacho Platter**

House-made corn tortilla chips, topped with 2-alarm chili, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 12.95

**Veggie Nacho Platter**

House-made corn tortilla chips, julienne-cut zucchini, squash, white onion, scallions, green peppers, hot banana pepper rings, red peppers, carrots, cheddar-Jack cheese and mango salsa. Topped with chopped tomatoes and lettuce. 12.95 *(no substitutions please)*

**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

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

# 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.**

## \* 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.) 16.95**

## 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 8.00**

**Add one half sliced avocado add 3.00**

## SALAD TOPPERS

**Cajun Chicken 5.95**

**Pan-Bronzed Cajun Salmon 12.00**

**\* Seared Rare Chilled Ahi Tuna Slices 8.00**

**Half Sliced Avocado 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 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 8.00**

**Add one half sliced avocado add 3.00**

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

# 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

## Chicken Bacon Ranch Pizza

Chunks of fried chicken with chopped applewood smoked bacon, Brick Alley's famous garlic ranch dressing, thin sliced apples and fresh green onion. 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, Genoa salami, prosciutto, pepperoni, fresh Mozzarella. 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, and Arugula pizzas. Add 2.00  
Please be aware that our kitchen is not gluten free.

# TACOS

## Tuna Poke Tacos \*

Build your own: flour tortillas, chilled seared Ahi tuna, arugula, cilantro slaw, wasabi crema, house pickled watermelon radish, and corn and black bean salsa. 14.95

## Machaca Tacos

Build your own: flour tortillas, 8-hour slow cooked seasoned shredded beef, fresh sliced jalapenos, cheddar jack cheese, pico de gallo, sour cream, crisp lettuce, and house pickled watermelon radish. 12.95

## Veggie Tacos

Build your own: flour tortillas, julienne garden vegetables with quinoa and pico de gallo, sliced avocado, corn and black bean salsa, house pickled watermelon radish and chipotle crema. 12.95

## 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

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# SANDWICH & BURGER PLATTERS

All sandwich and burger platters are served with a pickle and choice of side salad, side Caesar salad, cole slaw or fries. Other sides available at a la carte prices.

## 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

## 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. 11.95

## 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

## \* 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

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# LUNCH ENTRÉES

Lunch entrées **INCLUDE** your choice of a small garden salad, small Caesar salad, French fries, garlic smashed potatoes, broccoli, mixed black beans & rice, garlic broccoli, cilantro slaw, cole slaw or garlic bread.

## 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.**

## STEAKS

### Choose Your Cut . . .

- \* 8 oz. Center Cut Black Angus Filet Mignon 23.95
- \* 9 oz. New York Sirloin 22.95
- \* 18 oz. Bone In Rib Eye 32.95

### Choose Your Style . . .

- 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 and parsley.

### Surf & Turf Combo

Add three of our famous Baked Stuffed Shrimp to any steak or chicken entrée **for an additional 11.00**

## 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. 18.95

## 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 marinara and choice of additional side. 13.95

## Lemony Chicken Piccata

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers, served over penne. 13.95

## Salmon Fillet "Your Way"

**Choice of:** Pan-Bronzed Cajun with mango salsa, Lemony Piccata or Broiled Teriyaki Pineapple Glazed. 19.95

## Penne Alfredo with Julienne Garden Vegetables

A rich creamy sauce loaded with parmesan cheese and garlic. 12.95

**Add Chicken 5.95    Add Shrimp 10**

## 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. 12.95

**Add Julienne Garden Vegetables 4.95**  
**Add Chicken 5.95    Add Shrimp 10**

## \* Seared RARE Ahi Tuna Steak (Availability Subject to Market)

9 oz. pepper and herb crusted, pan seared rare. Served on a bed of spinach and chopped tomatoes. 21.95

## Baked Stuffed Jumbo Shrimp

Crabmeat, chopped scallops, mushrooms, Jack cheese, seasoned bread crumbs, white wine and butter stuffing. 19.95

## 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. 17.95

## Simply Baked Georges Bank Sea Scallops

Baked in wine and butter with a buttery parmesan crumb topping. 19.95

## Scallops or Shrimp Piccata

Pan-seared Georges Bank sea scallops or sustainable Argentine red shrimp in a sauce of lemon, white wine, butter and capers over penne pasta. 19.95

## Pan-Bronzed Cajun Sea Scallops 19.95

## Fried Sea Scallops

With classic cole slaw, fries and tartar sauce. 19.95  
**(No added side)**

## 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. 19.95

## 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. 12.95

**Add Shrimp 10    Add Chicken 5.95**

## "Kicked Up" Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a **spicy** pink Ketel One vodka sauce. 19.95

## \* Mike's Portuguese Clam Pasta

Local steamed littlenecks in the shell with white wine, green peppers, onions, crushed red pepper, garlic, olive oil and chourico . . . finished with chopped red sweet peppers and fresh cilantro. Served over angel hair pasta. 17.95

## \* Zuppa Di Clams Pasta

Local steamed littlenecks in the shell, with clam broth, white wine, garlic, fresh basil and black pepper over angel hair. Bread for dunking in the broth upon request. 17.95

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## 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

\*Rhode Island Health department states that children 12 years of age  
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

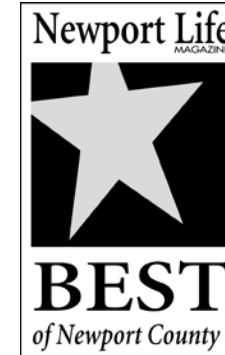
Garlic Smashed Potato 4.95

Steamed Broccoli 3.95

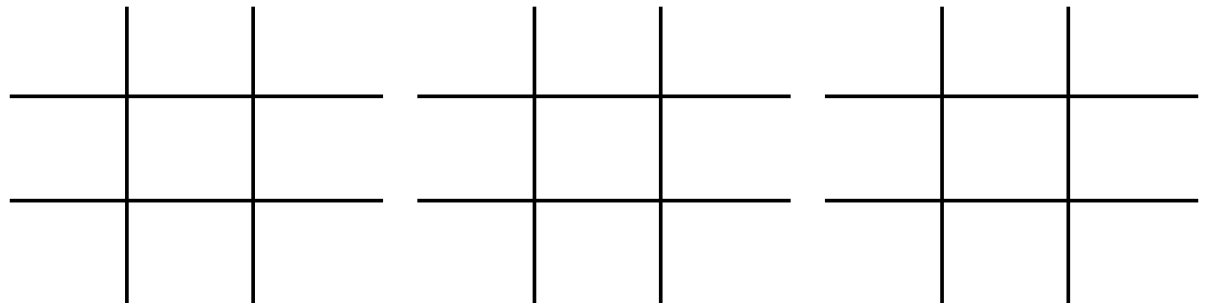
Child's Side Salad 2.95

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.