

# 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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WiFi 4018496334

# VODKA

## **Mudslide** 10

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

## **American Mule** 9

Tito's Handmade Vodka, ginger beer and lime.

## **Moscow Mule** 9

Stolichnaya Vodka, ginger beer and lime.

## **Kimmy D's Grapefruit Soda** 10

Deep Eddy Ruby Red Vodka, St. Germain, sparkling wine and soda in a tall pint.

## **Broken Basil** 10

Broken Shed Vodka, passion fruit juice, apple juice and basil shaken and served in a tall pint.

## **19<sup>th</sup> Hole** 9

Tito's Vodka, orange and pineapple juice with Sprite in a tall pint.

## **Berry Lemonade** 9

Deep Eddy Lemon Vodka, Chambord and pink lemonade served in a mason jar.

## **Marc's Pink Lemonade** 9

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

## **Viagra Cocktail** 10

Tito's Vodka, blue curacao and Red Bull in a tall pint.

## **Tito's Punch** 10

Tito's Handmade Vodka, triple sec, cranberry juice, lemonade, orange juice and a dash of cinnamon.

## **Campari Cocktail** 12

Grey Goose Vodka, Campari, bitters and a twist of lemon on the rocks.

## **Sons of Liberty "Loyal Lemonade"** 8

Locally distilled vodka in a can with all-natural lemonade.

# MARTINIS

## **Brick Alley Cosmo** 11

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

## **Bikini Martini** 11

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

## **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.

## **Summer Breeze Martini** 11

Hendrick's Gin, St. Germain Elderflower liqueur and Sea Pearl Sauvignon Blanc with a floater of sparkling wine.

## **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.

## **French Café Martini** 14

Grey Goose Vodka, Kahlua, espresso and cream.

## **Rosétini** 11

Gin Lane 1751 "Victorian" pink gin, St. Germain elderflower liqueur, dry vermouth and orange bitters with a sparkling rosé floater.

Absolut  
Absolut Citron  
Absolut Peppar  
Broken Shed  
Deep Eddy Grapefruit  
Deep Eddy Lemon  
Deep Eddy Sweet Tea  
Grey Goose  
Ketel One  
New Amsterdam

Prairie Organic Cucumber  
Stolichnaya  
Stoli Blueberi  
Stoli Oranj  
Stoli Peachik  
Stoli Razberi  
Stoli Salted Karamel  
Stoli Strasberi  
Stoli Vanil  
Tito's Handmade

# WHISKEY

## **Plumby's Manhattan** 11

Maker's Mark Bourbon and cherry brandy.

## **BAP Old-Fashioned** 9

Buffalo Trace Bourbon, orange bitters, muddled cherry and orange.

## **The Perfect Pair** 12

Jameson Caskmates Whiskey neat with Foolproof Grotto IPA on the side.

## **Kentucky Sunrise** 9

Town Branch Bourbon, pineapple juice, pink grapefruit juice, grenadine and ginger ale.

## **High West Bourbon Lancer** 10

High West American Prairie Bourbon, sparkling wine and a dash of bitters on the rocks.

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### **Bourbon**

Basil Hayden's

Blanton's

Booker's

Buffalo Trace

Bulleit

Colonel E.H. Taylor

Eagle Rare

High West American Prairie

Jim Beam

Knob Creek

Knob Creek 2001

Maker's Mark

Michter's Reserve

Woodford Reserve

1792

### **Rye**

Bulleit

Whistle Pig

High West Rendezvous

Michter's

Knob Creek Barrel Strength

### **Moonshine**

Buffalo Trace Wheated Mash (114 proof)

Buffalo Trace Mash #1 (125 proof)

### **Single-Malt Scotch**

*Islay:*

Lagavulin 16yo

Laphroaig 10yo

*Highlands:*

Glenmorangie "Quinta Ruban" 12yo

Oban 12yo

*Lowlands:*

Glenkinchie 12yo

*Skye:*

Talisker 10yo

*Speyside:*

Balvenie Doublewood 12yo

Balvenie Caribbean Cask 14yo

The Glenlivet 12yo

The Glenlivet Nadurra 16yo

Glenfiddich Ancient Reserve 18yo

Macallan 12yo

### **Irish Whiskey**

Black Bush

Bushmills

Jameson

Jameson Black Barrel

Jameson Caskmates

### **Blended Whisk(e)y**

Johnnie Walker Red

Johnnie Walker Black

High West Campfire

High West Bourye

Dewar's White Label

### **Canadian Whiskey**

Canadian Club

Crown Royal

Seagram's VO

### **Tennessee Whiskey**

Jack Daniel's

Jack Daniel's Tennessee Honey

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In an effort to reduce single-use plastic waste, we provide **straws upon request.**

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# TEQUILA/MEZCAL

## **Matador** 11

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

Monte Alban Tequila, St. Germaine Elderflower Liqueur, pink grapefruit juice, a squeeze of lemon and a splash of soda on the rocks in a snifter.

## **Classic Paloma** 9

Monte Alban Tequila, lime, sugar, pink grapefruit juice and soda in a snifter with a salted rim.

## MARGARITAS

### **Horni Margarita** 9

Monte Alban Tequila and a splash of cranberry.

### **Newport Sunset Margarita** 9

Monte Alban Tequila, Cointreau, splash of orange and cranberry.

### **Blackjack Margarita** 9

Monte Alban Tequila and Chambord.

### **Passion Fruit Margarita** 9

Monte Alban tequila, triple sec and passion fruit juice.

### **Colada Margarita** 9

1800 Coconut Tequila, triple sec and a splash of pineapple.

### **Ocean Lawn Margarita** 13

Patrón Silver tequila and Grand Marnier.

### **Spicy Ghost Margarita** 9

Spicy ghost pepper tequila, pineapple juice, Ancho Reyes chile liqueur and lime.

### **Mezcalrita** 11

Del Maguey Mezcal, Cointreau and lime.

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1800 Coconut  
Patrón Añejo  
Monte Alban  
Jose Cuervo Tradicional  
Patrón Silver

Cazadores Añejo  
Milagro Silver  
Patrón Reposado  
Ghost  
Del Maguey Vida Mezcal

## MEZCAL COCKTAILS

**We proudly pour Del Maguey Vida Mezcal**

### **Mezcal Manhattan** 12

Mezcal, sweet vermouth, bitters and cherry brandy, straight up.

### **Orange Mez** 10

Mezcal, orange juice, lime and orange bitters, on the rocks.

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## COFFEE COCKTAILS

*Wicked Joe*  
ORGANIC COFFEES

Hot or Iced. Topped with whipped cream.

### **Nutty Irishman** 9

Frangelico Hazelnut Liqueur and Baileys Irish Cream.

### **Irish Coffee** 9

Jameson Irish Whiskey and Baileys Irish Cream.

### **Brick Alley Coffee** 9

Irish Mist and Kahlua.

### **Black Forest Coffee** 9

Godiva dark chocolate liqueur and Chambord.

## MIMOSAS

### **Passion Fruit Mimosa** 8

Wycliff Brut, passion fruit juice and triple sec.

### **Kir Royale** 8

Wycliff Brut and Chambord.

### **Thames Street Mimosa** 10

Stoli Oranj Vodka, Wycliff Brut, Grand Marnier and orange juice.  
Served on the rocks - for the true pro.

## 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.

### **“Sunday Funday is Everyday”**

### **Bloody Mary** 14

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

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# RUM

## **Sailor's Punch** 9

Bacardi Black Rum, Bacardi Coconut Rum, banana liqueur, pineapple, orange and grenadine on the rocks in a tiki cup.

## **Mojito Cubano** 9

Bacardi Superior White Rum, fresh mint, lime, sugar, soda water.

## **Newport Mojito** 9

Thomas Tew Dark Rum, mint, lime, simple syrup and soda water.

## **Pineapple Coconut Mojito** 9

Bacardi Coconut Rum, mint, lime, simple syrup, pineapple juice and soda water.

## **Newport Hurricane** 10

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

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## FROZEN

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### **Slow Train to Mazatlan** 10

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

### **Frozen Strawberry Mojito** 10

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

### **Frozen Dirty Banana** 10

Bacardi Banana Rum, banana liqueur, Baileys Irish Cream, Kahlua and banana in a chocolate-rimmed glass.

### **Mudslide** 10

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

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Bacardi  
Bacardi Dark  
Captain Morgan  
Gosling's  
Gosling's Family Reserve  
Old Rum

Mount Gay  
Mount Gay 1703  
Master Select  
Myers's  
Sailor Jerry  
Thomas Tew

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## SANGRIA

Glass 8 Pitcher 28

### Rosé Sangria

Wycliff sparking rosé, sugared strawberries, peach brandy, pink grapefruit juice, club soda and lemon.

### Sparkling Blackberry Sangria

Sparkling white wine, St. Germain 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.

## 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.

## GIN

### Raging Bull 10

Gin and tropical Red Bull energy drink.

### Green Light Martini 11

Bombay Sapphire Gin, Cointreau and lime juice on the rocks in a martini glass.

### Grapefruit Collins 10

Newport Gin, lemon, sugar and soda.

### Newport Negroni 10

Newport Gin, sweet vermouth and Campari.

### Summer Breeze Martini 11

Hendrick's Gin, St. Germain Elderflower liqueur and Sea Pearl Sauvignon Blanc with a floater of sparkling wine.

Beefeater  
Bombay Sapphire  
Hendrick's

New Amsterdam  
Tanqueray  
Newport Gin

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## NON-ALCOHOLIC BEVERAGES

### MILK 3

Coffee  
Chocolate

### JUICE 3

Orange  
Cranberry  
Apple

Pineapple  
Pink Grapefruit  
Tomato

**Red Bull Energy Drink** 4  
Original or Tropical.



## COFFEE

**Wicked Joe “Big House” Blend** 3 / Free refills  
Organic / Fair Trade / Roasted in Maine

**Nitro Cold Brew Coffee** 7oz / 5  
Rise Brewing Co. “Original Black”

## FROZEN DELIGHTS 5

### Local Ice Cream Shakes

Chocolate, coffee or strawberry.

### **FROZEN** Hot Chocolate

A chocolate lovers dream come true!

### **Barq’s Rootbeer Float**

With local 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	

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# WINES

"Wine is proof that God loves us and wants us to be happy." - Benjamin Franklin

## CHAMPAGNE & SPARKLING WINES

176	<b>Wycliff Sparkling Rosé</b> NV - California	25.00
174	<b>Maschio Prosecco</b> (187ml) NV - Italy	8.50
363	<b>Cuvée Dom Pérignon Champagne</b> 1999 - Epernay, France	195.00
351	<b>Domaine Carneros Brut Rosé</b> NV - Napa, California	59.00
355	<b>Moet et Chandon Imperial Champagne</b> NV - Epernay, France	73.00
361	<b>Roederer Estate Brut</b> NV - Anderson Valley, California	39.00
353	<b>Veuve Clicquot Ponsardin Brut Champagne</b> NV - Reims, France	78.00
175	<b>Wycliff Brut</b> NV - California	25.00

## WHITES CHARDONNAY

113	<b>Clos du Bois</b> 2016 - California	26.00
331	<b>Clos Pegase</b> 2016 - Napa, California	35.00
155	<b>Frei Brothers Reserve</b> 2015 - Sonoma, California	35.00
151	<b>Kendall-Jackson "Vintner's Reserve"</b> 2016 - California	29.00
313	<b>Louis Jadot Pouilly-Fuissé</b> 2015 - Burgundy, France	35.00
322	<b>Raymond Reserve</b> 2015 - Napa, California	32.00
326	<b>Rombauer Vineyards "Carneros"</b> 2016 - Napa, California	59.00
153	<b>William Hill</b> 2016 - California	29.00

## SAUVIGNON BLANC

115	<b>Kim Crawford</b> 2015 - Marlborough, New Zealand	35.00
145	<b>Fournier Sancerre</b> 2016 - Sancerre, France	39.00
317	<b>St. Supéry</b> 2016 - Napa, California	39.00
143	<b>Sea Pearl</b> 2017 - Marlborough, New Zealand	27.00
131	<b>Sterling Vineyards</b> 2016 - Napa, California	28.00
135	<b>Whitehaven</b> 2016 - Marlborough, New Zealand	33.00

## PINOT GRIGIO / PINOT GRIS

123	<b>Ecco Domani</b> 2016 - Delle Venezie, Italy	25.00
133	<b>King Estate</b> 2016 - Oregon	29.00
125	<b>Santa Margherita</b> 2016 - Valdadige, Italy	38.00

## INTERESTING WHITES

111	<b>Cavit Moscato</b> 2016 - Pavia, Italy	27.00
121	<b>Chateau Ste. Michelle Dry Riesling</b> 2016 - Washington	26.00

## BLUSH / ROSÉ

311	<b>Acrobat Rosé of Pinot Noir</b> 2017 - Oregon	29.00
141	<b>M. Chapoutier "Belleruche"</b> 2017 - Côtes du Rhône, France	31.00
312	<b>Murrieta's Well</b> 2016 - Livermore Valley, California	35.00

# REDS

## CABERNET SAUVIGNON

7107	<b>Beaulieu Vineyard “Georges de Latour” Private Reserve</b> 2004 - Napa, California	150.00
7105	<b>Beaulieu Vineyard “Georges de Latour” Private Reserve</b> 2008 - Napa, California	150.00
7213	<b>Beaulieu Vineyard “Georges de Latour” Private Reserve</b> 2010 - Napa, California	175.00
7613	<b>Beringer Reserve</b> 2009 - Napa, California	95.00
7103	<b>Caymus</b> 2007 - Napa, California	140.00
7303	<b>Chateau St. Jean “Cinq Cépages”</b> 2010 - Sonoma, California	105.00
7603	<b>Duckhorn</b> 2014 - Napa, California	95.00
7211	<b>Emblem</b> 2013 - Napa, California	65.00
7503	<b>Ferrari Carano Reserve</b> 2010 - Alexander Valley, California	75.00
7501	<b>Fortress</b> 2013 - Sonoma, California	44.00
7113	<b>Freemark Abbey</b> 2014 - Napa, California	55.00
7611	<b>Hall</b> 2013 - Napa, California	64.00
213	<b>J. Lohr “Seven Oaks”</b> 2016 - Paso Robles, California	29.00
7209	<b>Kendall-Jackson “Jackson Estates”</b> 2013 - Alexander Valley, California	47.00
222	<b>Louis M. Martini</b> 2010 - Napa, California	49.00
7401	<b>Robert Mondavi</b> 2013 - Napa, California	44.00
7215	<b>Smith &amp; Hook</b> 2015 - California	39.00
7411	<b>Shafer “One Point Five”</b> 2014 - Napa, California	115.00

## MERLOT

241	<b>Benziger</b> 2013 - Sonoma, California	28.00
211	<b>Frog’s Leap</b> 2013 - Napa, California	51.00
224	<b>Kendall-Jackson “Vintner’s Reserve”</b> 2013 - California	36.00
234	<b>Rodney Strong</b> 2014 - Sonoma, California	29.00

## PINOT NOIR / GAMAY

232	<b>A to Z</b> 2014 - Oregon	39.00
254	<b>Beaulieu Vineyard Coastal</b> 2016 - California	25.00
7307	<b>Belle Glos “Las Alturas”</b> 2015 - Santa Lucia Highlands, California	80.00
7301	<b>Flying Goat “Rancho Santa Rosa”</b> 2007 - Santa Rita Hills, California	70.00
7605	<b>Kendall Jackson “Grand Reserve”</b> 2013 - California	55.00
214	<b>La Crema</b> 2016 - Monterey, California	39.00
212	<b>Louis Jadot Beaujolais-Villages</b> 2017 - Beaujolais, France	31.00
7201	<b>MacMurray “Reserve”</b> 2013 - Sonoma, California	57.00
7407	<b>Siduri</b> 2016 - Willamette Valley, Oregon	44.00

## PROPRIETARY RED

221	<b>Beaulieu Vineyard Reserve "Tapestry"</b> 2007 - Napa, California	75.00
7609	<b>Beaulieu Vineyard Reserve "Tapestry"</b> 2009 - Napa, California	75.00
7601	<b>Chalk Hill "Estate Red"</b> 2007 - Chalk Hill, California	140.00
243	<b>Ferrari - Carano Siena</b> 2013 - Sonoma, California	39.00
7313	<b>Joseph Phelps "Insignia"</b> 2000 - Napa, California	155.00
7511	<b>Joseph Phelps "Insignia"</b> 2003 - Napa, California	200.00
7509	<b>Joseph Phelps "Insignia"</b> 2004 - Napa, California	300.00
7403	<b>Joseph Phelps "Insignia"</b> 2005 - Napa, California	300.00
7207	<b>Joseph Phelps "Insignia"</b> 2006 - Napa, California	300.00
7607	<b>Joseph Phelps "Insignia"</b> 2007 - Napa, California	300.00
7515	<b>Joseph Phelps "Insignia"</b> 2008 - Napa, California	300.00
7101	<b>Spring Valley Vineyard "Uriah"</b> 2010 - Walla Walla, Washington	75.00

## RHONE / RHONE STYLE

7415	<b>Cambria "Tepusquet Vineyard" Syrah</b> 2012 - Santa Maria Valley, California	38.00
7111	<b>Andre Brunel "Cote du Rhone"</b> 2013 - Rhone, France	35.00
7413	<b>St. Hallett "Faith" Shiraz</b> 2013 - Barossa Valley, Australia	36.00

## ZINFANDEL

7409	<b>Easton</b> 2011 - Amador, California	41.00
7315	<b>Ghost Pines</b> 2013 - California	35.00
233	<b>Ravenswood</b> 2014 - Napa, California	31.00

## INTERESTING REDS

7311	<b>Allegrini "Palazzo della Torre"</b> 2013 - Blend - Veronese, Italy	39.00
7109	<b>Banfi "Aska" Rosso</b> 2014 - Bolgheri, Italy	39.00
7309	<b>Cesari Mara Valpolicella Ripasso</b> 2014 - Italy	35.00
231	<b>Ernie Els "Big Easy" 2015</b> - Western Cape, South Africa	39.00
7115	<b>Le Serre Nuove dell'Orrellaia</b> 2006 Super Tuscan - Tuscany, Italy	95.00
7405	<b>Lucente, Frescobaldi/Mondavi</b> 2014 - Super Tuscan	48.00
7305	<b>Michele Chiarlo Barbera D'Asti</b> 2013 - Piedmont, Italy	34.00
7507	<b>Montes "Purple Angel"</b> 2010 - Blend - Colchagua Valley, Chile	95.00
7513	<b>Norton Malbec Reserva</b> 2013 - Mendoza, Argentina	36.00
7205	<b>Ruffino "Riserva Ducale" Chianti Classico</b> 2008	48.00
244	<b>Terrazas de los Andes Malbec</b> 2016 - Mendoza, Argentina	26.00
242	<b>Trivento "Golden Reserve" Malbec</b> 2014 - Mendoza, Argentina	29.00

# SEASONAL LUNCH SPECIALS

## STARTERS

**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 cheeses. 6.95

**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. 13.95

**Pan-Fried Chickpeas** (vegan) Sautéed with olive oil, cayenne pepper, garlic and shallots. Topped with red onion, scallions and lemon zest. 10.95

**Fried Dill Pickle Spears** Served with house-made chipotle-ranch dipping sauce. 9.95

**New England Cheese Platter** House-made pimento, Narragansett Creamery Atwells Gold (RI), Vermont Creamery Harpoon IPA Ale House Cheddar, Great Hill Blue (MA). Served with crispy fava beans, blackberries, fig jam, pickled cauliflower and warm local bread. 14.95 *Add Danielle Prosciutto (RI) +5 / Add Danielle Genoa Salami (RI) +5*

## SALAD

**Prosciutto Salad** Local prosciutto with arugula, tomato wedges and shaved Parmesan cheese tossed in extra virgin olive oil then topped with balsamic reduction. 12.95

## BURGERS & SANDWICHES

Served with a pickle and your 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, sautéed mushrooms, mango salsa, black beans and rice, or broccoli hollandaise.

**Blackened Burger** 6oz beef patty with Cajun style seasoning topped with caramelized onions and creamy brie, served on a **Belgian waffle bun**. 10.95

**Bacon Jammy Jam Burger** 10oz patty topped with Applewood smoked bacon, creamy brie, Vermont cheddar and fig jam. 12.95

**Brick Alley Baked Italian** Local prosciutto, Genoa salami and pepperoni with provolone cheese. Baked, then topped with arugula, tomatoes, banana pepper rings and red wine vinegar on an open-faced baguette. 11.95

**Short Rib Sandwich** Brick Alley's famous six-hour slow-cooked short rib with creamy brie and caramelized onions served on a toasted baguette. 12.95

## ENTRÉES

Served with choice of:  
fries, side salad, side Caesar salad, cole slaw, quinoa salad, garlic bread, garlic smashed potatoes, sweet potato fries, Nancy's creamed spinach, sautéed mushrooms, mango salsa, black beans and rice, or broccoli hollandaise.

**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 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. 14.95

**Chicken Saltimbocca** Pan-bronzed half-pound chicken breast topped and baked with local prosciutto, provolone cheese, and button mushrooms, finished with Marsala wine pan sauce. 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. 15.95

**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

**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. 19.95

## Welcome

Begin with a selection from our award winning beverage menu or choose a wine from our extensive wine list. **Our wine list features over 100 different vintages and has received the Wine Spectator Award of Excellence.**

Wine Spectator



AWARD  
OF  
EXCELLENCE

## HOUSE INFUSED

We use premium spirits New Amsterdam Vodka and 100% Blue Agave Sauza Tequila as our base spirits. When available we infuse our spirits with ingredients grown locally by @ROMAFarms

### Ruby Red Rosemary Refresher

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

### Sweet Heat Margarita

Jalapeño infused tequila, triple sec, ancho chile liqueur, pineapple juice, lime.

### Rosemary Vodka Collins

Rosemary infused vodka, sour and soda.

## SANGRIA

### Sparkling Blackberry Sangria

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

### Apple Sangria

Draft Hard Apple Cider, Jim Beam Apple, P & J Apple Cinnamon Cordial and ginger ale.

### Cabernet Sangria

California Cabernet, Peach Brandy, sprite, orange juice and fresh cut fruit.

### Pinot Grigio Sangria

Duetorri Pinot Grigio, Peach Brandy, sprite, orange juice and fresh cut fruit.

## FAMOUS OVERSIZED TRIPLE SHOT MARTINIS

Brick Alley's signature oversized cocktail glasses are a throwback to the 1940's and 50's. All martinis are also available "On the Rocks".

### Bikini Martini

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

### Brick Alley Cosmopolitan

Absolut Citron Vodka, Cointreau, a hint of lime and a splash of cranberry.

### Chocolate Martini

New Amsterdam Vodka and White Crème de Cacao dusted with hand shaved chocolate.

### Cool Cucumber Martini

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

### Espresso Martini

New Amsterdam Vodka, Frangelico Hazelnut Liqueur, Baileys Irish Cream and a shot of chilled espresso.

### Grapefruit Flower Martini

House infused rosemary vodka, St. Germain Elderflower liqueur and grapefruit.

### Bob W's Espresso Martini

Stoli Vanil, Tia Maria, Licor 43 and chilled espresso.

### Key Lime Martini

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

### Limoncello Lemon Drop Martini

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

### Summer Breeze Martini

Hendrick's Gin, St. Germain Elderflower Liqueur and Brancot Sauvignon Blanc with a floater of Cristalino Cava Brut.

### Side Car

Hennessy, Triple Sec and sour, shaken and served straight up.

## MARGARITAS

We use 100% Blue Agave Sauza Tequila in the following recipes.

### Sweet Heat Margarita

Jalapeño infused tequila, triple sec, pineapple juice, lime.

### Horni Margarita

Sauza Hornitas Tequila with a splash of cranberry.

### Blackberry

House made blackberry purée, sugar rim.

### Don Julio's Ultimate

Don Julio Añejo Tequila and Grand Marnier.

## CLASSIC COCKTAILS

We did not think our predecessors would mind if we threw in a few modifications for you to enjoy.

### Moscow Mule

Stolichnaya Vodka, ginger beer and lime juice.

### Kentucky Mule

Jim Beam Bourbon.

### Blueberry Mule

Stolichnaya Blueberry Vodka.

### Cucumber Vodka Collins

Prairie Organic Cucumber Vodka, sour and soda.

### Rosemary Vodka Collins

House infused rosemary vodka, sour and soda.

### BAP Old Fashioned

Maker's 46 Kentucky Bourbon, orange bitters, muddled orange, cherry and sugar.

### Cucumber Vodka Gimlet

Prairie Organic Cucumber Vodka and sweetened lime juice on the rocks in a martini glass.

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## ODBC ICED COFFEE COCKTAILS

*That's Organic Dark Brewed Cold*

Brick Alley is proud to serve Wicked Joe Coffee Company Certified Organic fair trade coffee.

### Nutty Irishman

Frangelico Hazelnut Liqueur and Bailey's Irish Cream.

### Kentucky Coffee

Jim Beam Bourbon.

### Irish Coffee

Jameson Irish Whisky and Bailey's Irish Cream.

### Coffee Milk Punch

RumChata, Kahlua, milk and Autocrat coffee syrup.

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## HOUSE SPECIALITY COCKTAILS

### Atomic Apple

Draft Hard Apple Cider, Fireball Whisky, served over ice in a mason jar with a sprig of fresh mint.

### Cable Car

Captain Morgan Spiced Rum, triple sec, lime and sour.

### White Lightning Apple Pie

Ole Smokey Apple Pie Moonshine, Stoli Salted Caramel Vodka and apple juice and a dash of cinnamon, served over ice in a mason jar with a sprig of fresh mint.

### Bahama Mama

Malibu Coconut Rum, Myer's Dark Rum, Cruzan Rum, banana liqueur, pineapple, orange juice and grenadine on the rocks.

### Gosling's Dark and Stormy

Gosling's Black Bermuda Rum and Ginger Beer with a lime.

### Jack Daniel's Lynchburg Lemonade

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

### Juan Daly

Sauza Silver Tequila, raspberry sweet tea and pink lemonade.

### John Daly

Firefly sweet tea vodka and pink lemonade.

### Magic Marc's Pink Lemonade

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

### Mojito Cubano

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

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## FAMOUS FROZEN LIBATIONS

Brick Alley put frozen drinks on the map in Newport way back in 1980.

### Frozen Mudslide

No fillers or mixers here . . . just New Amsterdam Vodka, Dark Crème de Cacao, and Bailey's Irish Cream. Choice of traditional, chocolate, strawberry, shamrock, coconut or brownie.

### Lava Flow

Cruzan Rum, Cream of Coconut, pineapple juice and banana lusciously blended and garnished with a strawberry "Lava Flow".

### Slow Train to Mazatlan

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

### Frozen Bacardi Daiquiris

Choice of strawberry or blackberry.

### Frozen Strawberry Mojito

A frosty sweet strawberry blast with a refreshing mint finish.

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## BLOODY MARY'S

Our bloody mary mix is made fresh in house and served in a 16 oz. shaker glass.

### Brick Alley Classic

Our house made bloody mary mix, New Amsterdam Vodka, celery, pickle and lime.

### Hot Maria

Jalapeño infused Tequila, Sriracha, fresh jalapeño and celery. Want some big kid hot sauce? Just ask.

### The Farmette

Prairie Organic Cucumber and Rosemary Infused vodkas, cucumber and celery.

### Newport Jerky Mary

Absolut Peppar Vodka, Newport Jerky Roadkill chipotle hot sauce and a skewer of gourmet cabernet and herb beef jerky with a touch of bacon salt on the rim.



# 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

**Two-Alarm Beef & Bean Chili**  
Topped with cheddar Jack cheese, red onion, green onion and sour cream. 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 50<sup>th</sup> 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

\*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.)** 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

## 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

### 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.

\*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.

# 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	<b>(AFTER 4:00 PM)</b> 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.

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL DONE</b>
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

\*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.

## 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

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!**

# LUNCH ENTRÉES

All lunch entrées 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.**

## 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.**

### 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. 14.95

### Lemony Chicken Piccata

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

### 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

### Salmon Fillet "Your Way"

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

### 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 Piccata

Pan-seared Georges Bank sea scallops 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

## 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** 12.00

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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

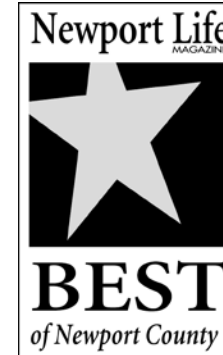
**Garlic Smashed Potato** 4.95

**Steamed Broccoli** 3.95

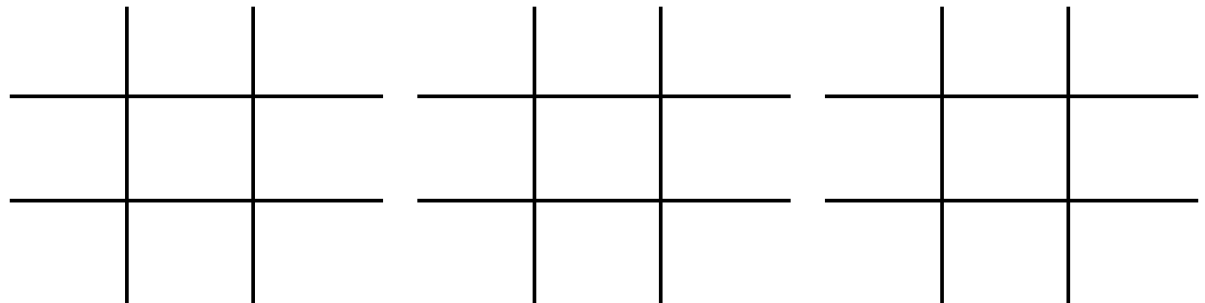
**Child's Side Salad** 2.95

**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.**