



ALAMO

Menu

DRAFTHOUSE

APPETIZERS

BOTTOMLESS POPCORN ^V 440 cal	9.95
Tossed with real clarified butter (720 cal) upon request ADD HERB PARMESAN (90 CAL) OR TRUFFLE PARMESAN SEASONING (90 CAL) +\$1	
CHURRO POPCORN ^V 515 cal	10.95
Fried churro pieces, real clarified butter, tossed with a custom blend of cinnamon, sugar, maple, vanilla *NOT BOTTOMLESS	
CHIPS & QUESO ^V 550 cal	9.95
Hatch green chile queso, cotija, cilantro, and corn tortilla chips	
PICKLE FRIES ^V 340 cal	10.95
Thin sliced, lightly-breaded, fried golden, served with ranch (274 cal)	
VEGAN BUFFALO CAULIFLOWER ^{VG} 360 cal	9.95
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)	
BAKED PRETZEL ^V 600 cal	9.95
Soft-baked, salted, served with queso	
AVOCADO TOAST ^V 315 cal	10.95
Toasted ciabatta, lemon, arugula, tomato, avocado Greek yogurt spread, pickled red onion, radish	
LOADED FRIES 1100 cal	10.95
Made-to-order fries, Hatch green chile queso, Tillamook cheddar, cotija, bacon, cilantro, scallions, sriracha sour cream	
MOZZARELLA STICKS ^V 550 cal	10.95
Lightly-breaded, fried golden, served with home-made marinara (30 cal)	

Holiday Specials

CANDY CANE SHAKE	9.95
Sweet vanilla ice cream blended with crushed candy canes, topped with whipped cream & crushed candy canes	
PAPA ELF'S PEPPERMINT SCHNAPPS SHAKE	10.95
Sweet vanilla ice cream blended with peppermint schnapps & crushed candy canes, topped with whipped cream & crushed candy canes (contains alcohol)	
HOT COCOA & COOKIES	10.95
Decadent hot chocolate, marshmallow, served with two freshly-baked sugar cookies <i>Cookies and cocoa can be ordered separately</i>	

SPIKE IT ADD BAILEYS IRISH CREAM LIQUEUR +\$5

SALADS

COBB SALAD 670-950 cal	14.95
Choice of grilled or fried chicken, chopped romaine, tomato, bacon, blue cheese, avocado, hard-boiled egg, tossed with ranch dressing	
ULTIMATE GARDEN SALAD ^V 700 cal	10.95
Chopped romaine, cherry tomato, radish, cucumber, red onion, sourdough croutons, tossed with choice of serrano lime (300 cal) or ranch dressing (190 cal) ADD GRILLED CHICKEN (230 CAL) +\$6 OR FRIED CHICKEN (280 CAL) +\$6	
CAESAR SALAD ^V 260 cal	10.95
Chopped romaine, croutons, herbed parmesan, tossed with creamy garlic parmesan dressing ADD GRILLED CHICKEN (230 CAL) +\$6 OR FRIED CHICKEN (280 CAL) +\$6	

ENTREES

SERVED WITH FRIES & KETCHUP (470 CAL) • SUB SIDE SALAD +3	
HAND-BREADED CHICKEN TENDERS 760 cal	14.95
24-hour dry brine, hand-breaded, fried golden, served with scratch-made Hatch green chile gravy (140 cal)	
FISH & CHIPS 690 cal	15.95
Beer-battered cod, fried to order, served with home-made tartar sauce MALT VINEGAR AVAILABLE UPON REQUEST (130 CAL)	
BUFFALO CAULIFLOWER BASKET ^{VG} 690 cal	12.95
Hand-breaded fried florets, tossed in Buffalo sauce, served with vegan ranch (220 cal)	

PIZZAS

SCRATCH-MADE, 10-INCH, THIN CRUST • ADD SIDE SALAD +\$3	
SUB GLUTEN-FREE CAULIPOWER™ CRUST (180 CAL) +\$3	
MAKE IT ANGRY ADD JALAPENOS, CRUSHED RED PEPPER AND FRESH BASIL +\$2	
PEPPERONI 880 cal	14.95
Pepperoni, Tillamook mozzarella, parmesan, home-made marinara	
CARNIVORE 980 cal	14.95
Pepperoni, salami, smoked bacon, pork sausage, Tillamook mozzarella, parmesan, home-made marinara	
OMNIVORE 860 cal	14.95
Pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, mushrooms, Tillamook mozzarella, parmesan, home-made marinara	
VEGAN SUPREME ^{VG} 720 cal	14.95
Fresh tomatoes, mushrooms, red onions, Kalamata olives, fresh basil, Daiya™ plant-based vegan cheese, home-made marinara	
SPICY BUFFALO 810 cal	15.95
Ranch-roasted chicken, creamy Buffalo sauce, blue cheese, red onion, fresh green onion, Tillamook mozzarella, parmesan	
MARGHERITA ^V 900 cal	13.95
Tomato slices, roasted garlic, fresh basil, Tillamook mozzarella, parmesan, home-made marinara	

SANDWICHES

SERVED WITH FRIES, PICKLE SPEAR & KETCHUP (470 CAL)	
SUB GLUTEN-FREE BUN (270 CAL) +\$3 • SUB SIDE SALAD +\$3	
ROYALE WITH CHEESE* 640 cal	15.95
Tillamook cheddar, brisket, sirloin & chuck blend patty, smoked bacon, caramelized onion, lettuce, tomato, lemon-garlic aioli, seeded bun SUB BEYOND MEAT™ PATTY +\$3	
MONSTER BURGER* 1050 cal	16.95
Brisket, sirloin & chuck blend patty, green chile, loaded waffle fries, bacon, queso, cilantro aioli SUB BEYOND MEAT™ PATTY +\$3	
GRILLED CHICKEN CLUB 800 cal	16.95
Tillamook cheddar, bacon, avocado, lettuce, tomato, lemon-garlic aioli, seeded bun	
FRIED CHICKEN & ASIAN SLAW 910 cal	15.95
Hand-breaded chicken breast, sriracha-soy aioli, brussels sprout & cabbage slaw, seeded bun	
CHICKEN CORDON BLEU 1215 cal	15.95
Hand-breaded chicken breast, ham, Swiss cheese, mustard aioli, seeded bun	
BREAKFAST CLUB* 665 cal	13.95
Thick cut bacon, fried egg, Swiss cheese, lemon-garlic aioli, arugula, tomato, seeded bun	
PHILLY CHEESESTEAK 960 cal	16.95
Thin-sliced sirloin, roasted peppers, onions, mushrooms, pepperoncinis, American cheese, hoagie roll	
BEYOND MEAT™ VEGAN BURGER ^{VG} 700 cal	15.95
Beyond Meat™ patty, lettuce, tomato, vegan ranch, caramelized onions, toasted ciabatta	

SWEETS

THREE WARM, BAKED-TO-ORDER COOKIES	
CHOCOLATE CHIP COOKIES ^V 1040 cal	7.95
VEGAN CHOCOLATE CHIP COOKIES ^{VG} 600 cal	7.95
M&M'S ^V 420 cal	5.95
PEANUT M&M'S ^V 770 cal	5.95
SOUR PATCH KIDS ^{VG} 360 cal	5.95

HAND-SPUN SHAKES

MEXICAN VANILLA SHAKE 640 cal	8.95
CHOCOLATE SHAKE 930 cal	8.95
STRAWBERRY SHAKE 790 cal	8.95
COOKIE SHAKE 980 cal	8.95
SALTED CARAMEL SHAKE 980 cal	8.95

V = VEGETARIAN VG = VEGAN

October 20, 2022 3:08 PM

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

2,000 calories in a day is used for general nutritional advice, but calorie needs vary

DRAFT BEERS

(512) IPA , American IPA	9
AUSTIN BEERWORKS Peacemaker Anytime Ale	8
BEERBURG Mexican Lager	8
BISHOP CIDER	10
BROOKLYN BREWERY Pulp Art IPA	8
DOGFISH HEAD Slightly Mighty IPA	9
DOS EQUIS Lager Especial	7
FAMILY BUSINESS Haulin Oats	10
LAGUNITAS IPA	9
LAGUNITAS Lil Sumpin' Sumpin' Ale	9
LEFT HAND Milk Stout	10
MICHELOB ULTRA Light American Lager	7
PINTHOUSE Electric Jellyfish Hazy IPA	11
REAL ALE Devil's Backbone Belgian-style Tripel	9
REAL ALE Hans Pils	8
SAMUEL ADAMS Seasonal	9
SHINER Bock, Dark lager	8
SIERRA NEVADA Hazy Little Thing IPA	9
SIERRA NEVADA Wild Thing Sour	9
STONE Fear.Movie.Lions Double IPA	10
VISTA BREWING Adair Kolsch	9

BOTTLES & CANS

BROOKLYN Lager	8
DOGFISH HEAD Sea Quench Ale	8
INDEPENDENCE Austin Amber	7
LAGUNITAS Hoppy Refresher <i>NON-ALCOHOLIC</i>	7
LEFT HAND Peanut Butter Milk Stout	9
LONE STAR Lager 16oz	6
NEGRA MODELO Dunkel Style Lager	7
SIERRA NEVADA Pale Ale	7
STONE Buenaveza Salt & Lime Lager	8
STONE Delicious IPA <i>GLUTEN-REDUCED</i>	8
WHITE CLAW Grapefruit Hard Seltzer	8
WHITE CLAW Mango Hard Seltzer	8

SIGNATURE COCKTAILS

MARGARITA 230 cal	10
Frozen or on the rocks, Exotico Blanco Tequila, Naranja Orange Liqueur, pressed lime juice, salted rim	
WATERMELON MEZCAL	
MARGARITA 186 cal	16
Illegal Mezcal, pressed watermelon juice, pressed lime juice, simple syrup	
RAIN ON THE RANCH WATER 106 cal	16
Teremana Tequila, pressed lime juice, chile-spiked lime & a bottle of Richard's Sparkling Rainwater	
ITALIAN 75 180 cal	11
Drumshanbo Gunpowder Gin, Italicus infused with JAB MiXOLOGY Lavender Orange, pressed lemon juice, Guinigi Prosecco	
TITO'S TOP HAT MULE 170 cal	10
Tito's Handmade Vodka, pressed lime juice, Top Hat Ginger Beer	
GIN & CUKES 210 cal	13
Hendrick's Gin, Pearl Cucumber Vodka, Barrow's Intense Ginger, Liber & Co. Tonic syrup, pressed lime juice, soda	
PINEAPPLE TI' PUNCH 174 cal	12
Don Q Cristal Rum, Liber & Co. Pineapple, pressed lime juice	
FISTFUL OF BOURBON	
OLD FASHIONED 230 cal	13
Fistful of Bourbon, bitters, sugar, cherry, orange	
LONGBRANCH GOLD RUSHMORE 191cal	14
Longbranch Bourbon, pressed lemon juice, Liber & Co. Fiery Ginger syrup	
IRISH COFFEE 170 cal	10
Tullamore D.E.W. Irish whiskey, fresh coffee, sugar cube, whipped cream	

RED WINE

GLASS/BOTTLE

GASCON MALBEC Argentina 150 cal	11/42
MACMURRAY ESTATE PINOT NOIR California 140 cal	15/57
CHARLES & CHARLES POST NO. 35 RED BLEND Columbia Valley Washington 150 cal	11/42
SANTA EMA MERLOT Chile 143 cal	13/50
TREE FORT CABERNET California 144 cal	11/40
CEDAR & SALMON CABERNET SAUVIGNON	
HORSE HEAVEN HILLS Oregon 143 cal	15/57

WHITE WINE

GLASS/BOTTLE

GUINIGI PINOT GRIGIO	
D.O.C. DELLE VENEZIE Italy 150 cal	10/39
WILLIAM HILL CHARDONNAY California 120 cal	11/39
INVIVO X, SJP SAUVIGNON BLANC New Zealand 139 cal	16/58
PORTILLO ESTATE GROWN SAUVIGNON BLANC Argentina 140 cal	11/43

ROSÉ & SPARKLING

GLASS/BOTTLE

CHARLES & CHARLES ROSÉ Washington State 150 cal	9/32
SEGURA VIUDAS BRUT CAVA Spain 150 cal	9/32
GUINIGI PROSECCO D.O.C. Treviso, Italy 150 cal	11/46
LE GRAND COURTÂGE	
BRUT ROSÉ France 150 cal	13/50

SPIRITS

YOUR FAVORITE COCKTAILS MADE WITH ONE OF OUR FEATURED BRANDS

TITO'S HANDMADE VODKA 100 cal	9
JACK DANIEL'S WHISKEY 100 cal	9
DON Q CRISTAL RUM 100 cal	9
NEW AMSTERDAM GIN 100 cal	9
EXOTICO BLANCO TEQUILA 100 cal	9

BOOZY SHAKES

THE GRASSHOPPER 740 cal	10
DeKuyper crème de menthe, crème de cocoa	
WHISKEY BANANA SPLIT SHAKE 840 cal	10
Wild Turkey Longbranch bourbon, Liber & Co. Pineapple, Monin dark chocolate, roasted banana, strawberry purée	
COLD BREW TURBO SHAKE 750 cal	10
Jameson Cold Brew, Grady's NOLA Cold Brew, topped with chocolate sauce	

DRINKS

BOTTOMLESS SODA 0-320 cal	5.95
COKE / DIET COKE / SPRITE / DR PEPPER / COKE ZERO	
BOTTOMLESS ICED TEA 0 cal	5.95
SWEET OR UNSWEET	
RED BULL 20-170 cal	4.95
REGULAR / SUGAR-FREE / TROPICAL	
RICHARD'S SPARKLING RAINWATER 0 cal	4.95
BOTTOMLESS CUP OF COFFEE 0-320 cal	4.95
CREAM & SUGAR AVAILABLE UPON REQUEST	
CANE SUGAR LEMONADE 150 cal	4.95
Mexican cane sugar, fresh lemon juice	
GRADY'S NOLA STYLE COLD BREW 0-320 cal	5.95
CREAM & SUGAR AVAILABLE UPON REQUEST	

Alamo Drafhhouse is committed to providing a fair and consistent wage, so an **18% service charge** will be added to all bills. Any additional tips for exceptional service are greatly appreciated.

October 20, 2022 3:08 PM