

BRUNCH
Saturday & Sunday
10:00am-1:45pm

ARMITAGE ALEHOUSE

Sun-Tues, 4:30pm-10:00pm
Wed-Thurs, 12:00pm-10:00pm
Friday, 12:00pm-10:30pm
Saturday, 4:30pm-10:30pm

STARTERS

Half Dozen East Coast Oysters * <i>ocean brine, cocktail sauce, champagne mignonette</i>	23 ⁹⁹
Shrimp Cocktail * <i>cocktail sauce, dijonaise</i>	25 ⁹⁹
Steak & Anchovy Tartare * <i>toasted sourdough, anchovy mayo, farm egg</i>	25 ⁹⁹
Spiced Lamb Samosa † <i>lamb confit, garam masala, green herb & yogurt chutney</i>	16 ⁹⁹
Délice de Bourgogne & Truffle Honey * <i>triple cream, soft ripened cheese, country sourdough toast</i>	18 ⁹⁹

Charred Naan Bread - 10⁹⁹

CHOICE OF SPREADS: green chutney yogurt • whipped feta • spiced lamb † - 3⁹⁹/EA

SALADS

Alehouse Chopped Wedge * <i>egg, bacon, blue cheese, herb buttermilk ranch</i>	20 ⁹⁹	Smoked Trout Caesar * <i>romaine hearts, salt & vinegar chips, parmesan</i>	20 ⁹⁹
Chicory, Mango & Paneer * † <i>red & yellow endive, cilantro, shaved paneer cheese, maple roasted cashews, citrus vinaigrette</i>	18 ⁹⁹	Butter Lettuce Salad * <i>lightly dressed with avocado & fines herbes</i>	19 ⁹⁹

ENHANCEMENTS

Free Range Chicken Breast - 9⁹⁹ • Prime Ribeye - 15⁹⁹ • King Salmon - 18⁹⁹
Baby Shrimp - 12⁹⁹ • Avocado - 3⁹⁹

TIKKA MASALA

London Style Curries *

Chicken Breast - 19⁹⁹ • Curried Shrimp - 19⁹⁹ • Chickpea & Potato - 15⁹⁹

DELICATE SEAFOOD

Branzino Filet * - 32 ⁹⁹ <i>green herb chutney, virgin olive oil</i>
Honey Pepered King Salmon * - 39 ⁹⁹ <i>roasted zucchini, sweet peas, lemon</i>
Miso Glazed Black Cod * - 39 ⁹⁹ <i>soy dashi, pea tendrils</i>
Ale Steamed Mussels - 24 ⁹⁹ <i>la chouffe belgian ale, shallots, espelette, fresh herbs</i>

ENTREES & PASTA

Pike Fish & Chips - 27 ⁹⁹ <i>malt vinegar salt & remoulade</i>
Tandoori-Style Chicken * - 26 ⁹⁹ <i>spiced yogurt marinade, roasted peppers, tamarind chutney</i>
English-Cut Prime Rib Sandwich - 26 ⁹⁹ <i>swiss cheese, horseradish, au jus</i>
Zucchini Bucatini * - 26 ⁹⁹ <i>arugula pesto, parmesan, lemon zest</i>

STEAKS, CHOPS & BURGERS

Wagyu Double Cheeseburger * (plant based upon request) <i>pressed, griddled, served a hot juicy medium plus with fries</i>	29 ⁹⁹
Peppercorn Steak Frites * <i>piquant peppercorn cognac sauce & fries</i>	39 ⁹⁹
Double Cut Berkshire Pork Chop * <i>cognac sauce, sweet prunes, bacon lardon, fried rosemary</i>	39 ⁹⁹
Double Cut Lamb Chops * <i>garam masala, garlic confit, natural jus</i>	59 ⁹⁹
Dry Aged New York Strip Steak * <i>herb butter & coarse sea salt</i>	79 ⁹⁹
Rafi's Royale Ribeye * <i>marinated ribeye, island style, cherry peppers</i>	64 ⁹⁹

SIDES

Steamed Broccoli * <i>drawn butter & lemon</i>	13 ⁹⁹
Sweet Peas & Bacon * <i>lemon & fresh mint</i>	13 ⁹⁹
Buttery Potato Mash * <i>natural gravy</i>	10 ⁹⁹
Baked Sweet Potato * <i>butter, brown sugar, garam masala</i>	10 ⁹⁹
French Fries * <i>garlic aioli</i>	8 ⁹⁹
Orange Lentil Dal * <i>garam masala & ginger</i>	9 ⁹⁹
Basmati Rice * <i>2-year aged</i>	4 ⁹⁹

Pot Pies

~one or two daily~

Heritage Chicken
classic pot pie gravy
~25⁹⁹~



Steak & Ale
prime beef, brown ale, peas & carrots
~28⁹⁹~



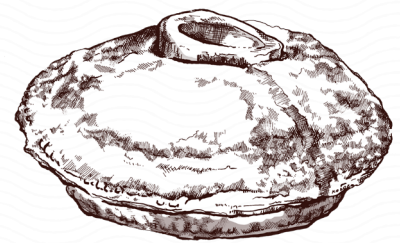
Spiced Lamb
lamb confit, garam masala, peas
~28⁹⁹~



Duck & Morel
bone marrow, peas & carrots
~32⁹⁹~



Oxtail & Red Wine
bone marrow & root vegetables
~29⁹⁹~



*These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

HOUSE COCKTAILS

Summer Alehouse Tonic 16.⁹⁵
wheatley vodka, tonic, kaffir lime, marigold

Mumbai Mule.....15.⁹⁵
wheatley vodka, lime, ginger, cinnamon, peppercorn

Fancy Pineapple Daiquiri..... 16.⁹⁵
fancy stiggins pineapple rum, lime, demerara

Lion's Tail15.⁹⁵
evan williams bourbon, allspice, lime

Penicillin 17.⁹⁵
toki whisky, ginger, honey, lemon

100 Year Old Cigar..... 18.⁹⁵
ron zacapa 23, cynar, laphroaig, angostura

Hugo Spritz 16.⁹⁵
st. germain, mint, soda, brut

Pastis Pearl..... 16.⁹⁵
plymouth gin, pastis, mint

Singapore Sling 16.⁹⁵
prairie gin, cointreau, pineapple, cherry

AGAVE

Tequila Moro - 16.⁹⁵
corazon blanco, cio chiaro, blood orange, lime

Malabar - 16.⁹⁵
casamigos reposado, saffron, turmeric, lime

Mezcal Corpse Reviver - 17.⁹⁵
montelobos mezcal, cointreau, absinthe

OLD FASHIONEDS

Rye - 15.⁹⁵
wild turkey rye, demerara, bitters

Bourbon - 17.⁹⁵
nelson's green brier, demerara, bitters

Caribbean - 15.⁹⁵
fancy stiggins pineapple rum, demerara, bitters

GIN

East India G & T - 17.⁹⁵
jin jiji darjeeling gin, saffron, juniper, lime

Himalayan Gimlet - 16.⁹⁵
nilgiris indian gin, lime

Queen's Cup - 16.⁹⁵
sipsmith strawberry smash gin, chinola passionfruit, aperol, grapefruit

MARTINIS

Espresso 16.⁹⁵
mr. black espresso liqueur, nuit blanche vodka, cold brew, coffee & cocoa bitters

Vesper 17.⁹⁵
nuit blanche vodka, prairie gin, lillet blanc

Money Penny 16.⁹⁵
nilgiris indian gin, cocchi rosa, orange bitters

Empress of India 16.⁹⁵
empress gin, lillet rose, elderflower, lemon

SPIRIT FREE

Rose Chamomile Iced Tea 15.⁹⁵
chamomile cold brewed tea, rose water, lemon

Citrus Ritual..... 15.⁹⁵
ritual tequila alternative, blood orange, lime, mint, club soda

Ghia Spritz 15.⁹⁵
ghia aperitif, q elderflower tonic, mint, saffron

St. Agrestis "Negroni" 15.⁹⁵
bottled st. agrestis "phony negroni"

SPARKLING BY THE GLASS

Lucien Albrecht, **Brut**, Cremant d'Alsace, France, NV, bright, juicy, elegant 15

Maurice Bonnamy, **Brut Rosé**, Crémant de Loire, France, NV, tangy, fruity, sublime..... 15

Charpentier, "Tradition," **Brut**, Champagne, France, NV, succulent, creamy, vital 27

Mionetto, "**Alcohol-Removed**," Prosecco, Italy, NV, elegant, joyous, celebratory 14

WHITE & ROSÉ BY THE GLASS

Matthew Fritz, **Sauvignon Blanc**, North Coast, California, 2023, fruity, herbaceous, crisp..... 15

Francois le Saint, **Sauvignon Blanc**, Sancerre, France, 2022, herbal, mineral, refined 24

Duck Pond, "Natural Path," **Pinot Grigio**, Willamette Valley, Oregon, 2023,  tranquil, honeyed, subtle..... 15

Tyler, **Chardonnay**, Santa Barbara, 2022, scintillating, shimmering, textured 19

Julien Brocard, **Chardonnay**, Boissonneuse, Chablis, 2021,  racy, saline, sapid 25

Jean-Michel Gautier, **Chenin Blanc**, Demi-Sec, Vouvray, France, 2021, honeyed, chalky, off-dry 16

Domaine de Fontsaite, "Gris de Gris" **Rosé**, Grenache blend, Corbières, France, 2022, flirty, delicate, suave..... 16

Leitz, "Eins Zwei Zero," **Dealcoholized Chardonnay**, Germany, NV, flirty, delicate, suave 15

RED BY THE GLASS

Domaine Cosse et Maisonneuve, "Solis," **Malbec**, Cahors, 2021, crunchy, bright, vibrant 15

Sans Liege, "The Offering," **Grenache Blend**, Central Coast, California, 2021, flamboyant, opulent, spicy 17

Château Haut Colombier, **Merlot/Cabernet**, Côtes de Blaye, Bordeaux, France, 2020, modern, rich plum, earthy..... 17

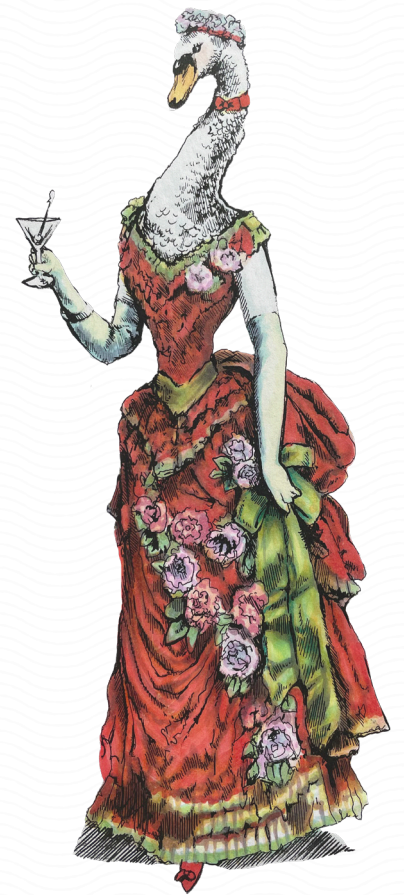
Violet Hill, **Pinot Noir**, Oregon, 2022, lithe, elegant, perfumed 18

Dan Kosta, **Pinot Noir**, "Admire," Sonoma Coast, California, 2022, succulent, indulgent, heady. 25

Barter & Trade, **Cabernet Sauvignon**, Columbia Valley, Washington, 2022, lush, silky, cigar box 18

Turnbull, **Cabernet Sauvignon**, Napa Valley, 2021, dense, powerful, intense 28

Leitz, "Zero Point Five," **Dealcoholized Pinot Noir**, Germany, NV, supple, fragrant, harmonious 15



BRITISH STYLE DRAUGHTS

Harp, Lager, 4.5%..... 8.⁰⁰

Bellhaven, Scottish Ale Nitro, 5.2% 8.⁰⁰

Guinness, Draught Nitro, 4.2%..... 8.⁵⁰

Dovetail, Vienna Lager, 5.1% 9.⁰⁰

Fullers, London Pride, 4.7%..... 9.⁰⁰

Hopewell, Belly Up Pub Ale, 4.7%..... 9.⁰⁰

Azadi, Rotating Selection (please ask server for details) 8.⁵⁰

Brasserie d'Achouffe, La Chouffe, Belgian Strong Ale, 8.0% 10.⁵⁰

BOTTLES & CANS

Azadi, Manali Hazy IPA 6.8%, 16 oz..... 11.⁵⁰

Right Bee, Semi Dry Cider 6.0% 8.⁵⁰

Boddington's, English Pub Ale, 4.7%, 16 oz..... 8.⁰⁰

Greene King, Old Speckled Hen English Pale Ale, 5.0%, 16 oz ... 10.⁰⁰

Smithwicks, Red Irish Ale, 4.5% 7.⁰⁰

Bells, Two Hearted, IPA, 7.0% 7.⁵⁰

Marz, Triple Crown Jasmine Lager, 5.0% 9.⁵⁰

Cruz Blanca, Mexico Calling, Lager, 4.7% 7.⁰⁰

Glutenberg, Blonde, 4.5%, 16 oz 11.⁰⁰

Athletic, Run Wild (non-alcoholic IPA)..... 7.⁰⁰

 **BLACK & TAN** 
Harp topped with Guinness - 9.⁰⁰

 organic/biodynamic/low sulfite