



ALAMO

DRAFTHOUSE

Menu



APPETIZERS

- BOTTOMLESS POPCORN** 440 cal **8**
Tossed with real clarified butter (720 cal) upon request.
ADD HERB PARMESAN (90 CAL)
OR TRUFFLE SEASONING (90 CAL) FOR \$1.
- CHIPS & QUESO^v** 550 cal **9**
Hatch green chile queso, Cotija, cilantro, and corn tortilla chips.
- BUFFALO CAULIFLOWER^{vg}** 360 cal **10.5**
Our veggie spin on Buffalo wings. A 100% vegan recipe, served with vegan ranch (220 cal).
- BAKED PRETZEL^v** 600 cal **8.5**
Hot baked pretzel served with queso and whole grain honey mustard.
- LOADED FRIES** 1100 cal **11.5**
A pile of fries topped with our Hatch green chile queso, Tillamook cheddar, Cotija, smoked bacon, cilantro, scallions and Sriracha sour cream.
- MOZZARELLA STICKS^v** 530 cal **8.5**
Crispy, breaded, and served with marinara (30 cal).
- WINGS** 1000-1130 cal **12.5**
Tossed with choice of Hot, Really Hot, or BBQ sauce and served with celery and choice of ranch (190 cal) or blue cheese dressing (290 cal).

LIMITED
TIME
ONLY

Bonus Features

- PICKLE FRIES** **9**
Delectable dill pickles sliced thin, coated in cornmeal, and fried to golden perfection. Served with ranch.
- BUFFALO CHICKEN PIZZA** **14.5**
Blue cheese or ranch – why not both?
Spicy Buffalo-ranch sauce topped with mozzarella, roasted chicken, red onion, scallions, and blue cheese.
- MATCHA CHOCOLATE SHAKE** **8**
Vanilla ice cream blended with green tea powder in a chocolate drizzled glass, topped with whipped cream and more chocolate, and garnished with a full-sized, sesame-seed-coated sugar cookie.
MAKE IT BOOZY WITH BARROWS INTENSE GINGER LIQUEUR FOR \$2
- FRONT PORCH SLING COCKTAIL** **11**
A refreshing mix of Jim Beam bourbon, lemon, honey, grenadine, and bitters shaken and served over ice.

SALADS

- COBB SALAD** 670-950 cal **14**
Choice of grilled or fried chicken served with chopped romaine, tomatoes, bacon, blue cheese, avocado, and hard-boiled egg tossed with ranch dressing.

ENTREES

- CHICKEN TENDERS** 760 cal **13.5**
Served with Hatch green chile gravy.
Served with fries and ketchup (470 cal).
- FISH & CHIPS** 690 cal **14.5**
Beer-battered cod served with tartar sauce (130 cal). Served with fries and ketchup (470 cal).
- BUFFALO CAULIFLOWER BASKET^{vg}** 360 cal **13**
Our veggie spin on Buffalo wings. A 100% vegan recipe, served with vegan ranch (220 cal). Served with fries and ketchup (470 cal).
- RIBEYE TACOS** 360 cal **13.5**
Three tender ribeye tacos topped with Cotija cheese, onion, avocado crema, and cilantro.
SINGLE RIBEYE TACO \$5

PIZZAS

- MADE FROM SCRATCH, 10 INCH CRISPY THIN CRUST / CAULIPOWER™ GLUTEN FREE CRUST (180 CAL) IS AVAILABLE FOR \$2**
- CHEESE^v** 740 cal **12**
Our signature blend of marinara, mozzarella, parmesan, and pecorino romano.
- PEPPERONI** 880 cal **14.5**
You've had pepperoni pizza before. This is a pepperoni pizza.
- ANGRY PEPPERONI** 890 cal **15**
Prepare for some serious heat, with pickled jalapeños, roasted garlic, red chili flakes, and fresh basil. Oh, and pepperoni.
- THE CARNIVORE** 970 cal **15**
All the meats – pepperoni, salami, smoked bacon, and pork sausage.
- THE OMNIVORE** 860 cal **14.5**
For "all of the above" sorts of tastes – pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, and mushrooms.
- TOMATO BASIL^v** 880 cal **13**
Fresh mozzarella, Parmesan, and Pecorino Romano.
- BBQ CHICKEN** 1300 cal **14.5**
BBQ sauce, five cheese blend, red onion, grilled chicken, roasted peppers, cheddar, creamy chipotle sauce, and cilantro.
- ULTIMATE MEATBALL** 900 cal **14.5**
Scratch meatballs, ricotta, Parmesan Romano cheese, garlic purée, caramelized onions, and fresh basil.

SANDWICHES

- SERVED WITH FRIES, PICKLE SPEAR & KETCHUP (470 CAL)**
- ROYALE WITH CHEESE** 640 cal **14.5**
A tasty burger. With Tillamook cheddar, smoked bacon, caramelized onion, tomato, lettuce, and lemon garlic aioli, on a toasted seeded bun.
- BBQ SMOKED BACON BURGER** 1350 cal **14.5**
Tillamook cheddar, beer mustard, Brussels sprout slaw, cabbage, and scallions.
- HATCH GREEN CHILE BURGER** 960 cal **14.5**
Tortilla strips, queso, red onion, and dijon mustard on a toasted seeded bun.
- PHILLY CHEESESTEAK** 960 cal **14.5**
Sirloin with roasted peppers, onions, mushrooms, pepperoncinis, American cheese on a hoagie roll.
- GRILLED CHICKEN SANDWICH** 800 cal **14**
Topped with Tillamook cheddar, smoked bacon, avocado, tomato, lettuce, and lemon garlic aioli, on a toasted seeded bun.
- FRIED CHICKEN SANDWICH** 910 cal **14**
Sriracha soy, Brussels sprout slaw, cabbage, and scallions on a toasted seeded bun.

SWEETS

- Satisfy your craving with three freshly baked-to-order cookies.
- CHOCOLATE CHIP COOKIE** 1040 cal **8**

SHAKES

- MEXICAN VANILLA SHAKE** 640 cal **8**
- ANCHO CHOCOLATE SHAKE** 950 cal **8**
- COOKIE SHAKE** 980 cal **8**

V = VEGETARIAN VG = VEGAN

January 27, 2022 7:09 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

REVOLVER	Blood & Honey Texas Ale	7
RAHR & SONS	Texas Red American Amber	6.5
TWO DOCS	Chilton Sour Gose	6
TWO DOCS	Buddy Hoppy American IPA	6
BROOKLYN	Pulp Art IPA	6
MODELO	Mexican Lager	6
STONE	Fear.Movie.Lions Double IPA	7.5
LAGUNITAS	IPA	6
BROOKLYN	Bel Air Sour	6
DOGFISH HEAD	Slightly Mighty IPA	7
SIERRA NEVADA	Hazy Little Thing IPA	6.5
SIERRA NEVADA	Seasonal	6.5
AUSTIN EASTCIDERS	Texas Honey Cider	8
DEEP ELLUM	Seasonal	6.5
BLUE MOON	Belgium White Wheat Ale	6
DOS EQUIS	Especial Lager	6
GUINNESS	Draught Stout	7.5
KARBACH	Seasonal	6
KARBACH	Crawford Bock	6
KARBACH	Love Street Kölsch Blonde	6
KONA	Big Wave Golden Ale	6
LBK	Lead Farmer New England IPA	6.5
LEFT HAND	Milk Stout	7
MARBLE	Double White Ale	6
MICHELOB ULTRA	Lager	6
ACE	Pinepple Cider	7.5
SAINT ARNOLD	Art Car IPA	6.5
SAMUEL ADAMS	Boston Lager	6
BISHOP CIDER CO.	Pecan Pie	6.5
SHINER	Bock	6
LAGUNITAS	Lil Sumpin' Sumpin' Ale	6.5
SAINT ARNOLD	Fancy Lawnmower Kölsch	6.5

BOTTLES & CANS

DOGFISH HEAD	Sea Quench Ale	6.5
LEFT HAND	Peanut Butter Milk Stout	7
STONE	Buenaveza Salt & Lime Lager	6
STONE	Delicious IPA	6.5
LAGUNITAS	Hoppy Refresher <i>NON-ALCOHOLIC</i>	6
WHITE CLAW	Grapefruit, Hard Seltzer	6.5
BROOKLYN	Lager	6
PACIFICO	Clara Lager	6
SIERRA NEVADA	Wild Little Thing Sour	6.5
BUD LIGHT	Lager	5.5
CORONA	Extra, Pilsner	6
LONE STAR	Lager	5.5
COORS LIGHT	Lager	5.5

SIGNATURE COCKTAILS

MOSCOW MULE	170 cal Tito's Handmade Vodka, lime juice, ginger beer.	9
DUDE'S WHITE RUSSIAN	170 cal The Dude imbibes. SKYY Vodka, Kahlúa, and half and half.	10
NEGRONI	200 cal Tanqueray gin, Campari, Dolin vermouth rouge, orange oil.	12
PAINKILLER	280 cal Sailor Jerry Spiced Rum, pineapple juice, orange juice, coconut, dash of nutmeg.	9
FRENCH 75	120 cal Hendrick's Gin, lemon, Segura Viudas brut reserva cava.	11
LONG ISLAND ICED TEA	170 cal Vodka, gin, rum, tequila, orange liqueur, sour mix, and a splash of Coca-Cola.	9

AGAVE COCKTAILS

CLOONEY MARGARITA	280 cal The role of "tequila" will be played by Dwayne "The Rock" Johnson's Teremana Reposado Tequila. Also Cointreau, Grand Marnier, fresh lime, and simple syrup, served on the rocks.	12
MAMBO MARGARITA	230 cal Frozen margarita with our house-made sangria.	11
FRESH SMOKED PALOMA	130 cal Del Maguey Vida mezcal, grapefruit juice, lime juice, simple syrup, and soda.	11
MARGARITA: ON THE ROCKS OR FROZEN	230 cal Exotico Tequila Blanco, Naranja Orange Liqueur, fresh lime and salted rim.	10

BEER & WINE COCKTAILS

SANGRIA	260 cal Red wine with orange juice, lime juice, and fruit garnish.	8
MICHELADA	160 cal Modelo Mexican lager, tomato, Sriracha, lime, Worcestershire, salt.	9
LAGER & LIME	210 cal Modelo Mexican lager and lime cordial.	9
APEROL SPRITZ	130 cal Aperol, sparkling wine, soda.	12

WHISKEY COCKTAILS

WHISKEY SOUR	300 cal Jack Daniel's and sour mix, with a cherry and orange garnish.	9
SAZERAC	140 cal Rye, sugar, Peychaud's bitters, absinthe rinse.	9
MANHATTAN	190 cal Buffalo Trace, sweet vermouth, bitters.	9.5
KENTUCKY BUCK	180 cal Wild Turkey 101 Bourbon, strawberry, lemon, Top Hat organic ginger beer, bitters.	10
OLD FASHIONED	150 cal Maker's Mark, orange, Maraschino cherry, bitters, sugar.	10

RED WINE

	GLASS/BOTTLE	
MACMURRAY ESTATE PINOT NOIR	9.5/28.5	
LINE 39 MERLOT	8/24	
QUERCETO TUSCAN RED	8/24	
ROBERT HALL		
CABERNET SAUVIGNON	9/27	
CEDAR + SALMON CABERNET	BOTTLE	35

WHITE WINE

	GLASS/BOTTLE	
THREE PEARS PINOT GRIGIO	8/24	
WILLIAM HILL CHARDONNAY	8/24	
STARBOROUGH		
SAUVIGNON BLANC	8.5/25.5	

ROSÉ & SPARKLING

	GLASS/BOTTLE	
POMELO ROSÉ	8/24	
SEGURA VIUDAS BRUT CAVA	8.5	
LA MARCA PROSECCO	187ML	9.5
CASTELLO DEL POGGIO		
MOSCATO	187ML	9.5

SPIRITS

Your favorite cocktails made with one of our featured brands		
TITO'S HANDMADE VODKA	100 cal	8
JACK DANIEL'S WHISKEY	100 cal	8
DON Q CRISTAL RUM	100 cal	8
NEW AMSTERDAM GIN	100 cal	8
EXOTICO BLANCO TEQUILA	100 cal	8

BOOZY SHAKES

THE GRASSHOPPER	740 cal	9
DeKuyper Crème de Menthe and Crème de Cacao.		
IRISH COFFEE	640 cal	9
Baileys Irish Cream, Alamo cold brew coffee.		
BRANDY ALEXANDER	550 cal	9
Courvoisier VS Cognac, DeKuyper Crème de Cacao, Monin Dark Chocolate and dusted with nutmeg.		

DRINKS

BOTTOMLESS SODA	0-320 cal	5.5
COKE / DIET COKE / SPRITE / CHERRY COKE DR PEPPER / FANTA ORANGE		
BOTTOMLESS ICED TEA	0 cal	5.5
SWEET OR UNSWEET		
LIQUID DEATH MOUNTAIN WATER	0 cal	5
STILL OR SPARKLING		
RED BULL	20-170 cal	5
REGULAR OR SUGAR-FREE		
BOTTOMLESS CUP OF COFFEE	0-320 cal	4.5
CREAM & SUGAR AVAILABLE UPON REQUEST		