Alcatraz Brewing Company **Handcrafted Beers**

We're proud to bring you this selection of award winning beers brewed right here at Alcatraz. We use only the finest ingredients available to make each and every batch of the freshest, best tasting beers around. Cheers!



A golden beer, lightly hopped, crisp and clean.

Order by the...

Taste (3 oz)

An American style unfiltered wheat beer made with 40-45% malted wheat and lightly hopped.



A classic American pale ale! Light copper in color, malt flavored finish with a dominant citrus hop character.

Mug (25 oz)

Pint (20 oz)

Growler (64 oz) (carryout only)

* * \$4 growler refills every Tuesday & Thursday!* *



Very smooth caramel malt flavor. We use American malts and hops to create this true classic.



Ask your server or bartender about today's featured beer.

A traditional English Mild. Deep ruby color with light coffee and toffee malt flavors. Very light * drink san francisco * hop characters.

HAND CRAFTED BREWS

SEARCHLIGHT GOLDEN ALE 4%ABV

Lightly hopped, crisp and clean taste

WEISS GUY WHEAT 5.5%ABV

An American style unfiltered wheat beer made with 40% malted Wheat and lightly hopped

BIGHOUSE RED 5%ABV

Very smooth caramel malt flavor, lightly hopped, light amber in color

PELICAN PALE ALE 6.5%ABV

an American pale ale, light copper in color, malty flavored finish with a dominant citrus hop

HAVE "A. BALL" STOUT 6%ABV

A complex Stout with a sweet chocolate coffee Taste and a Mild Hop Presence

IMPERIAL SAISON 7%ABV

A high alcohol Belgian ale, light orange in color, with tropical undertones

SAISON 6.5%ABV

A Belgian style farmhouse ale, with clove, banana, and earthy tones, mildly Hopped with summit

CHIBUKU CIDER 4%ABV

A sorghum based beer mixed with fresh apple cider, very fruity and sweet

ZERO PROOF

Soft 'N Easy

Coke, Diet Coke, Sprite, Ginger Ale, Fresh Lemonade (non-refillable), Tea

Hot 'N Bothered

Hot Chocolate Bottomless cup of Fresh Ground Coffee

Novus Hot Teas (ask your server for our selection) Hot Apple Cider

Bottled Fury

Kaliber non-alcoholic brew, Beck's non-alcoholic brew Voss Sparkling Water 350ml, Voss Mineral Water 350ml The Republic of Tea unsweetened bottled teas

> Passion Fruit Green Tea, Raspberry Quince, Ginger Peach Decaf, Pomegranate Green Tea

Stewarts Fountain Classic Soda

Orange 'n Cream, Root Beer, Strawberries 'n Cream, Key Lime, & Cream Soda

Infusions

Pepper Vodka

We start with Skyy Vodka and add Peppercorns, Jalapeno, Poblano, Red, Yellow, Orange, and Green peppers. Try it in our Bloody Mary!

Blackberry Vanilla Rum

We take Cruzan Estate Light Rum and add whole blackberries and Vanilla Beans. Try some in a nuts 'n berries martini or a mojito.

Seasonal

Ask you server or bartender about this month's featured infusion.



SEASONAL BEER

BE SURE TO ASK ABOUT OUR SAISON AND CHIBUKU Brew Master - Omar Castrellon

San San Fran Cisco

DINNER

SMALL PLATES

Fisherman's Wharf Clam Chowder served San Francisco style in a sourdough bread bowl	6.75
Indy's Best Spinach and Artichoke Dip served with crispy, warm, parmesan flatbread, add crab - 2.00	8.99
Three Way Wings any combination of BBQ, spicy thai and buffalo, blue cheese dressing, carrot & celery sticks	11.99
General Tsao's Calamari hand breaded spicy calamari with bean sprouts and napa cabbage	8.99
Sweet Potato Fries hand cut & salted, served with a side of sugar and spice	5.75
Chicken Satay grilled chicken, spicy peanut sauce, thai salad	7.99
Crab Cakes served on a bed of organic greens with a pesto remoulade	10.99
Potstickers crispy pork and veggie filled wontons, chile garlic aioli, jicama slaw	8.50
Blackened Chicken Quesadilla jalapeno tortilla, blackened chicken, corn and cotija cheese	9.75

GOLDEN GATE GARDEN FRESH SALADS

Smoked Turkey and Cranberry "Cobb" hand pulled turkey, cranberries in our house dressing	10.99
East Bay Tuna Salad peppered tuna steak on mixed greens with sun dried tomato vinaigrette	12.25
Chicken Thai Salad Wraps cilantro, mint, peanuts, crisp wonton noodles	9.99
Big House Chicken Ceasar hearts of romaine, garlic croutons, parmesan cheese	10.99
Simple Salad organic greens, tomatoes & carrots, tossed in our house Red Ale & mustard vinaigrette	3.95
Lil' Caesar hearts of romaine, house made garlic croutons, parmesan cheese, drizzled with homemade Caesar	3.95

DOWNTOWN BURGERS AND SANDWICHES

To bring you the freshest quality ingredients, we serve only Certified Angus Beef.

Alcatraz Burger white cheddar, applewood smoked bacon, avocado, Alcatraz fries	10.99
San Francisco Crab Melt on sourdough bread with swiss cheese, mixed greens	11.99

NORTH BEACH PIZZA AND PASTA

Calzone hand tossed crust, pepperoni, sausage, and mushrooms, 4 cheese blend, baked until golden brown	10.50
Pepperoni Pizza our version of a classic, hand tossed and finished in our pizza oven	10.25
Margharita Pizza our version of the classic, with freshly sliced tomatoes and chopped basil	9.99
BBQ Chicken Pizza sweet and tangy hoisin barbecue sauce, onion, corn, gooey four cheese blend	10.75
Fettuccini Jambalaya prawns, andouille sausage, blackened chicken, creole sauce	14.99
Portabella Mushroom Ravioli large portabella mushroom stuffed ravioli, roasted red pepper cream sauce	11.25

BIG PLATES

Swordfish hand cut and broiled, lemon burre-blanc, Craisin-Sage rice, seasonal vegetables	16.99
Grilled Atlantic Salmon chipotle mashed potatoes, grapefruit salsa, BBQ mango sauce	17.25
Pier 39 Fish and Chips Searchlight Golden Ale battered cod, crispy fries, coleslaw, and house made tartar	13.25
Carnitas a taste of the city's Latin district, slowly roasted pork, flour tortillas and all the trimmin's	12.99
Flat Iron Steak 10oz choice cut on top of yukon gold potato gratin and seasonal vegetables	17.95
Basil Pesto Chicken- grilled marinated chicken breast, basil cream sauce, fettuccine, seasonal vegetables	15.95
Crispy Thai Chicken house roasted chicken in a spicy thai sauce, cilantro rice, stir fried vegetables	14.50
BBQ Baby Back Ribs sweet and spicy hoisin BBQ sauce on a yukon gold gratin with seasonal vegetables	17.50

JASON HINTON - Chef Alcatraz Brewing Company, Circle Centre Mall, Indianapolis 317. 488.1230

ALCATRAZ BREWING CO RESTAURANT BREWERY

drink san francisco

Vanillaberry Mojito

A new twist on a Brazilian classic; Blackberry and vanilla infused rum mixed with fresh mint, blackberries, and soda make this mojito unforgettable. 8.50

Persimmon Crème Brulee

Liquid form of a delectable dessert. Our persimmon infused Skyy and "Just Desserts" crème brulee liqueur served in a chilled martini glass.

Sunset Cider

This unique blend of Skyy Vanilla, Tuaca, Licor 43, and hot Apple Cider will take you all the way to the Sunset District. 7.50

Prickly Pear Margarita

Our top shelf margarita with Gran Centenario tequila, Prickly Pear Nectar, and house made sour mix served in a chilled martini glass with a sugar rim. 9.50

San Fran 'Mary

Our Bloody Mary is made with a multiple pepper infused Skyy vodka mixed with our house made Bloody Mary mix finished with olives, limes, and a pickle. 8.50

Pacific Heights Margarita

An Italian twist to our top shelf Margarita; Gran Centenario Reposado tequila, Tuaca, Licor 43, and house made sour mix served on the rocks. 12.50

Nuts 'n Berries Martini

Blackberry and vanilla infused Cruzan Rum mixed with Frangelico hazelnut liqueur and a splash of cream. 8.50

Bubbly Bananas Foster

Our signature "Sofia" champagne with crème de banana, butterscotch schnapps, cinnamon and nutmeg. 10.50