

OPENING MENU

2021

ALE TALES



TAPROOM

MAINS	Bob's Burger	14
	American Wagyu blend, dill pickles, house sauce, white cheddar, grilled onions, brioche sesame bun	
	Fried Chicken Sandwich	13
	Spicy cabbage and carrot slaw, bread & butter pickles, honey, tabasco, mayonnaise, potato bun	
	Green Burrito (Vegan)	13
	Grilled king oyster mushroom verde, asada fries, guacamole, cheddar, morita salsa,, flour tortilla	
Assorted Snack Board	27	
Cured meats, potted pork, pimento cheese, marinated olives, deviled peanuts, pickles, dijon, toast		
Chopped Salad	12.75	
Crunchy lettuce, hard boiled egg, walnuts, olives, chickpeas, blue cheese, red onion, pepperoncini, avocado, radish, cucumber, tubetti, roasted shallot sherry vinaigrette		
Buffalo Wings	16	
Frank's Red Hot, Shio Koji, butter, black garlic ranch, celery		
SIDES	French Fries with Asada Seasoning	5
	Crispy french fries with asada seasoning and roasted piquillo pepper aioli	
	Crispy Cheese Curds	5.50
	Wisconsin cheese with house sauce	
	Crispy Brussel Sprout	7
	pickled onion, grana padano, garlic crunch, black pepper parmesan dressing	
	Chips and Salsa	6
	House made salsa	
Chips and Smashed Avocado	9	
Lime, sea salt		
Chips and Queso	8	
Roasted Poblano Pepper Queso		
3 Amigos	14	
Chips with Salsa, Guac, Queso		
SNACKS	Deviled Peanuts	5
	Cilantro, brown sugar, arbol chili, fish sauce, sea salt	
	Assorted House Pickles	5
Seasonal veggies made in house		
Marinated Olives	6	
Citrus, herbs, chili, olive oil		
DRINKS	Mexican Coke	3
	Diet Coke	2
	Maine Root Beer	3
	Bottled Water	2

No subs, just hugs | Ale Tales sources sustainable local organic product when available

Veteran Owned and Operated