

OPENING MENU

NOV 2021

ALE TALES



TAPROOM

MAINS

Bob's Burger	14
American Wagyu blend, dill pickles, house sauce, white cheddar, grilled onions, sesame bun. (Add Applewood Smoked Bacon \$3)	
Crispy 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	
Bacon Blue Cheese Salad	13
Crunchy romaine lettuce, bacon, chopped egg, celery, pickled beets, cucumber, blue cheese dressing, garlic croutons	
Wings	16
<ul style="list-style-type: none"> - Buffalo: Frank's Red Hot, Shio Koji, butter, black garlic ranch, celery - Lemon Pepper: Pepper, garlic oil, lemon juice, parmesan, honey mustard - BBQ: Tamarind BBQ sauce, toasted sesame, chipotle lime crema 	

SIDES

French Fries with Asada Seasoning	5
Crispy french fries with asada seasoning and roasted piquillo pepper aioli	
Crispy Cheese Curds	6
Wisconsin cheese with house sauce	
Crispy Brussel Sprouts	7
pickled onion, garlic crunch, black pepper parmesan dressing	
Chips and Salsa	6
House made arbol salsa	
Chips and Smashed Avocado	9
Avocado, lime, sea salt	
Chips and Queso	8
Roasted Poblano Pepper Queso	
3 Amigos	14
Chips with Salsa, Guac, Queso	

SNACKS

"Beer Nuts"	5
Bazzini peanuts, sugar, cayenne, sea salt	
House Pickled Vegetables	5
Assorted seasonal veggies pickled in house	
Marinated Olives	6
Castelvetrano olives, citrus, herbs, chili, olive oil	

DRINKS

Mexican Coke	3
Diet Coke	2
Maine Root Beer	3
Bottled Water	2
Assorted Babe Kombucha (N/A)	4
Dark Matter Coffee	6

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

"Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Veteran Owned and Operated