

SMALL PLATES

Indy's Best Spinach and Artichoke Dip baked parmesan flatbread	9.95
Barbeque & Spicy Wings spicy & barbeque sauce wings, bleu cheese dressing, celery & carrots	9.95
Fried Calamari & Shrimp golden brown calamari, popcorn shrimp and cocktail sauce	9.95
Southern Fried Chicken Fingers beer battered fingers, honey mustard	7.95
Sweet Potato Fries cinnamon marshmallow dipping sauce	5.95
Beer Battered Onion Rings served with barbeque sauce and ranch	7.95
Grilled Chicken Quesadilla onions, monterey jack, pico de gallo, sour cream	8.95
Dark Ale Smoked Barbecue Ribs served with barbeque sauce	7.95
Appetizer Sampler beer battered onion rings, spicy wings, dark ale ribs	12.95
Alcatraz Nachos (This one is not a small plate...its HUGE!)	10.95
Add Chili or Chicken:	add 2.50

SOUPS

Beef Chili kidney beans with all the fixin's	cup 3.25	bowl 5.95
Chef's Soup ask server for details	cup 3.25	bowl 5.95
Soup and Salad Combo chef's soup or chili with simple salad or caesar		7.95

GARDEN FRESH SALADS

Asian Chicken Salad peanut and soy dressings, cucumber, crisp wonton noodles, napa cabbage	9.95
Big House Chicken Caesar chopped romaine, garlic croutons and parmesan cheese	9.95
Smoked Turkey "Cobb" smoked turkey, bacon, egg, pecans, tomato with feta cheese crumbles	11.95
Baby Spinach grilled tuna, pecans, bleu cheese, white balsamic vinaigrette, onions, apples	10.95
Buffalo Chicken Salad black beans, corn, tomatoes, tortilla strips, bleu cheese crumbles, ranch	9.95
Simple Salad organic greens, cherry tomatoes, carrots, cucumber, choice of dressing	4.95
Lil' Caesar hearts of romaine, house made garlic croutons, parmesan cheese	4.95

BURGERS (All burgers and sandwiches come with choice of fresh cut fries, coleslaw)

Angus Cheeseburger american cheese, lettuce, tomato, red onion	9.95
Alcatraz Angus Burger american cheese, applewood smoked bacon, avocado, salsa	11.95
Bleu Burger bleu cheese crumbles, lettuce, tomato, onion	10.95
Jalapeno Burger fried onions, pickled carrots, onions, peppers, pepperjack, fried pickles	11.95
Bacon-Mushroom Swiss Burger applewood smoked bacon, mushrooms, garlic	10.95
Turkey Burger fresh mozzarella, sliced turkey, lettuce, tomato, onion	10.95

SANDWICHES

Southwest Chicken guacamole, pico de gallo, pepper jack, radish sprouts, spicy mayo	9.95
Dark Ale Smoke BBQ Pulled Pork american cheese, fried onion straws	9.95
The "Hoosier" crispy pork cutlet, american cheese, barbeque sauce, pickled red onions	10.95
Spicy Chicken Wrap chicken, chipotle aioli, monterey jack, pico de gallo, greens, black beans	9.95
Reuben Sandwich corned beef, sauerkraut, swiss cheese, 1000 island dressing, pumpernickel	11.95
Tuna Melt Albacore tuna, pepperjack cheese, greens, pickled onions, tomatoes, basil mayo	11.95

HAND-TOSSED PIZZA

White Pizza mozzarella, ricotta, parmesan, oregano, basil, black pepper, garlic infused oil, basil	10.95
Margherita Pizza mozzarella, oven dried tomatoes, marinara sauce, basil	9.95
Bleu Apple Pizza caramelized shallots, bleu cheese, granny smith apples, applewood bacon	11.95
Barbecue Chicken Pizza barbeque sauce, red onions, jack cheddar mix, green onions	11.95
Italian Sausage Pizza marinara sauce, caramelized onions, sweet peppers, sausage	11.95
Pepperoni and Italian Sausage Calzone marinara sauce, mozzarella & herbs	11.95

ENTREES

Shrimp Scampi fettucine pasta, white wine sauce, green onions, cherry tomatoes	14.95
Spaghetti & Meatballs spaghetti, meatballs, served with garlic bread	13.95
Chicken Parmesan golden brown chicken breast, penne pasta, mozzarella, marina	13.95
Jambalaya shrimp, andouille sausage, blackened chicken, creole sauce with red ale rice	16.95
Alcatraz Meatloaf garlic mashed potatoes, green beans, bacon, roasted pepper demi	14.95
Pier 39 Fish and Chips beer battered pollock, crispy fries, coleslaw, tartar sauce	14.95
Stuffed Chicken Breast ricotta, Italian sausage, garlic mashed potatoes, red pepper sauce	16.95
Fish Tacos grilled whitefish, pineapple jicama salsa, chipotle mayo, cotija cheese, red ale rice	13.95
Grilled Salmon garlic mashed potatoes, spinach, citrus butter sauce	17.95
Grilled Ribeye Steak garlic mashed potatoes, mixed vegetables, demi	24.95
Double Cut Pork Chop sweet potato puree, mixed vegetables, sweet bourbon cream sauce	15.95

*consuming raw or undercooked food may result in food borne illness

*additions and substitutions may incur an extra charge

DESSERTS

The Rock Our signature dessert starts with a mint chocolate chip ice cream, sweet Oreo cookie crust and is topped with whipped cream and chocolate syrup 6.25

Four Layer Carrot Cake Cream cheese icing and walnuts 6.25

Vanilla Ice Cream Sundae Vanilla ice cream with candied pecans, chocolate syrup and a cherry 4.25

3 Layered Chocolate Cake Chocolate Icing layered between 3 moist chocolate cakes with chocolate shavings on top 6.25

Zero Proof Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea 3.25
Bottled Root Beer 3.25

Blueberry Pomegranate Lemonade, Mango Lemonade, Strawberry Lemonade, Raspberry Lemonade 3.50
Refills 1.25

Hot Chocolate 3.25
Fresh Ground Coffee 3.25
Assorted Hot Teas 3.25

Voss Mineral Water 350ml 5.00
Voss Sparkling Water 350ml 5.00

Republic of Tea
Unsweetened bottled teas

Raspberry Quince Tea 4.25
Passion Fruit Green Tea 4.25
Blackberry Sage Tea 4.25
Blueberry Green Decaf 4.25

Events & Specials

The giving season is fast approaching, start booking your holiday parties @ Alcatraz before space and time run out. Speak to any manager and we will be glad to assist you.

Remember "Hoppy Hour" is ALL DAY Friday & Sunday (except Colt's Game Days)

If you love our Rock Bock, try it with the Alcatraz Meatloaf. Don't like Red? Have the Weiss Guy Wheat with the Bleu Apple Pizza, we are always here to help.

Award winning Brewmaster Omar Castellon

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!

Sample 1.25 _ Pint 2.75 Pint 4.25 Mug 6.00
Pitcher 13.00

Beer Sampler 6.25 Growler 13.00
 (Carryout only, refills 9.00)

Searchlight

4.5%ABV

Light in body, light in color with a crisp clean finish.

Weiss Guy Wheat

4.6%ABV

An American unfiltered wheat beer. Light and refreshing.

Devil's Alt

6.0%ABV

An old style German Hybrid made with genuine Kolsch malt, hopped with Perle.

Pelican Pale Ale

5.0%ABV

This is a classic American strong pale ale. Copper in color, with a dominant citrus hop character.

The Rock Bock

6.5% ABV

A traditional malty bock, copper colored, with a light sweet finish hopped with Mt. Hood.

American Stout

5.0%ABV

A light bodied dark ale with roasted malt flavors, medium bitterness from Glacier and Vanguard hops.

Liquid Therapy

Kai Tai

Kilo Kai Spiced Rum, Cointreau, fresh squeezed orange juice and grenadine 8.00

S'Nob Hill Margarita

Silver 1800, Cointreau, fresh limes & house made sweet-n-sour mix. 9.50

California Cosmo

Van Gogh Pomegranate, Van Gogh Raspberry, Cointreau and cranberry juice 9.00

Alcatraz Island

Sweet Carolina Sweet Tea Vodka, Bombay Sapphire, Bacardi, triple sec, sweet & sour and Coke 9.00

San 'Fran Mary

House infused pepper vodka, house made extra spicy bloody mary mix, celery, lime and olives 9.00

Midnight Martini

Van Gogh Acai Blueberry Vodka, Blue Curacao, Chambord and cranberry juice 8.50

Carmel Apple Martini

Van Gogh Wild Appel Vodka, Van Gogh Dutch Caramel Vodka and cranberry 8.50

Pink Sunset

Van Gogh Citroen, fresh strawberries, peach schnapps and lemonade 9.00

O.C. Tea

Sweet Carolina Sweet Tea Vodka, Van Gogh Mango Vodka, sweet & sour and iced tea 9.00

Espresso Martini

Van Gogh Double Espresso Vodka, Kahlua, cream 8.50

Mission Bay Lemonade

Van Gogh Pomegranate, Van Gogh Acai-Blueberry, blueberry-pomegranate juice and lemonade 8.50

Pacific Heights Punch

Van Gogh Orange, Van Gogh Pineapple, orange juice, and pineapple juice 8.00

Colts' Tea

Van Gogh Orange, Bacardi, Tanqueray, blue curacao, sweet & sour, sprite 9.00

Pineapple Upside Down Martini

Van Gogh Dutch Caramel, Van Gogh Pineapple, pineapple juice, grenadine 8.50

German Chocolate Martini

Van Gogh Coconut, Van Gogh Dutch Chocolate, Van Gogh Dutch Caramel, cream 9.00

FEATURED BEER of The Day

On the corresponding day the featured beer is only \$2.75 a pint plus taxes All Day Long! Ask your server for details!!

Sunday

Searchlight
Wheat

Monday

Weiss Guy

Tuesday

Devil's Alt

Wednesday

The Rock Bock

Thursday

Pelican Pale Ale

Friday

American Stout

Wine List

Bottle	Glass
<u>Chardonnay</u>	
Tunnel of Elms	6.75
California	27.00
<u>Other Whites</u>	
Robert Mondavi	6.25
25.00	
Fume Blanc	
Kiona	7.00
28.00	
Riesling	
Washington	
Estancia	7.50
30.00	
Pinot Grigio	
Monterey County	
Beringer	5.00
20.00	
White Zinfandel	
California	
<u>Merlot</u>	
Tunnel of Elms	6.75
27.00	
California	
<u>Cabernet Sauvignon</u>	
Tunnel of Elms	6.75
27.00	
Napa Valley, CA	
<u>Other Reds</u>	
Mark West	8.00
32.00	
Pinot Noir	
<u>Sparkling</u>	
Domaine Chandon	
15.00	
Brut	
California	

Daily Drink Specials

All day \$4.25

(No Drink Specials on Colt's Game Days)

Monday

House Margaritas

Tuesday

Cosmopolitans

Wednesday

Sex on the Beach

Thursday

Long Island

Friday

Apple Martini

Alcatraz Brewing Company, Circle Center Mall
Indianapolis, IN 317-488-1230

18% gratuity added to parties of 8 or more

General Manager Penny Sheppard
Chef de Cuisine Ryan Wagner