

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
Goat Cheese Artichoke Fritters roasted red peppers, artichokes, chipotle mayo	8.95
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, guacamole	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 Daily 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, candied pecans, bleu cheese, white balsamic vinaigrette, onions	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	11.95
Bleu Burger bleu cheese crumbles, lettuce, tomato, onion	10.95
Jalapeno Burger tabasco onions strings, mozzarella, fried pickles	11.95
Pressed Cuban Burger ham, swiss cheese, dijon mustard, garlic mayonnaise, pickles	12.95
Bacon-Mushroom Swiss Burger applewood smoked bacon, mushrooms, garlic	10.95
Chili Cheeseburger american cheese, tabasco onions straws, house chili	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, onion straws	9.95
The "Hoosier" crispy pork cutlet, american cheese, barbeque sauce	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

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
Mushroom Pizza marinara, spinach, oregano	11.95
Pepperoni and Italian Sausage Calzone onions, peppers, marinara sauce, mozzarella & herbs	11.95

ENTREES

Shrimp & Bacon Fettuccini Alfredo parmesan cheese, garlic bread	14.95
Chicken and Basil Linguine chicken, basil pesto, corn, cherry tomatoes, parmesan cheese	13.95
Penne Sherry Cream chicken, asparagus, shallots, sun-dried tomatoes	13.95
Jambalaya prawns, 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 batter pollock, crispy fries, coleslaw, tartar sauce	14.95
Stuffed Chicken Breast boursin cheese, prosciutto, mashed potatoes, asparagus, cream sauce	16.95
Fish Tacos grilled mahi-mahi, jicama slaw, pico de gallo, chipotle aioli, tortillas, red ale rice	13.95
Grilled Salmon garlic mashed potatoes, spinach, citrus butter sauce	17.95
Grilled Ribeye Steak garlic and herb roasted potatoes, green beans, demi	24.95
Double Cut Pork Chop sweet potato fries, spiced corn, sweet bourbon cream sauce	14.95

*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

Assorted Cheesecakes
Daily Chef Specials 4.25

Chocolate Chip Ice-Cream Sandwich
2 chocolate chip cookies with a scoop of ice cream in between, chocolate syrup and whipped cream 5.25

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
Decaf Ginger Peach Tea 4.25
Passion Fruit Green Tea 4.25
Blackberry Sage Tea 4.25
Mango Ceylon 4.25

Our **Brewmaster Mug Club** is now available!

The annual fee of \$10.00 gets you a personal 20oz mug for .05 cents more than the pint price, everyday and a whole lot more. Ask your server or bartender for details!

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 Castrellon

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 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.

Bighouse Red 5.0%ABV

This ale is made with Munich, chocolate and roasted malts, hopped with Willamette and Cascade. Medium body.

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.

Cocktails

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

S'Nob Hill Margarita 9.50
Milagro Silver Tequila, Cointreau, fresh limes & house made sweet-n-sour mix.

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

Coconut Cherry Cordial 8.50
Van Gogh Coconut, Van Gogh Black Cherry, Crème de Cacao, grenadine and cream

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

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

Mocha Mint Bavarian 9.00
Van Gogh Double Espresso Vodka, Bailey's, Godiva White Chocolate and crème de menthe

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

Carmel Apple Martini 8.50
Van Gogh Wild Appel Vodka, butterscotch schnapps and cranberry in a caramel lined glass

Pink Sunset 9.00
Ketel One Citroen, fresh strawberries, peach schnapps and lemonade

O.C. Tea 9.00
Sweet Carolina Sweet Tea Vodka, Van Gogh Mango Vodka, lemonade and iced tea

Penny's Special 9.50
Pravda, handmade sweet-rye Polish vodka, cranberry and Rose's lime juice; on the rocks

Pink Cadillac 11.00
La Rosa AsomBroso Tequila, Cointreau, cranberry juice, sweet-n-sour and Gran Marnier

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

Bayview Sangria 9.00
Santa Alicia Chardonnay, Christian Brothers' White Brandy, peach, apple, pineapple & ginger ale

Pacific Heights Punch 8.00
Van Gogh Orange, Van Gogh Pineapple, peach schnapps, orange juice, and pineapple juice

FEATURED BEER of The Day

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

Sunday Searchlight Wheat	Monday Weiss Guy
Tuesday Bighouse Red	Wednesday The Rock Bock
Thursday Pelican Pale Ale	Friday American Stout

Wine List

Bottle	Glass
<u>Chardonnay</u>	
Wente	8.50
Livermore Valley, CA	34.00
Coppola	9.25
Monterey, CA	37.00
<u>Other Whites</u>	
Hess	8.50
34.00	
Sauvignon Blanc	
Napa Valley, CA	
Kiona	7.50
28.00	
Riesling	
Columbia Valley, WA	
Clos du Bois	8.50
34.00	
Pinot Grigio	
Geyserville, CA	
Beringer	5.50
22.00	
White Zinfandel	
California	
<u>Merlot</u>	
Trincher Family	9.00
36.00	
Napa Valley, CA	
DeLoach	10.00
36.00	
Russian River Valley, CA	
<u>Cabernet Sauvignon</u>	
Avalon	7.50
30.00	
Napa Valley, CA	
<u>Other Reds</u>	
Folie a Deux	7.75
31.00	
Red Blend	
Napa Valley, CA	
<u>Sparkling</u>	
Piper Sonoma	
35.00	
Brut	
California	

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

