

QUINN'S ALE HOUSE

SMALL BITES

[BITES]

WARM PRETZEL BITES | V | 11
Warm Cheese IPA Fondue

WINGS | 16

IPA BBQ Sauce/Celery/
Ranch Buffalo Sauce

CHILLED SHRIMP COCKTAIL | 14

Poached Shrimp/
Bloody Mary Cocktail Sauce

HARBOR ISLAND SLIDERS | 15

Braised Short Ribs/
Onion Marmalade/
Jack Cheese/
Grain Mustard Spread

CALAMARI | 12

Tender Fried Calamari/
Cherry Peppers/
Sweet Chili Sauce/ Garlic Aioli

[SPECIAL]

THE BBQ BURGER | 21

Signature Gourmet Blend of Beef/ Cheddar Cheese/
Bold BBQ Sauce/Pineapple Coleslaw/Gourmet Bun
BEVERAGE PAIRING: Stone IPA

À la Carte

THE BBQ BURGER | 17
Stone IPA | 8

FRESH

SOUP

ROASTED TOMATO BASIL SOUP | V | 9
Grilled Cheese Crouton

BROCCOLI CHEESE SOUP | 9
Creamy Broccoli/
Sharp Cheddar Cheese

SALADS

CAESAR SALAD | V | 12
Romaine/Parmesan/Crostini

ICEBERG WEDGE | GF | 12
Tomato/Bleu Cheese/
Hard Boiled Egg/ Bacon Vinaigrette

SPINACH SALAD | GF | 12
Caramelized Onions/
Marinated Tomatoes/Spiced Walnuts/
Goat Cheese/White Balsamic

SIGNATURE HOUSE SALAD | 11
Mixed Greens/Tomatoes/Cucumbers
Parmesan Cheese/Croutons/Herb Dressing

ADD TO ANY SALAD
Grilled Chicken Breast | 5
Marinated Skirt Steak | 6
Salmon | 6

SNACKS

SWEET POTATO FRIES | 7

PARMESAN AND TRUFFLE FRIES | 8

BEER BATTERED ONION RINGS | 8

GRILLED ASPARAGUS | GF | 8

BETWEEN TWO SLICES

[BURGERS]

ALL BURGERS ARE SERVED ON A GOURMET BUN & WITH FRENCH FRIES

SMOKIN' BLUE BURGER | 17
Signature Gourmet Blend of Beef
Onion Marmalade/Blue Cheese/
Applewood Smoked Bacon/Chipotle Mayonnaise

CALIFORNIA BURGER | 15
Turkey Patty/Swiss Cheese/Guacamole/Lettuce/
Tomato/Red Onion

CLASSIC BURGER | 16
Signature Gourmet Blend of Beef/
Lettuce/Tomato/Red Onion

ADD | 2
Onion Marmalade/Bacon/Guacamole
Swiss/Bleu/Provolone/American/Cheddar

QUINOA VEGGIE PATTY SUBSTITUTE AVAILABLE FOR ALL BURGERS

[SANDWICHES]

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF HOUSE SALAD OR FRENCH FRIES

THE REUBEN | 15
Pretzel Bun/Pastrami/Sauerkraut/Swiss/
Russian Dressing/Pickles

GRILLED CHICKEN SANDWICH | 16
Rosemary Aioli/Roasted Peppers/
Jack Cheese/Arugula/Apple Wood Smoked Bacon

ROASTED TURKEY SANDWICH | 15
Mustard Spread/Jack Cheese/Bacon/Avocado/
Lettuce/Tomato/Croissant

STEAK SANDWICH | 18
Skirt Steak/Cheddar Cheese/Horseradish Mayonnaise/
Caramelized Onions/Mushrooms/Hoagie Bun

PORTOBELLO SANDWICH | V | 14
Balsamic Portobello Mushroom/Roasted Tomato/
Arugula/Caramelized Onion Spread/
Jack Cheese/ Focaccia Bread

TRADITIONAL

PUBFARE

FISH & CHIPS | 18
Pale Ale Battered Cod/French Fries
Coleslaw/Tartar Sauce

PARMESAN CHICKEN BITES | 15
Garlic/Parsley/Marinara/French Fries

SHORT RIB & BLUE FLATBREAD | 13
Blue Cheese/Caramelized Onions/
Chive/Garlic Oil

TOMATO & MOZZARELLA FLATBREAD | 11
Robust Tomato Sauce/Mozzarella/
Fresh Tomato/ Basil/Grated Parmesan

TASTE OF SOCIAL

GRILLED MAHI TACOS | GF | 17
Jalapeno-Lime Mayonnaise/
Guacamole/Shredded Cabbage/Pico de Gallo

FIRE ROASTED CHICKEN QUESADILLA | 15
Sour Cream/Shredded Cheese/
Guacamole/Pico de Gallo

SHORT RIB TACOS | 16
Chipotle Mayonnaise/Guacamole/
Pico de Gallo

Indicates menu items that contain nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

Gluten free.

Vegetarian.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please advise your order taker of all allergies: most common: tree nuts, peanuts, dairy, eggs, shellfish, fish, soy and wheat. Split plate charge is \$3. An 18% gratuity will be added to parties of six or more.

QUINN'S ALE HOUSE

THE MOVEMENT

CRAFTBEERS ONTAP

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|---|---|--|---|
| STONE IPA SAN DIEGO (ABV 6.9%) | 8 | KARL STRAUSS RED TROLLEY SAN DIEGO (5.8% ABV) | 8 |
| ALESMITH .394 PALE ALE SAN DIEGO (6% ABV) | 8 | MIKKELLER SAN DIEGO SHAPES BLONDE (5.2%) | 8 |
| REFUGE BLOOD ORANGE WIT SAN DIEGO (5% ABV) | 8 | ALESMITH NUT BROWN ALE SAN DIEGO (5% ABV) | 8 |
| BUD LIGHT | 7 | ALPINE BREWING DUET SAN DIEGO (7% ABV) | 8 |
| PIZZA PORT PICK 6 PILSNER SAN DIEGO (5.2% ABV) | 8 | MODERN TIMES CITY OF THE SUN IPA (7.5% ABV) | 8 |

BOTTLED BEERS

[12OZ]

MICHELOB ULTRA/BUD LIGHT/BUDWEISER/
MILLER LITE/COORS LIGHT

6

SAM ADAMS/CORONA /CORONA LIGHT/
ANGRY ORCHARD/BLUE MOON/
HEINEKEN/GUINNESS/
ST. PAULI GIRL (NON-ALC)

7

SAN DIEGO BLOODY MARY \$12

SINCE 1996, SAN DIEGO'S BALLAST POINT BREWERY HAS BEEN TURNING OUT AWARD WINNING BEERS, SO WHEN THEY DECIDED TO TURN THEIR ATTENTION TO DISTILLED SPIRITS, WE KNEW IT WOULD BE SOMETHING SPECIAL. BALLAST POINT'S FUGU VODKA IS DISTILLED FROM SOME OF THE WORLD'S FINEST GRAINS AND FILTERED 15 TIMES. PAIRED WITH THEIR SIGNATURE BLEND OF RIPE TOMATOES, SPICY PEPPERS, EXOTIC SPICES AND AMBER ALE... YOU'VE GOT THE QUINTESSENTIAL BLOODY MARY!

HANDCRAFTED

SIGNATURE COCKTAILS

- HUCKLEBERRY LEMONADE** | 10
44 North Huckleberry Vodka/Lemonade/
Fresh Lemon
- WHITE SAND PEACH SANGRIA** | 12
Absolut Apeach/Malibu/OJ/Sauvignon Blanc
- RED SKY AT NIGHT** | 12
Jameson Whiskey/Pom/Ginger Beer/
Fresh Lemon
- STRAWBERRY LEMON MOJITO** | 12
Bacardi Rum/Fresh Strawberries/
Lemon Juice/Fresh Mint

- QUINN'S COOLER** | 10
Stoli Razz Vodka/Sprite/Fresh Lime Juice/
Splash of Cranberry
- SKINNY COLADA (140CAL)** | 10
Bacardi Rock Coconut Rum/
Pineapple Juice/Club Soda
- POMEGRANATE MARTINI** | 12
Stoli Orange Vodka/Pom Pomegranate Juice/
Simple Syrup/Fresh Lemon Juice/Sugared Rim
- CHERRY LIMEADE** | 10
Bacardi Torched Cherry Rum/Fresh Lime Juice/
Lemonade

WINES

- MOSCATO** | ST SUPERY | NAPA, CA | 12/46
- WHITE ZINFANDEL** | BERINGER | CA | 9/34
- RIESLING** | SAINT M | GERMANY | 11/42
- PINOT GRIGIO** | BOLLINI | ITALY | 10/38
- SAUVIGNON BLANC** | KIM CRAWFORD | NEW ZEALAND | 11/42
- ROSE** | BANFI "CENTINE" | ITALY | 10/38

- CHARDONNAY** | MAGNOLIA GROVE | CA | 10/38
- CHARDONNAY** | LA CREMA | CA | 12/46
- SPARKLING** | CHANDON BRUT | CA | 11/42
- PINOT NOIR** | YEALAND'S | NEW ZEALAND | 12/46
- PINOT NOIR** | DELOACH | CA | 10/38
- MERLOT** | BERINGER FOUNDER'S RESERVE | CA | 10/38

- MALBEC** | ZUCCARDI Q | ARGENTINA | 10/38
- RED BLEND** | ALAMOS | ARGENTINA | 10/38
- CABERNET SAUVIGNON** | MAGNOLIA GROVE | CA | 10/38
- CABERNET SAUVIGNON** | FREAKSHOW | NAPA, CA | 12/46
- ZINFANDEL** | SEGHEISIO | SONOMA, CA | 12/46

