

QUINN'S ALE HOUSE

SMALL BITES

[BITES]

HOPS SALTED PRETZEL BITES | ✓ | 11
Honey/White Cheese Fondue

HALF DOZEN CRISPY WINGS | 12
Bourbon BBQ Sauce/Celery/Ranch

QUINN'S MEATBALLS | 13
Harissa Tomato Sauce/Crostini

BRAISED SHORT RIB SLIDERS | 15
Horseradish Aioli/Citrus Slaw/
Crispy Onions/BBQ Chips

CALAMARI | 12
Tender Fried Calamari/
Cherry Peppers/
Sweet Chili Sauce/ Garlic Aioli

[SPECIAL]

WILD MUSHROOM BURGER | 17
Signature Gourmet Blend of Beef/ Jack Cheese/
Sautéed Wild Mushrooms/Crispy Onions/
Whole Grain Mustard Spread

Wild Mushroom Burger Combo | 21
BEVERAGE PAIRING:
Stone IPA

FRESH

SOUP

ROASTED TOMATO BASIL SOUP | 8

BUTTERNUT SQUASH SOUP | 9
Salted Pumpkin Seeds/Spiced Yogurt


POPCORN SOUP | GF | 6
Candied Pepper Bacon/Truffle Oil

ADD | 4
Grilled Cheese

SALADS

CAESAR SALAD | 12
Romaine/Parmesan/Crostini

FALL SALAD | ✓ | 13
Sweet Potato Purée/Charred Onions/
Cranberry/ Pumpkin Seeds/ Citrus Vinaigrette

SPINACH SALAD |  | ✓ | 13
Caramelized Onions/
Roasted 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

BBQ CHIPS | 8
Onion Dip

BEER BATTERED ONION RINGS | 8
Malt Vinegar Aioli

BETWEEN TWO SLICES

[BURGERS]

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

BACON CHEESE BURGER | 16
Signature Gourmet Blend of Beef
Nobel Star Bacon/Cheddar Cheese/
Lettuce/Tomato/Red Onion

TURKEY BURGER | 15
Goat Cheese, Bell Pepper & Bacon Spread/
Roasted Tomato/Arugula/Wheat Bun

QUINOA BURGER | ✓ | 14
Swiss Cheese/Roasted Tomato Aioli
Lettuce/Tomato/Red Onion

ADD | 2
Bacon/Guacamole/Jack Cheese/Sautéed Mushrooms
Swiss/Bleu/Provolone/American/Cheddar

[SANDWICHES]

TRIPLE DECKER GRILLED CHEESE SANDWICH | 13
Tomato Jam/Candied Pepper Bacon/
Smoked Gouda/ Cup of Tomato Soup

HERB CHICKEN BREAST SANDWICH | 16
Rosemary Aioli/Jack Cheese/Lettuce/Tomato/Onion

STEAK SANDWICH | 18
Skirt Steak/Gouda Cheese/Chipotle Aioli/
Caramelized Onions/Chimichurri/Hoagie Bun

TRADITIONAL

PUBFARE

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

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

TOMATO & MOZZARELLA FLATBREAD | ✓ | 11
Roasted Tomatoes/Mozzarella/
Basil/Grated Parmesan


PROSCIUTTO FLATBREAD | 15
Ricotta Spread/Mozzarella/
Arugula/Tomato Jam

TASTE OF SOCAL

GRILLED MAHI TACOS | 17
Guacamole/Jalapeño Lime Slaw/
Pico de Gallo

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

SHORT RIB MUSHROOM MAC&CHEESE | 14
Herbed Crust

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

GF 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

CRAFT BEERS ON TAP

STONE IPA SAN DIEGO (ABV 6.9%)	8	KARL STRAUSS RED TROLLEY SAN DIEGO (5.8% ABV)	8
REFUGE BLOOD ORANGE WIT SAN DIEGO (5.0% ABV)	8	HESS CLARITAS KOLSCH SAN DIEGO (5.8% ABV)	8
BUD LIGHT	7	ALESMITH NUT BROWN ALE SAN DIEGO (5.0% ABV)	8
PIZZA PORT CRONIC AMBER ALE SAN DIEGO (4.9% ABV)	8	BAY CITY BREWING QUINN'S PALE ALE SAN DIEGO (6% ABV)	8

*PLEASE SEE THE SCREEN ABOVE THE BAR FOR A FULL LIST OF BEERS SERVED ON TAP

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

BASED IN SAN DIEGO, CALIFORNIA, CUTWATER SPIRITS IS A CRAFT DISTILLERY BUILT ON A SENSE OF ADVENTURE. SEEKING A NEW CHALLENGE, A COUPLE OF HOMEBREWERS WHO BUILT A SUCCESSFUL CRAFT BREWERY TURNED THEIR PASSION TO THE WORLD OF FINE SPIRITS. THEIR FUGU VODKA IS DISTILLED FROM SOME OF THE WORLD'S FINEST GRAINS AND FILTERED 15 TIMES. PAIRED WITH THEIR BLOODY MARY MIX, A SIGNATURE BLEND OF RIPE TOMATOES, SPICY PEPPERS, EXOTIC SPICES AND AMBER ALE, YOU'VE GOT THE QUINTESSENTIAL SAN DIEGO BLOODY MARY.

HANDCRAFTED

SIGNATURE COCKTAILS

- HUCKLEBERRY LEMONADE** | 10
44 North Huckleberry Vodka/Lemonade/
Fresh Lemon/Fresh Blackberries
- 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** | SONOMA-CUTRER | CA | 12/46
- SPARKLING** | CHANDON BRUT | CA | 11/42
- PINOT NOIR** | INNOCENT BYSTANDER | MELBOURNE | 12/46
- PINOT NOIR** | DELOACH | CA | 10/38
- MERLOT** | BERINGER FOUNDER'S RESERVE | CA | 10/38

- MALBEC** | AMALAYA | ARGENTINA | 11/42
- 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

