

Alke's

FOOD & COCKTAILS

... ESTABLISHED 2012 ...

HAPPY HOUR

Mon-Sat from 3pm - 6pm

WOOD-FIRED FLATBREADS

PEPPERONI \$9

BBQ CHICKEN AND RED ONION \$9

MUSHROOM, FONTINA & ARUGULA \$9

MEDITERRANEAN Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta \$9

MARGHERITA Wood-fire roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil \$9

BEET Arugula, roasted beets, and goat cheese \$9

SMALL PLATES

GF BABY BACK SMOKED RIBS

Spicy house-smoked baby back ribs, served with barbecue sauce \$12

GF HOUSE-MADE GUACAMOLE WITH JUST-FRIED CHIPS \$8

CALAMARI With house-made lemon aioli \$8

PORK & VEGETABLE POTSTICKERS

Steamed and griddled dumplings with a soy dipping sauce \$7

CHARLIE'S CAFÉ KITCHEN SANDWICHES

Two mini seared beef tenderloins, grilled onions and horseradish sauce on white buns \$13

CHEESEBURGER SLIDERS Two patties, topped with American cheese, pickles, sautéed onions and Joe's mustard \$9

(No substitutions, toppings may be omitted.)

Available pink or no pink.

GF MAPLE-GLAZED BRUSSELS SPROUTS

Maple glaze, smoked aioli, served in a cast iron skillet \$5

SOFT PRETZEL STICKS Salted pretzels, beer cheese dipping sauce \$5

PICKLE FRIES With chipotle ranch dipping sauce \$8

CHEESE CURDS Served with jalapeño bacon jam \$9

GF WINGS Choice of Smoky Tonka or Dry Rub, served with ranch dip or blue cheese \$11

GF ARTICHOKE DIP Toasted herb focaccia \$10
(Gluten-free option served with chips.)

GF DEVEILED EGGS Cilantro and scallions \$5

GF Denotes Gluten-Free Items

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.