

## STARTERS

Start your meal with a tasty appetizer or order a few to share with the table.

**ALE HOUSE CHILI** 6.99 cup / 8.99 bowl

**CRISPY BRUSSELS SPROUTS** - Chipotle remoulade **11.99**

**LOADED NACHOS** - Handmade from the bottom up with fresh corn tortillas, fried crisp, then layered with blended cheeses, jalapeños, onions and tomatoes. Served with sour cream and salsa. **15.99**  
**Add** chili or chicken for **4.99**

**WINGS** - Crispy chicken wings tossed in your choice of sauce (Hot, Mild, BBQ, Thai Chili, Jerk, Old Bay Spice, Old Bay Hot Sauce). Served with blue cheese or ranch dressing and celery. 10 Wings **18.99** | 20 Wings **32.99**

**CRAB PRETZEL** - Jumbo pretzel topped with our house- made crab dip, cheddar/jack blended cheeses and baked to golden brown. **19.99**

**CRAB DIP** - Lump crab meat, artichokes, chef’s spices, blended cheese baked golden brown. Served with toasted baguettes. **21.99**

**BUFFALO BITES** - Cajun marinated diced breast, fried golden brown. Tossed in your choice of sauce (Hot, Medium, Mild, BBQ, Thai Chili, Jerk, Old Bay Spice, or Old Bay Hot Sauce). Served with blue cheese, or ranch dressing and celery. **15.99**

**BAKED SOFT PRETZELS** - Beer cheese, Oliver Brewing Co. beer mustard. **15.99**

**PICKLE FRIES** - Coated in masa, served with roasted garlic aioli. **10.99**

**ALE BATTERED MOZZARELLA STICKS** - Served hot and crispy with a side of house marinara sauce. **10.99**

## SMASH BURGERS

Double patty served with fries, lettuce, and tomato

**ALL AMERICAN BACON** - Crisp bacon, American cheese, PSA sauce. **17.99**

**BARBECUE** - Sweet Baby Ray’s barbecue sauce, crisp bacon, cheddar cheese, and onion straws. **18.99**

**BUFFALO** - House buffalo sauce and blue cheese crumbles. **16.99**

**TRIPLE DECKER** - Three beef patties, American cheese, bacon, and PSA sauce. **19.99**

## HANDHELDS

Served with a side of fries.

**PULLED PORK SANDWICH** - Smoked pork shoulder served with Sweet Baby Ray’s barbecue sauce. Served on a toasted brioche roll with a side of house-made coleslaw. **17.99**

**ALE HOUSE CHICKEN SANDWICH** - Grilled and topped with melted Swiss cheese, crispy bacon, lettuce, and tomato. **18.99**

**BMORE HOT CHICKEN** - Crispy fried chicken tossed in Old Bay Hot Sauce. Served on toasted brioche with shredded lettuce and bread and butter pickles. **17.99**

**PHILLY CHEESESTEAK** - Shaved ribeye, caramelized onions, and cheese whiz on a toasted Amoroso sub roll. **19.99**

## SALADS

Healthy greens with all the toppings!

**SOUTHWEST CHICKEN SALAD** - Blackened chicken breast, avocado, black beans, corn, cheddar/jack cheese, tomato, roasted red peppers, crispy wonton shell, chipotle remoulade, and ranch dressing. **18.99**

**HOUSE SALAD** - Romaine topped with shredded carrots, sliced red onion, roma tomatoes, cucumbers, house-made pretzel croutons, your choice of dressing. **11.99 / 4.99 side**

**CAESAR SALAD** - Fresh romaine, tossed in caesar dressing, topped with house-made pretzel croutons and shredded parmesan. **12.99 / 5.99 side**

**CRISPY CHICKEN SALAD** - Cheddar cheese, tomatoes, avocado, crispy bacon, home-made croutons, hard-boiled egg, tossed in honey mustard dressing. **18.99**

## Dessert - 9.99

Swiss Chalet Chocolate Cake

Sweet Potato Maple Cheesecake Torte

New York Style Vanilla Cheesecake

Key Lime Pie

Banana Chocolate Swirl Cake

Lemon Raspberry Cheesecake Torte

**HARVEST CHICKEN SALAD SANDWICH** - Home-made, grilled chicken salad mixed with dried cranberries, cranberry aioli, chef’s seasonings. Served on wheat bread with lettuce and tomato. **17.99**

**CRAB CAKE SANDWICH** - Broiled golden brown, served with lettuce, tomato, and tartar sauce on a toasted brioche roll. **MKT**

**GRILLED SALMON BLT** - 8 oz. salmon filet, topped with crispy applewood smoked bacon, lettuce, tomato, avocado aioli. Served on toasted wheat bread. **20.99**

**CHESAPEAKE CRAB COBB** - Fresh romaine topped with sliced avocado, roma tomatoes, blue cheese crumbles, applewood smoked bacon, hard boiled egg, and lump crab served with choice of dressing. **21.99**

**THAI CHICKEN SALAD** - Crispy chicken bites tossed in Thai Chili sauce, served on a bed of lettuce with roasted red peppers, cucumbers, carrots, chow mein noodles, sesame seeds, and served with Asian sesame dressing. **19.99**

**GRILLED SALMON SALAD** - Grilled salmon, fresh greens, sliced red onions, croutons, tomatoes, mixed cheddar and jack cheeses and your choice of dressing. **20.99**

### ADD SOMETHING TO YOUR SALAD

Grilled Chicken **6.99**  
 Grilled Shrimp **9.99**  
 Grilled Salmon **9.99**  
 Crab Cake **MKT**

## ENTREES

Add a side caesar or house salad for 3

**FISH AND CHIPS** - Haddock filet, hand dipped in blonde beer batter, breaded and fried crisp. Served over pub fries with house-made coleslaw and tartar sauce. **23.99**

**CHICKEN TENDER BASKET** - French fries, coleslaw, and honey mustard. **18.99**

**FRIED SHRIMP BASKET** - Butterflied shrimp, French fries, coleslaw, cocktail sauce. **20.99**

**CHICKEN CHESAPEAKE** - Lump crab imperial baked golden brown atop chicken breast, served with mashed potatoes and vegetable medley. **29.99**

**CRAB CAKE DINNER** - Two of our delicious hand-made crab cakes, broiled, served with mashed potatoes and vegetables. **MKT**

**CRAB MAC 'N' CHEESE** - Cavatappi pasta, baked with aged white cheddar béchamel and chef-select spices, topped with lump crab meat and herb breadcrumbs served with vegetables. **27.99**

**SEARED SALMON DINNER** - Topped with chimichurri butter and served with mashed potatoes and vegetable medley. **24.99**

**BLACKENED CHICKEN PASTA** - Cavatappi pasta, blackened chicken, andouille sausage, cajun cream sauce, roasted peppers, spinach. **22.99**

### SIDES

**5.99**

FRENCH FRIES

MASHED POTATOES

COLE SLAW

VEGETABLE MEDLEY

## KIDS - 9.99

Includes choice of beverage

CHICKEN TENDERS

CHEESEBURGER

GRILLED CHEESE

CORNDOG

### To Support Our Staff

A 20% Gratuity is added to all dine-in orders. 100% of this goes to the staff. Additional gratuity is always appreciated. Thank you for understanding!

## DRAFT LIST

Oliver Brewing Co.

Oliver IPA - **8.49**  
(7% - Dry Hopped IPA)

Oliver Brewing Co.

Bmore Hazy - **8.99**  
(8% - ABV Hazy Double IPA)

Oliver Brewing Co.

Social Lager - **7.49**  
(5% - Easy Drinking Golden Lager)

Oliver Brewing Co.

Everyday Amber-**7.49**  
(6% - Classic Style Amber Ale)

Oliver Brewing Co.

Bmore Sour - **8.99**  
(5% - Blackberry/Raspberry Sour)

Oliver Brewing Co.

Bmore Breakfast Stout (Nitro)- **7.49**  
(6% - Oatmeal Stout)

Oliver Brewing Co.

**Ask your Server about our rotating seasonal selections!**

Chesapeake Cider Co.

Orange Crush - **8**  
(6% - Orange and Citrus)

Chesapeake Cider Co.

Original Crisp - **8**  
(6% - Dry Hard Cider)

Evolution

Pine'Hop'Le (Nitro)- **8**  
(6.8% - Nitro Pineapple IPA)

Raven Beer

Special Lager - **7.49**  
(5.2% - Classic Amber Lager)

Allagash

White - **8**  
(5.2% - Belgian Style White Ale)

Troegs

Dreamweaver - **8**  
(5.2% - Hefeweizen)

Sierra Nevada

Seasonal - **8**

Modelo

Especial - **7**  
(4.4% - Light Mexican Lager)

Guinness

Blonde - **7**  
(5% - Blonde Lager)

Kona

Big Wave - **8**  
(4.4% - Golden Ale)

Yuengling

Lager - **7**  
(4.5% - Amber Lager)

Miller Brewing

Miller Lite - **6**  
(4.2% - Light Lager)

Anheuser Busch

Bud Light - **6**  
(4.2% - Light Lager)

Michelob

Ultra - **7**  
(4.2% - Light Lager)

## BOTTLE LIST

White Claw Mango - **7**

White Claw Black Cherry - **7**

Bud Light - **6**

Budweiser - **6**

Natty Boh (16oz) - **5**

Coors Light - **6**

Miller Lite - **6**

Corona - **7**

Michelob Ultra - **7**

Nütrl - Orange - **8**

Nütrl - Pineapple - **8**

Surfside - Lemonade Iced Tea - **8.50**

Surfside - Peach Iced Tea - **8.50**

Dogfish Head - 90 Min - **8**

Victory - Golden Monkey - **8**

Partake IPA - **6**  
(Non Alcoholic)

## WINE LIST

### RED

Frontera Merlot - **8**

Frontera Cab - **8**

Josh Cabernet - **10**

Josh Pinot Noir - **11**

### WHITE

Frontera Sauvignon Blanc - **8**

Frontera Chard - **8**

Kim Crawford Sauvignon Blanc - **12**

## Whiskey & Bourbon

Woodford Reserve - **11**

Jim Beam - **8**

Sagamore Cask Proof - **15**

Knobb Creek - **12**

Angels Envy - **13**

Basil Hayden - **15**

Buffalo Trace - **12**

Bulleit Rye - **10**

Blantons - **16**

WhistlePig PiggyBack - **14**

Maker's Mark - **11**

Crown Royal - **10**

Jack Daniels - **9**

Macallan 12 - **17**

Bulleit Bourbon - **10**

Johnnie Walker Black - **13**

Jameson - **10**

Johnnie Walker Red - **10**

Old Forester - **8**

## COCKTAIL LIST

### CRUSHES - 10

#### Orange - Lets go O's!

Fresh squeezed orange juice and orange vodka blended with triple sec and a splash of lemon lime soda

#### Grapefruit

An all-time favorite blend of fresh squeezed grapefruit juice, grapefruit vodka, triple sec and lemon lime soda

#### Citrus

A thirst quenching combination of vodka, lemonade, triple sec and a splash of lemon lime soda

#### Dole Whip

A tropical blend of whipped cream vodka, pineapple juice, and lemon lime soda

#### Creamsicle

Smirnoff Whipped, triple sec and orange juice, topped with lemon lime soda

#### Cherry Limeade

Cherry vodka, George's lime, grenadine, with lemon lime soda.

### MULES - 11

#### The American Mule

An All American take on the classic Mule featuring Wheatley Vodka, Ginger Beer, and fresh lime

#### Kentucky

A smooth combination of Jim Beam Bourbon, ginger beer, fresh lime

#### South of the Border

Made with Corazon Blanco for a south of the border twist

#### Apple Pie

Crown Royal Regal Apple, Fireball, Ginger Beer and fresh lime

### SIGNATURE COCKTAILS

#### The Escalade Margarita

Corazon Blanco, Corazón Reposado, Gran Gala Liqueur, lime juice, agave nectar, salt rim - **15**

#### Double Oaked Old Fashioned

Our house made old fashioned made with Old Forester patiently aged on white oak spirals - **12**

#### The Titos Daly

The 19th hole favorite combination of Titos Handmade Vodka, freshly brewed ice tea and lemonade - **10**

#### Bmore Margarita

Corazon Blanco, Oliver Brewing Co Bmore Sour Ale, fresh lime - **11**

#### Maryland Bloody Mary

Old Bay Vodka hand shaken with locally made George's Bloody Mary Mix - **10**

## ASK ABOUT OUR PRIVATE PARTIES

Looking for the best private party rooms, banquet rooms or event space in Baltimore? We have the ultimate space for private events and parties in Downtown Baltimore. Scan for more info.



\* Before placing your order, please inform your server if a person in your party has a food allergy.

\* Please inform your server upon arrival if separate checks are needed.

\* The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.