

# FOUNDERS ALE HOUSE

## NBA FINALS MENU

### HAPPY HOUR

(OPEN TO 7 PM)

### DRINKS

---

COORS BANQUET	\$3
MILLER LITE DRAFT	\$4
WELL DRINK	\$5
HOUSE WINE / ROSÉ	\$5
HAPPY HOUR IPA	\$5
HAPPY HOUR BLONDE ALE	\$5
VODKA OR GIN MARTINI	\$7
FOUR ROSES OLD FASHIONED	\$7
FOUR ROSES MANHATTAN	\$7
SHOT & BEER	\$10
(JAMESON OR FOUR ROSES AND MILLER LITE)	

### COCKTAILS

#### Founders Mule \$11

New Amsterdam Vodka, Butterscotch Liquor, lime, ginger beer

#### Mezcal Sunrise \$13

Vida Mezcal, Fentamans Mandarin Soda, Campari

#### Cucumber Gimlet \$14

Cucumber Infused Plymouth Gin, St. Germain, Lime Juice (Rocks or Up)

#### Guava Strawberry Margarita \$14

Espalon Tequila, House Made Guava/Strawberry, Puree, Lime Juice /w House Salt

# BEER LIST

## IPA / PA

- INDICA** - LOST COAST - IPA 6.2% // \$7.5  
**PALE ALE** - SIERRA NEVADA- PALE ALE - 5.6% // \$7.5  
**CITRAHOLIC** - BEACHWOOD- IPA - 7.2% // \$8.5  
**MIND HAZE**- FIRESTONE- HAZY IPA - 6.2% // \$8  
**HAZY IPA**- MADEWEST- HAZY IPA - 7% // \$8.5  
**PALE ALE**- MADEWEST- PALE - 5.6% 16 OZ // \$8

## NOT IPA

- CHRONIC** - PIZZA PORT - AMBER 4.95% // \$7.5  
**WHITE RASCAL** - AVERY - WHEAT 5.1% // \$8  
**EL SULLY** - 21<sup>ST</sup> AMNDMT - MEX STYLE LAGER 4.5% // \$7.5  
**COFFEE PORTER** - SMOG CITY - PORTER 6% // \$8.5  
**CALIFORNIA HONEY** - PIZZA PORT - HONEY BLONDE 4.8% // \$7  
**TANGERINE WHEAT** - LOST COAST- WHEAT 5.2% // \$7.5  
**LIGHT LAGER** - MADEWEST- LAGER 4.2% // \$7  
**HEF LEPPARD** - BEACHWOOD - BAV. STYLE HEFE 5.1% // \$8  
**SESSION SOUR** - THREE WEAVERS - SESSION SOUR ALE 5.5% 16 OZ // \$8.5

## CANS

- HARVEST APPLE** - JULIAN - CIDER 6.9% 12 OZ // \$8  
**BOOKOO**- MOTHER EARTH-IPA 6.5% 12 OZ // \$6  
**WILD BERRY** - TRULY-16 OZ // \$7

# SHARES

## **FRIES, TOTS \$7**

(TOSSED ADD \$1): WHITE TRUFFLE PARMESAN, GARLIC PARMESAN, CAJUN, LEMON PEPPER, GARLIC BUTTER /W CHIVES, CARIBBEAN SPICE, OLD BAY OR SWEET SMOKE

### **WINGS** (CHOOSE 2 SAUCES or RUBS)

#### **CHICKEN WINGS 6PC \$12 10PC \$18**

SERVED WITH HOUSE RANCH

#### **SAUCES**

BUFFALO, SPICY BUFFALO, SWEET BABY RAYS© BAR-B-QUE, BLACK GARLIC, MANGO HABANERO, GARLIC BUTTER PARMESAN, SPICY FUSION BBQ, CHIPOTLE, MAPLE CHIPOTLE, TRUFFLE PARM

#### **RUBS**

CAJUN, LEMON PEPPER, SWEET SMOKE, OLD BAY©

### **NACHOS 13 (ADD CHICKEN OR BEEF +\$2)**

HOUSE MADE TORTILLA CHIPS, SHREDDED CHEESE BLEND, BLACK BEANS, JALEPENO, PICO DE GALLO, CILANTRO AND SOUR CREAM

**ALL AMERICAN BURGER 14:** ALL BEEF PATTY, LETTUCE, TOMATO, ONION, PICKLES, KETCHUP, BLACK PEPPER AIOLI, AND CHEDDAR ON BRIOCHE

**BBQ BACON BURGER OR BBQ CHICKEN SANDWICH 15:** ALL BEEF PATTY OR CHICKEN BREAST, BACON, FRIED ONIONS, BAR-B-QUE SAUCE, AND CHEDDAR ON A BRIOCHE BUN

**BUTTERMILK FRIED CHICKEN 14:** HAND BATTERED FRIED CHICKEN, BLACK PEPPER AIOLI PROVOLONE, PICKLES, BLACK PEPPER SLAW ON A BRIOCHE BUN

**HOT CHICKEN SANDWICH 14:** HAND BATTERED FRIED CHICKEN TOSSED IN OUR BUFFALO SAUCE, PROVOLONE, BLACK PEPPER AIOLI, PICKLES AND JALAPEÑO BLACK PEPPER SLAW ON A BRIOCHE BUN

**GRILLED CHEESE 13:** THICK SLICED PROVOLONE CRUSTED WHITE BREAD STUFFED WITH PROVOLONE, SMOKED CHEDDAR AND SHARP CHEDDAR (ADD: BACON \$2, AVOCADO \$1)

**IMPOSSIBLE© BURGER (V) 15:** PLANT BASED IMPOSSIBLE© PATTY, ARUGULA, RED ONION, TOMATO, PICKLES, VEGAN THOUSAND ISLAND ON BRIOCHE

**VEGAN BBQ BURGER (V) 15:** PLANT BASED IMPOSSIBLE© PATTY, VEGAN CHEDDAR CHEESE, ONION STRINGS, BBQ SAUCE ON A BRIOCHE BUN

### **GREENS**

**BAR-B-QUE CHICKEN SALAD 15:** BBQ CHICKEN, ROMAINE, AVOCADO, TOMATOES, ROASTED CORN, BLACK BEANS, FRIED ONION STRINGS, TOPPED WITH HOUSE BBQ-RANCH (**VEGAN OPTION AVAILABLE**)