

FOUNDERS ALE HOUSE

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 HONEY BLON	\$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)	

FOOD

FRENCH FRIES	\$5
TATOR TOTS	\$5
JACKFRUIT TACO	\$2.5/EA
CLASSIC SLIDER	\$3/EA
FRIED CHICKEN SLIDER	\$3/EA
HALF NACHOS	\$6
BURGER AND A DRINK	\$14
(WELL DRINK, ANY BEER \$7 OR LESS, WINE)	
Impossible BURGER +\$1	

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
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 - 21ST 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
LIGHT LAGER - MADEWEST- LAGER 4.2% // \$7
HEF LEPPARD - BEACHWOOD - BAV. STYLE HEFE 5.1% // \$8
PINEAPPLE GUAVA - COMMON - CIDER 6.5% 16 OZ // \$8
SESSION SOUR - THREE WEAVERS - SESSION SOUR ALE 5.5% 16 OZ // \$8.5
BRINEY MELON - ANDERSON VALLEY - GOSE 4.2% // \$8

CANS

- COORS BANQUET** - 12OZ // \$3.50
WILD BERRY - TRULY-16 OZ // \$7

@FOUNDERSALEHOUSE

FOUNDERS ALE HOUSE

SHARES

FRIES, TOTS OR ONION STRINGS \$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

CAULIFLOWER WINGS (V) \$9

SERVED WITH VEGAN 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

VEGAN CORN DOGS (V) 13

HOME MADE SWEET CORN BATTER, SOY FREE FRANKFURTER, MUSTARD, KETCHUP AND VEGAN RANCH

POTATO TAQUITOS (V) 12

JALEPENO AND BUFFALO POTATO TAQUITOS SERVED WITH A JALEPENO AIOLI AND VEGAN RANCH SLAW

CLASSIC SLIDERS 12

ALL BEEF PATTY, ARUGULA, TOMATO, CARAMELIZE ONIONS, PROVOLONE, BLACK PEPPER AIOLI ON BRIOCHE

VEGAN TACOS (V) 11

CORN TORTILLA, CILANTRO LIME SLAW, AVOCADO, AIOLI, JACKFRUIT ASADA, TORTILLA CHIPS

VEGAN NACHOS 14 (V)

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

FRIED CHICKEN SLIDERS 13

3 FRIED CHICKEN SLIDERS - REGULAR, BUFFALO OR SPICY AVAILABLE

FOUNDERS ALE HOUSE

CHOICE OF: FRIES, TATOR TOTS, ONION STRINGS OR HOUSE SALAD
(ALL SANDWICHES AND BURGERS ARE OFFERED WITH GLUTEN FREE BREAD FOR +\$1)

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

THE FOUNDERS BURGER 15: ALL BEEF PATTY, STICKY SPICY BACON, WISCONSIN SMOKED CHEDDAR AND A SUNNY SIDE UP FREE-RANGE EGG SERVED ON A BRIOCHE BUN

CALIFORNIA CHICKEN SANDWICH 14: GRILLED FREE-RANGE CHICKEN, BACON, ROMAINE, TOMATO, AVOCADO, AIOLI ON A CIABATTA

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

IMPOSSIBLY SPICY BURGER (V) 15: IMPOSSIBLE© Patty, Cayenne Chao Cheese, Avocados, Romaine, Grilled Jalapeños & El Yucateco Chile Jalapeño Sauce.

VEGAN HOT CHIK'N SANDWICH 15: HAND BATTERED FRIED CHIK'N TOSSED IN OUR BUFFALO SAUCE, PICKLES, FRIED JALEPENO, JALEPEÑO AIOLI AND AGAVE SLAW 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)

SWEETS

BROWNIE JAR 8: SEA SALT BROWNIE, VANILLA ICE CREAM & CHOCOLATE DRIZZLE