

# 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
CHICKPEA SLIDER	\$3/EA
HALF NACHOS	\$6
BURGER AND A DRINK	\$14
(WELL DRINK, ANY BEER \$7.5 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  
**CALI DAY**- TARANTULA HILL BREWING- IPA - 6.2% // \$8.5  
**MAYBERRY**- EL SEGUNDO-IPA - 7.2% // \$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  
**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

# 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

#### **MEATBALLS 10**

HOUSE MADE MEATBALLS SERVED WITH HOME MADE MARINARA , BASIL AND PARMESAN

#### **CHICKPEA SLIDERS (V) 13**

3 HOME MADE CHICKPEA PATTYS, HOUSE MADE TATZIKI, TOMATO, ROMAINE ON VEGAN BRIOCHE.

# 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

# FOUNDERS ALE HOUSE

## SUNDAY BRUNCH MENU

AVAILABLE 9:30AM - 3:00PM

### DRINKS

HAPPY HOUR DRINKS AVAILABLE

**\$8 BLOODY MARY**

**\$7 MIMOSA**

**\$11 MORNING MULE**

### **BREAKFAST BURRITO \$13**

SCRAMBLED EGGS, BACON, 4 CHEESE BLEND AND HASHBROWNS

### **BREAKFAST SANDWICH \$10**

ROUND EGG, BACON, BLACK PEPPER AIOLI AND CHEDDAR ON A BRIOCHE BUN

### **ALL AMERICAN BREAKFAST \$13**

2 EGGS ANY STYLE, BISCUIT OR TOAST WITH JAM, BACON AND BREAKFAST POTATOES

### **BREAKFAST TACOS \$2.5/EA**

SCRAMBLED EGGS, POTATOES, SALSA VERDE ON A CORN TORTILLA

### **CHICKEN IN A BISCUIT \$13**

BUTTERMILK FRIED CHICKEN, HONEY BUTTER GLAZE AND SEASONAL JAM IN A BISCUIT.

### **CORN BREAD \$10**

OPTION 1. WHIPPED HONEY BUTTER, AND SEASONAL JAM

OPTION 2. SMOKED TOMATO CHUTNEY CREAM

OPTION 3 (V). SMOKED TOMATO CHUTNEY CREAMA

OPTION 4 (V). AGAVE BUTTER, AND SEASONAL JAM

### **CHILAQUILES \$13**

SCRAMBLED EGGS, REFRIED BEANS, RED SAUCE, AVOCADO CREAM, QUESO FRESCO, CILANTRO AND CORN TORTILLAS

### **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 (Served with tots or fries)

### **(V) VEGAN BREAKFAST TACOS \$2.5/EA**

SCRAMBLED TOFU, POTATOES, SALSA VERDE ON A CORN TORTILLA

### **(V) BREAKFAST BURRITO \$13**

TOFU SCRAMBLE, CHEDDAR CHEESE, BLACK BEANS, AVOCADO AND PICO DE GALLO

### **(V) AVOCADO TOAST \$8**

SLICED AVOCADOS, LEMON ZEST AND OLIVE OIL ON TEXAS TOAST **ADD EGG \$4**

### **SHRIMP AND GRITS \$16**

SHRIMP, GRITS, CREOLE SAUCE AND SMOKED SAUSAGE

**ALSO AVAILABLE:** WINGS, NACHOS, FRENCH FRIES AND TATOR TOTS

(V) Vegan

\*\*Some Items cannot be modified\*\*