

FOUNDERS ALE HOUSE

HAPPY HOUR

(OPEN TO 7 PM)

DRINKS

MILLER LITE DRAFT	\$5
WELL DRINK	\$5
HOUSE WINE / ROSÉ	\$5
HAPPY HOUR IPA	\$6
HAPPY HOUR PILSNER	\$6
VODKA OR GIN MARTINI	\$7
FOUR ROSES OLD FASHIONED	\$7
FOUR ROSES MANHATTAN	\$7
SHOT & BEER	\$11
(JAMESON OR FOUR ROSES AND MILLER LITE)	

FOOD

FRENCH FRIES	\$5
TATOR TOTS	\$5
JACKFRUIT TACO	\$3/EA
CLASSIC SLIDER	\$3.5/EA
FRIED CHICKEN SLIDER	\$3.5/EA
CHICKPEA SLIDER	\$3.5/EA
HALF NACHOS	\$6
BURGER AND A DRINK	\$15
(WELL DRINK, ANY BEER \$7.5 OR LESS, WINE)	
BEYOND BURGER + \$1	

COCKTAILS

Founders Mule \$12

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)

(EXCLUDES SPECIAL EVENTS)

BEER LIST

IPA / PA

- INDICA** - LOST COAST - IPA 6.2% // \$7.5
CITRAHOLIC - BEACHWOOD- IPA - 7.2% // \$8.5
HAZY IPA- MADEWEST- HAZY IPA - 7% // \$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 - 21ST AMENDMENT - MEX STYLE LAGER 4.5% // \$7.5
COFFEE PORTER - SMOG CITY - PORTER 6% // \$9
LIGHT LAGER - MADEWEST- LAGER 4.2% // \$7
WEIHENSTEPHANER- HEFE 5.4% // \$8.5
VARYING FLAVOR - COMMON - CIDER 6.5% // \$8
SUN TRAP - THREE WEAVERS - SESSION SOUR ALE 5.5% // \$8.5
PASSIONFRUIT - MISSION - GOSE 4.5% // \$8.5
PERONI - // \$7.50
MILLER LIGHT - COLD BEER - // \$5.50

CAN

- COORS BANQUET** - 12OZ // \$3.50

@FOUNDERSALEHOUSE

FOUNDERS ALE HOUSE

SHARES

FRIES OR TATOR TOTS - \$7

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

WINGS (CHOOSE 2 SAUCES or RUBS)

CHICKEN WINGS 6PC \$13 10PC \$18

SERVED WITH HOUSE RANCH

CAULIFLOWER WINGS (V) \$12

SERVED WITH VEGAN HOUSE RANCH

SAUCES

BUFFALO, SPICY BUFFALO, SWEET BABY RAYS® BAR-B-QUE, MANGO HABANERO, CHIPOTLE, TRUFFLE PARM

RUBS

CAJUN, LEMON PEPPER, SWEET SMOKE, OLD BAY®

NACHOS 13 (ADD CHICKEN OR BEEF +\$3)

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

FRIED CHICKEN SLIDERS 13

FRIED CHICKEN, COLESLAW, BLACK PEPPER AIOLI AND PICKLES

(HOT CHICKEN AVAILABLE)

VEGAN CORN DOGS (V) 13

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

CLASSIC SLIDERS 13

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

VEGAN ALE HOUSE FRIES 14 (V)

VEGAN QUESO, TOTS OR FRIES, JALEPENOS AND BLACK BEANS

VEGAN NACHOS 14 (V)

HOUSE MADE TORTILLA CHIPS, VEGAN QUESO, BLACK BEANS, JALEPENO, PICO DE GALLO AND SOUR CREAM

CHICKPEA SLIDERS (V) 13

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

VEGAN TACOS (V) 13

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

POTATO TAQUITOS 12 (V)

2 LARGE HOUSE MADE TAQUITOS, STUFFED WITH POTATOES AND JALEPENO MIX. TOPPED WITH JALEPENO SLAW AND BUFFALO SAUCE

FOUNDERS ALE HOUSE

CHOICE OF: FRIES, TATOR TOTS OR SIDE SALAD

(ALL SANDWICHES AND BURGERS ARE OFFERED WITH GLUTEN FREE BREAD FOR +\$2)

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

CLASSIC BURGER 15: ALL BEEF PATTY, ARUGULA, TOMATO, PROVOLONE, CARMALIZED ONIONS, BLACK PEPPER AIOLI SERVED ON BRIOCHE

BBQ BACON BURGER 16: ALL BEEF PATTY, BACON, FRIED ONIONS, BAR-B-QUE SAUCE, AND CHEDDAR ON A BRIOCHE BUN

THE FOUNDERS BURGER 16: 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 16: GRILLED FREE-RANGE CHICKEN, BACON, ROMAINE, TOMATO, AVOCADO, AIOLI ON A CIABATTA

BBQ CHICKEN SANDWICH 16: CHICKEN BREAST, BACON, FRIED ONIONS, BAR-B-QUE SAUCE, AND CHEDDAR ON A BRIOCHE BUN

BUTTERMILK FRIED CHICKEN 16: HAND BATTERED FRIED CHICKEN, BLACK PEPPER AIOLI PROVOLONE, PICKLES, BLACK PEPPER SLAW ON A BRIOCHE BUN

HOT CHICKEN SANDWICH 16: HAND BATTERED FREID CHICKEN TOPPED /W PROVOLONE TOSSED IN OUR BUFFALO SAUCE BLACK PEPPER AIOLI, PICKLES AND JALAPEÑO BLACK PEPPER SLAW ON A BRIOCHE BUN

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

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

VEGAN CHICKEN SANDWICH 15: VEGAN FRIED CHICKEN, VEGAN CHEESE, VEGAN SLAW, and PICKLES, ON A BRIOCHE BUN.
(HOT CHICKEN AVAILABLE)

GREENS

BAR-B-QUE CHICKEN SALAD 16: BBQ CHICKEN, ROMAINE, AVOCADO, TOMATOES, ROASTED CORN, BLACK BEANS, FRIED ONION STRINGS, TOPPED WITH HOUSE BBQ-RANCH **(VEGAN OPTION AVAILABLE)**

HOUSE SALAD 10: GARBONZO BEANS, ROMAINE, ARUGULA, CUCUMBERS *(CHOICE OF DRESSING: BALSAMIC VINAIGRETTE, RANCH, VEGAN RANCH)* **ADD CHICKEN : \$3 ADD VEGAN CHICKEN: \$4**

SWEET

OREO CHEESECAKE 8: OREO CHEESECAKE TOPPED WITH A CHOCOLATE DRIZZLE