

# 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** - 21<sup>ST</sup> 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, GARLIC 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,  
GARLIC BUTTER PARMESAN, 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, ROMAINE 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 14:** ALL BEEF PATTY, ARUGULA, TOMATO, PROVOLONE, CARMALIZED ONIONS, BLACK PEPPER AIOLI SERVED ON BRIOCHE

**BBQ BACON BURGER 15:** 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 15:** 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