

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
CALI DAY - TARANTULA HILL BREWING - IPA - 6.2% // \$9
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
GOLDEN PILSNER - FREMONT - PILSNER 4.5% // \$7.5
LIGHT LAGER - MADEWEST - LAGER 4.2% // \$7
HEF LEPPARD - BEACHWOOD - BAV. STYLE HEFE 5.1% // \$8
VARYING FLAVOR - COMMON - CIDER 6.5% // \$8
SUN TRAP - THREE WEAVERS - SESSION SOUR ALE 5.5% // \$8.5
BRINEY MELON - ANDERSON VALLEY - GOSE 4.2% // \$8.5
PIRONI - // \$7.50
MILLER LIGHT - COLD BEER - // \$5.50

CANS

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

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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 \$12 10PC \$18

SERVED WITH HOUSE RANCH

CAULIFLOWER WINGS (V) \$11

SERVED WITH VEGAN HOUSE RANCH

SAUCES

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

RUBS

CAJUN, LEMON PEPPER, SWEET SMOKE, OLD BAY®

ONION RINGS (V) 8

HOMESTYLE ONION RINGS SERVED WITH KETCHUP

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

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

CLASSIC SLIDERS 13

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

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

CHICKPEA SLIDERS (V) 13

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

VEGAN TACOS (V) 13

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

FOUNDERS ALE HOUSE

CHOICE OF: FRIES, TATOR TOTS, ONION RINGS OR HOUSE 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

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

BUTTERMILK FRIED CHICKEN 15: HAND BATTERED FRIED CHICKEN, BLACK PEPPER AIOLI PROVOLONE, PICKLES, BLACK PEPPER SLAW ON A BRIOCHE BUN

HOT CHICKEN SANDWICH 15: HAND BATTERED FRIED CHICKEN TOSSED IN OUR BUFFALO SAUCE, PROVOLONE, BLACK PEPPER AIOLI, PICKLES AND JALAPEÑO BLACK PEPPER SLAW ON A BRIOCHE BUN

BEYOND© 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

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

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)

SWEET

OREO CHEESECAKE 8: OREO CHEESECAKE TOPPED WITH A CHOCOLATE DRIZZLE