

## LUNCH BREAK

includes soft drink

Weekdays **11AM - 2PM**

### SALADS

**HOUSE-MADE CHICKEN TORTILLA SOUP & SMALL SALAD** 12.00  
(ranch, creamy malt vinaigrette & bleu cheese)

**CK CHOPPED SALAD** 12.00  
kale, romaine, tomato, red peppers, smoked mozzarella, black beans, corn, pepitas, agave onions, house creamy malt vinaigrette.

Add: grilled chicken \$5, salmon or prime flat iron steak \$7

### SANDWICHES

House-made Arizona Gold butter pickles plus choice of seasoned fries or creamy cole slaw.

**BLT** 12.00  
Applewood bacon on toasted sourdough with lettuce, tomato and mayo.

**GRILLED HAM AND CHEESE** 12.00  
Seared ham, sandwiched between melted cheddar cheese and sourdough.

**GRILLED CHICKEN SANDWICH** 12.00  
Seasoned and grilled chicken breast with lettuce and tomato on challah bun.

**BBQ PORK SANDWICH** 12.00  
Zesty, smoked and pulled BBQ Pork on challah bun with sliced red onion.



## ALL-DAY FAMILY COMBOS

(Feeds 3-4)

**BLACK IRON PIZZA & SALAD** \$22.00  
14" Melrose (house-made sauce, secret cheese blend) & CK Chopped Salad. Toppings extra.

**BLACK IRON PIZZA & WINGS** \$28.00  
14" Melrose (house-made sauce, secret cheese blend) & 12 Wings (choice of Guajillo Chile, BBQ, Buffalo and Smoked Salt & Pepper) Toppings extra.

**SALAD & WINGS** \$25.00  
CK Chopped Salad & 12 Wings (choice of Guajillo Chile, BBQ, Buffalo and Smoked Salt & Pepper)

**SOUTHERN FRIED CHICKEN TENDER DINNER** \$42.00  
choice of 2 sides (Coleslaw, Cast Iron Mac N Cheese, Mashed Potatoes, Seasoned Fries or Fruit). Includes Morenci Copper Ale BBQ Sauce



## ADULTS ONLY

**BEER TO-GO** Choose from our 14 PHX Beer Co. selections  
**CROWLERS (32oz) \$10.00**  
**GROWLERS (64oz) \$18.00**

**CROWLER PACKS** 2 PACK \$18.00  
4 PACK \$35.00

\*price of special releases may vary



# KEEP CALM AND CARRY OUT

PHXBEERCO.COM

**CURBSIDE PICKUP MEALS TO ENJOY AT HOME OR OFFICE.**



SEE MENU ON BACK

**CALL FOR HOURS & TO ORDER**  
**(480) 571-8645**

**DELIVERY NOW AVAILABLE**

**GRUBHUB**



Postmates

**CALL FOR HOURS & TO ORDER**  
**(480) 571-8645**

## STARTS

**PRETZEL BITES 9.00**  
caraway, Arizona Gold cheese fondue.  
Housemade Iron Horse Porter Mustard  
available upon request.

**CHIP & DIP TRIO 10.00**  
Fire roasted red & tomatillo salsas. Hot queso  
Ro-tel. House-made tortilla chips.

**ALE HOUSE WINGS 5@7.50 / 10@14**

### Guajillo Chile

house-made bleu cheese dressing, IPA-  
pickled jalapeños, cucumbers slices

### Morenci Copper Ale BBQ

coleslaw sauce, house-made Arizona Gold  
butter pickles

### Traditional Buffalo

carrots, celery and house-made bleu cheese

### Smoked Wings Rubbed w/Salt & Pepper

served with grilled lemon

## SALADS & SOUPS

**AVOCADO TOAST\* 11.00**  
freshly mixed avocado, 7 minute egg,  
Peppedew peppers, crumbled bacon on  
toasted Wildflower 9-grain bread. Served with  
fresh fruit

**CK CHOPPED 12.00**  
kale, romaine, tomato, red peppers, smoked  
mozzarella, black beans, corn, pepitas, agave  
onions, house creamy malt vinaigrette  
**Add** avocado 2.00, smoked chicken 4.00

**GRILLED ROMAINE 8.00**  
shaved parmesan, lemon-anchovy dressing,  
garlic croutons  
**Add** smoked chicken 4.00

**ALE HOUSE STEAK SALAD\* 17.00**  
grilled prime flat iron steak, romaine, arugula,  
agave onions, grape tomatoes, radishes,  
bleu cheese crumbles, grilled focaccia, fresh  
horseradish, French onion vinaigrette

**CHICKEN TORTILLA SOUP 5.00 / 9.00**  
Chef B's family recipe topped with fresh  
avocado and sour cream

**Add** grilled chicken\* 5.00,  
salmon, or prime flat iron steak\* 7.00



## BLACK IRON PIZZAS

Baked thin crust in a black iron pan and served square. Our signature pizza is  
hand-formed and baked to a crisp on the outside, for a pie unlike anything you've  
tasted in the Valley. Pizzas available in 10" and 14" size. Gluten-free crust-Add  
3.00 to any 10" pizza. Vegan style also available.

**BREW MASTER 16.00 / 22.00**  
house sauce, smoked mozzarella, pepperoni,  
sausage, bacon

**BBQ SMOKED CHICKEN 16.00 / 22.00**  
Morenci Copper Ale bbq sauce, smoked  
mozzarella, red onion, cilantro

**CREATE YOUR OWN 12.00 / 16.00**  
**Toppings 10" - +2.00 / 14" - +4.00** onions, green peppers, mushrooms, tomatoes,  
basil, pepperoni, mashed potatoes, jalapeños, Peppadew, smoked chicken, bacon,  
sausage, Calabrese salame, ham, smoked mozzarella, Daiya, sundried tomatoes

**MASHED 16.00 / 22.00**  
mashed red skin potatoes, smoked  
mozzarella, bacon, garlic puree, green onions

**FUNGHI FRETZY 13.00 / 19.00**  
secret cheese blend, herbed mushrooms,  
fresh jalapeños, house sauce



## SWEETS

**SONORAN ROOT BEER FLOAT 9.00**  
grateful spoon vanilla gelato, whipped cream  
& cherry

**HOUSE SPUN SHAKES 6.00**  
vanilla and chocolate. Make it boozy.

## SIPS

**PEPSI PRODUCTS & ICED TEA 3.00**

**STRAWBERRY-LEMON  
ICED BOTANICAL 3.00**  
herbal, decaffeinated

**STRAWBERRY PALMER 3.00**  
Herbal botanical blended with iced tea

**STRAWBERRY LEMONADE 3.00**

**SONORAN ROOT BEER 6.00**

## SANDWICHES

Includes house-made Arizona Gold butter pickles, plus choice of creamy coleslaw, cowboy  
caviar, tortilla chips or seasoned fries. Substitute cup of soup for 2.00 extra.

**BIG KAHUNA GRILLED CHICKEN 13.00**  
Orange Grove IPA-ginger teriyaki glaze,  
smoked ham, grilled pineapple relish,  
Sriracha mayo

**BBQ BISON BURGER\* 16.00**  
8 oz. Rocky Mountain bison, Morenci Copper  
Ale bbq sauce, arugula, whipped goat cheese,  
chipotle and Arizona Gold-braised mushrooms

**ALE HOUSE 3 MEATS\* 17.00**  
1/2 lb. AZ grass fed brisket patty, Applewood  
smoked bacon and smoked ham. Smoked  
mozzarella.

**ALE HOUSE CHEESEBURGER\* 14.00**  
1/2 lb. AZ grass fed brisket patty, choice  
of cheese: American, cheddar, smoked  
mozzarella, Swiss or bleu cheese

**Add** cheese to any sandwich 1.00, Hatch green chiles 1.00, avocado 2.00, chipotle  
mushrooms 2.00, Applewood smoked bacon 3.00



## MAINS

**ALASKAN COD AND CHIPS 17.00**  
Arizona Gold-battered wild cod, tartar sauce,  
creamy slaw, seasoned fries,  
grilled lemon

**SMOKED PORK SHOULDER TACOS 13.00**  
corn-flour tortillas, agave onions, whipped  
avocado, fire-roasted salsa, cilantro, cabbage,  
IPA-pickled jalapeños, cowboy caviar with  
black beans, corn, peppers, cilantro and lime,  
(some assembly required)

**Add a Side** seasonal vegetable, mashed potatoes, mac & cheese or cowboy caviar 5.00



## WEEKEND BRUNCH MENU

SAT & SUN, 11AM - 2PM

**AVOCADO TOAST\* 11.00**  
freshly mixed avocado, 7 minute egg,  
Peppedew peppers, crumbled bacon on  
toasted Wildflower 9-grain bread. Served  
with fresh fruit.

**RISE AND SHINE BURRITO 12.00**  
choice of savory sausage, ham or Applewood  
smoked bacon, eggs, crispy fingerling  
potatoes, Wisconsin cheddar, roasted salsa

**HALF PINTS BRUNCH PLATE 8.00**  
(1) french toast or (1)egg, (2) bacon strips &  
toast. served with fresh fruit

**IMPOSSIBLE BURGER™ 16.00**  
topped with vegan chipotle mayo and  
whipped avocado

**ALE HOUSE GRILLED PIMENTO CHEESE 11.00**  
roasted poblano chiles, smoked mozzarella  
and cheddar on sourdough  
**Add:** Applewood smoked bacon 3.00

**REUBEN 14.00**  
house-made corned beef brisket, sauerkraut,  
Swiss, and Russian dressing on grilled marble  
rye.

**BLACKENED SALMON BLT\* 17.00**  
Applewood smoked bacon, bibb lettuce, vine-  
ripened tomato, avocado, Old Bay remoulade,  
grilled sourdough

**CAST IRON MACARONI & CHEESE 11.00**  
jumbo elbow macaroni, Arizona Gold-smoked  
mozzarella and cheddar blend, Hatch green  
chiles and pretzel bite mustard crust  
**Add:** Applewood smoked bacon 3.00

**SOUTHERN FRIED CHICKEN STRIPS 14.00**  
seasoned fries with sides of country gravy and  
Morenci Copper Ale bbq sauce,  
creamy slaw

Vegan style available

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.