

gulp

DTLA
ALEHOUSE

TO SHARE

GARLIC PRETZEL KNOTS

With cheddar cheese & stone ground mustard dipping sauce 8

WEDGES

Crisp potato wedges, sour cream & sambal sweet chili sauce 9

FRIED BRUSSELS SPROUTS

Tossed in a honey chili balsamic sauce 9

SHISHITO PEPPERS

Pan seared with soy butter sauce, sea salt & bonito flakes 9

GULP NACHOS

Nacho cheese sauce, sour cream, pico de gallo, guacamole and black beans 10
Add brisket 4

JAPANESE FRIED CHICKEN

Seasoned chicken strips with sriracha mayo & teriyaki 9

SRIRACHA DEVEILED EGGS *

Sweet & spicy filling topped with maple bacon 8

SPICY GARLIC EDAMAME

Sriracha, garlic & soy sauce 8

SALT & PEPPER CALAMARI

Slaw, tartar sauce 12

AHI TUNA STACK

Chopped ahi tuna with ginger mango salsa, avocado, chili & poke sauce served with wonton chips 14

MAC & CHEESE

Macaroni tossed with cheddar cheese sauce, topped with panko bread crumb and parmesan cheese 9 add chicken 4

BUFFALO WINGS

Traditional spicy buffalo sauce 13

HUMMUS PLATE

Classic hummus and edamame hummus, olive tapenade, feta cheese, evoo & naan bread 10

GREENS

BEETS & BURRATA SALAD

Arugula, candied walnuts, cherry tomatoes, balsamic glaze and lemon vinaigrette 13

GRILLED CHICKEN CAESAR

Grilled chicken, romaine, napa cabbage, purple cabbage, shaved parmesan cheese with wasabi caesar dressing & wasabi croutons 13

GINGER CHICKEN CHOP SALAD

Grilled chicken, napa & red cabbage, romaine lettuce, sliced red onions, cucumber, mango, snow peas, red bell pepper, crispy wonton strips & wasabi ginger dressing 15

SEARED PEPPER CRUSTED AHI

Seasoned ahi served over mixed greens with cucumber, heirloom tomato, avocado, pine nuts, carrot hay & sesame dressing 16

STEAK SALAD

Sweet soy beef sirloin, napa cabbage, pineapple, red onion, snow peas, ginger ponzu dressing 16

Add Chicken 4, Steak 5 or Salmon 6

BURGERS & SANDWICHES

Burgers available with turkey or vegetable patty

TURKEY BURGER

Seasoned turkey patty, swiss cheese, stuffing, caramelized onions, arugula, aioli, cranberry chutney & fries 12

THE EXTREME GULP BURGER

Seasoned chuck patty, brisket, onion ring, bacon, cheddar cheese, sesame slaw, tomato, red onion, grilled anaheim chili, gulp aioli & fries 15

THE GULP BURGER

Chuck patty, bacon, swiss, blue cheese, caramelized onions, arugula, tomato, aioli, & fries 12

Add jalapenos 1 / red onion 1 / mushroom 1 / swiss or cheddar 1 / egg 2 / avocado 2 / blue cheese 2 / bacon 2

BURGER & BREW

any of our 27 tap beers, ground chuck burger, lettuce, tomato, gulp aioli & fries 16

CAPRESE SANDWICH

Tomatoes, avocado, cucumbers, burrata cheese on ciabatta bread served with tomato basil soup 13

NOT THE CLUB SANDWICH

Grilled chicken breast, BLT, avocado, cajun aioli on wheat bread with fries 13

GRILLED CUBAN PANINI

Slow cooked pork shoulder, sliced ham, swiss cheese, sliced pickle & mustard on a torta bun with french fries 13

GULP ESSENTIALS

PAN SEARED SALMON

Red coconut curry sauce, lemongrass risotto fritters, wild mushroom relish & flashed spinach 22

SMOKED TROUT & QUINOA

Tri color quinoa, sauteed asparagus and lemon vinaigrette 16

GRILLED CITRUS CHICKEN

Marinated chicken breast with quinoa salad, grilled asparagus & lemon vinaigrette 14

BEER BATTERED FISH & CHIPS

Flash fried cod with tartar sauce, lemon & fries 14

TACOS

Beer battered cod or brisket cabbage slaw, guacamole, pico de gallo, queso fresco, salsa roja & a side of black beans 11

FRIED CHICKEN

Served with mash potatoes & seasonal vegetables, topped with maple bacon gravy 14

FLATBREAD

GREEK FLATBREAD

Artichoke, sundried tomato, kalamata olive, tomato basil sauce, italian cheeses, goat cheese & arugula 9

SESAME CHICKEN FLATBREAD

Grilled chicken, roasted corn, red onion, a blend of italian cheeses, cilantro pesto & fresh basil 9

PEPPERONI & MUSHROOM FLATBREAD

Italian cheese and tomato basil sauce 9

ALL DAY DRINK SPECIALS

NEIGHBOR MONDAY 20% Off with your LOCAL ID

LOCAL TAP TUESDAY rotating local brews \$6

WINE WEDNESDAY 50% off any Bottle

THIRSTY THURSDAY \$6 well drinks & \$6 craft cocktails

FRIDAY FLIGHTS \$10 flights of 4 tap beers

BRUNCH

BOTTOMLESS MIMOSAS \$15

*** SATURDAY AND SUNDAY ***

11:00 AM - 3:00 PM