

THE ALE HOUSE

COLUMBIA



Small Plates

- ONION ALE SOUP** Melted Swiss cheese, sourdough crouton, topped with onion frizzles | 9
- TOMATO SOUP** Traditional creamy tomato soup | 6/8
- FRIED PICKLES** House made and served with garlic aioli | 11
- KUNG PAO BRUSSEL SPROUTS** Spicy sauce & roasted peanuts | 12
- DEVILED EGGS** Crisp bacon, tomato jam, chive | 10
- PAN ROASTED MEATBALLS** Fresh tomato sauce and parmesan | 12

Shareables

- HOUSE CHIPS AND FRENCH ONION DIP** Crispy house fried chips with a savory onion dip | 11
- PORK BELLY BURNT ENDS** Smoked Nueskes bacon, pickled onions, candied jalapeños, Carolina gold mustard sauce | 13
- FRESH BAKED SOFT PRETZEL** 2 hearth baked soft pretzels, Oliver Brewing Co. beer cheese, tangy beer mustard | 15
- SPINACH ARTICHOKE DIP** Creamy Parmesan cheese, fresh made salsa, corn tortilla strips | 13

TAVERN WINGS Ten Wings, blue cheese dressing, celery sticks. Choose Buffalo, BBQ, Old Bay, or Honey Sriracha | 16

TEX MEX ROLLS Spicy chicken, cheddar cheese, roasted corn, black beans, peppers, onions, & tomato. Served with avocado cream | 12

TOSTADA NACHOS Adobo chicken, black beans, red onion, cheddar, jalapeño, sour cream, guacamole, and salsa | 15

THAI SHRIMP Lightly breaded and fried, tossed in spicy Thai chili sauce | 16

Handhelds *Served with shoestring fries*

- CHICKEN AVOCADO CLUB** Avocado, tomato, lettuce, crispy smoked bacon, aioli, Swiss cheese, on grilled sourdough bread | 18
- SHORT RIB GRILLED CHEESE** Braised short rib, Gruyère cheese, caramelized onions, arugula, blueberry compote | 24
- GRILLED CHEESE AND TOMATO SOUP** Grilled brioche, with cheddar, provolone, and muenster cheeses, served with a cup of tomato soup | 14 | *add smoked bacon +\$1.5*
- BLACKENED FISH TACO** Tex-Mex slaw, chipotle remoulade, salsa verde, pico de gallo (not served with fries) | 16

KOREAN BEEF TACOS Bulgogi marinated beef, cabbage, pickled vegetables, and garlic-chili aioli (not served with fries) | 18

GRILLED SALMON BLT Crispy bacon, herb mayo, spring mix, and sliced tomato on multi grain | 19

FRENCH DIP Shaved prime rib, melted Swiss cheese, tiger sauce, and a side of au jus | 21

CHICKEN APPLE BRIE Topped with cranberry marmalade and arugula, served on grilled brioche | 19

Burgers *Served with shoestring fries*

- TAVERN BURGER** Ground NY Strip, Nueskes double cut bacon, Tillamook cheddar, tomato jam, arugula, served on a sesame seeded brioche bun | 19
- ALEHOUSE BURGER** Crispy smoked bacon, onion marmalade, blue cheese crumbles, horseradish aioli, sesame seed brioche | 18
- TURKEY BURGER** Onion marmalade, avocado, bacon, arugula, sliced tomato, sesame seeded brioche | 18
- DOBBIN BURGER** Custom beef blend, American cheese, crispy smoked bacon, sesame seeded brioche | 17

Mac & Cheese

\$12

Cheddar cheese sauce, cavatappi pasta.

Top it off with:

- CRISPY BACON | +3
- SHORT RIB | +9
- GRILLED CHICKEN | +6
- CRISPY FRIED SHRIMP | +7
- ADOBO CHICKEN | +3
- ROASTED JALAPEÑO | +2
- ANDOUILLE SAUSAGE | +3
- ROASTED MUSHROOM | +4
- NUESKE'S PORK BELLY | +5

Mussels

- GARLIC AND WHITE WINE** Roasted garlic white wine broth, shallots, lemon, parsley | 16
- THAI COCONUT** Thai chili, cilantro and coconut milk broth | 17
- ANGRY** Neuskes bacon, jalapeño, garlic, shallot, white wine, lemon | 19

Flatbreads *Fresh house made dough*

- CAPRESE** Roasted cherry tomatoes, roasted garlic, mozzarella, fresh basil | 16
- POACHED PEAR** Red wine poached pear, blue cheese, mozzarella, bacon, balsamic glaze, scallions | 17
- STEAK & BLUE CHEESE** Garlic oil, mozzarella, grilled ribeye, blue cheese crumbles, and cilantro | 19

Salads and Bowls

- CLASSIC CAESAR** Hearts of romaine, house made caesar dressing, parmesan, pretzel croutons | 12 | *add Chicken +7, Shrimp +10, Salmon +10*
- SALMON PESTO BOWL** Grilled salmon with arugula, tomato, boiled egg, parmesan cheese, and farro, with a pesto vinaigrette | 19
- ROASTED PEAR CHICKEN** House greens, roasted pear, grilled chicken, roasted beets, miso citrus vinaigrette, orange segments, candied pecan, blue cheese | 18
- WINTER GREENS** Spinach, roasted butternut squash, pomegranate seeds, pumpkin seeds, goat cheese, maple vinaigrette | 17 | *add Chicken +7, Shrimp +10, Salmon +10*
- THAI CHICKEN BOWL** Ground chicken, rice, jalapeños, cucumber, pickled onions, shredded lettuce, cilantro, shredded carrots and Thai chili sauce | 18
- CHICKEN CHOPPED** House greens, diced grilled chicken, roasted corn, diced tomatoes, crispy bacon, crunchy tortillas strips, blue cheese, avocado, scallions, tossed in a citrus-lime vinaigrette | 18
- MEDITERRANEAN CHICKEN BOWL** Yogurt-zaatar marinated chicken, farro, chickpeas, tomato, cucumber, feta, olives, lemon-honey tahini, tzatziki, and toasted pita | 18

Entrées

- CHICKEN MILANESE** Crispy chicken cutlet, roasted tomato, fresh mozzarella, pesto linguine, balsamic glaze | 21
- FISH 'N' CHIPS** Oliver IPA beer battered, hand cut fries, coleslaw, house made tartar sauce | 24
- GRILLED SHRIMP & ORZO** Grilled shrimp over orzo with spinach, tomato and feta with lemon vinaigrette | 23
- PAN SEARED SALMON** Toasted farro, ancho roasted carrots, avocado salsa, marinated freso peppers | 25
- STEAK FRITES** 12oz NY strip steak, peppercorn sauce, arugula & herb salad, hand cut fries | 32
- 12-HOUR BRAISED SHORT RIB** Barbecue braised jus, crispy fried grits, sautéed spinach, pickled vegetables | 34
- BLACKENED CHICKEN PASTA** Cavatappi pasta, blacked chicken, andouille sausage, cajun cream sauce, roasted peppers, spinach | 21

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of forborne illness, especially if you have a medical condition.

THE ALE HOUSE

COLUMBIA

Kids

\$8 ALL SERVED WITH YOUR CHOICE OF FRIES OR APPLESAUCE
Drinks | OJ, Milk, Choc Milk | +2

CHICKEN FINGERS White meat fingers served with honey mustard dipping sauce

GRILLED CHEESE Melted American cheese on brioche bread

CORN DOG Hot dog coated in cornmeal batter and deep fried

MAC & CHEESE Cavatappi pasta and creamy cheese sauce

PASTA & RED SAUCE Cavatappi pasta and marinara sauce with parmesan cheese.

Sides

MAC & CHEESE | 6

ROASTED BACON BRUSSELS SPROUTS | 6

SHOESTRING FRIES | 4

ORZO & FETA SALAD | 5

PETITE CAESAR SALAD | 6

SIDE HOUSE SALAD | 6

COLE SLAW | 4

Desserts

CRISPY SOPAPILLA CHEESECAKE Crispy puff pastry layered with cheesecake mousse, cinnamon sugar, and honey | 10

CHOCOLATE BROWNIE SUNDAE House made, topped with vanilla ice cream, caramel and chocolate sauces, Luxardo cherries and whipped cream | 12

SKILLET COOKIE House made oatmeal chocolate chip cookie, vanilla ice cream, caramel & chocolate sauces | 10

ESPRESSO CRÈME BRÛLÉE Ceremony coffee infused custard, Baileys dark chocolate ganache, whipped cream, cinnamon, cookie sticks | 10

SMITH ISLAND CAKE The original cake that launched a thousand ships! Yellow cake and home made fudge frosting straight from Smith Island Bakery | 12

Daily Features

Available throughout the restaurant!!

MONDAY

BURGER MONDAY The Ale House, Dobbin & the rotating chef's featured burger of the month | 10*

*Excludes Tavern Burger but is available for just 13!

WEDNESDAY

CRUSH DAY & WHISKEY WEDNESDAY

All Crushes all day | 6

(ask your server about our rotating crush of the month)

Try our amazing selection of whiskey | 2 off

TUESDAY

WINE & MARGARITAS

Bottles of Wine | 1/2 Price

Tavern and Spicy Margaritas | 6

THURSDAY

SELECT CRAFT COCKTAILS

Enjoy any of our Select Signature Cocktails | 7



Our Famous Brunch & Bottomless Bar

Every Saturday & Sunday!

A wide variety of delicious brunch offerings all complimented by our bottomless build your own Bloody Mary, Mimosa, and Bellini bar!

BOTTOMLESS
mimosas

The best Happy Hour in Columbia!

3-6pm Monday - Friday. Available throughout the restaurant

\$4 16OZ DRAFT

OBC Social, IPA, Everyday Amber, & Bmore Breakfast

\$4 BOTTLES

Bud, Bud Light, Miller Lite, Mich Ultra

1/2 price GLASSES OF WINE

Kim Crawford Sauvignon Blanc | 6.5

Dark Horse, Rose | 4

Will Hill, Chardonnay | 5

Bogle, Merlot | 4.5

Josh, Pinot Noir | 6

\$6 CRAFT COCKTAILS

Orange Crush

Grapefruit Crush

American Mule

Ale House Margarita

Spicy Margarita

Pomegranate Cosmo

Barrel-aged Old Fashioned

\$7 SMALL PLATES & SHARABLES

Tex Mex Rolls

Meatballs

Baked Soft Pretzel

House made Chips

Caprese Flatbread

Wings

Mac And Cheese

Keep Your Fingers on the Pulse!

Stay up to date on social media and join our loyalty program. Enjoy perks like discounts, special offers, and more! Stay up to date on social media and join our loyalty program. Enjoy perks like discounts, special offers, and more! Stay up to date on social



thealehousecolumbia.com



Plan Your Event

Are you ready to throw a fantastic event at Howard County's favorite Ale House?

Our Sales Director and Executive Chef are ready to work diligently with you to make sure that all of your needs are met and any event is perfectly tailored to you.