



DRINK BETTER BEER

Welcome to the Geneva Ale House

Our beer list includes over 130 IPAs, Belgians, Wheats, Porters and Stouts, with 12 outstanding selections on draft.

Our menu offerings are house-made with great attention to quality. Enjoy!

Appetizers

Onion Rings

Lightly battered onion rings served with a spicy avocado cilantro ranch sauce. 7.95

Buttermilk Fried Calamari

Tossed in jalapeño vinaigrette and cilantro. Served with chili roasted cashews, limes and sriracha aioli. 10.95

Slow Roasted Pork Belly Tacos

Slow Roasted Pork Belly with jalapeño-maple BBQ glaze, shaved cabbage and grilled peaches on corn tortillas with a side of guajillo pepper sauce. 9.95

Sausage & Brat Plate

Ream's Market smoked sausage, jalapeño-cheddar summer sausage, smoked brat & a veal brat. Served with spicy mustard and a pretzel roll. 11.95

Mini Sandwiches

Choose a combination of three, all served on Turano mini pretzel rolls. 10.95

Add a fourth mini-sandwich for 2.95

- **Mini Burger** – Char-grilled Certified Angus Beef® topped with sharp cheddar.
- **Mini Filet Medallions** – Char-grilled filet medallions with sautéed bell peppers and onions, topped with garlic aioli.
- **Mini Pulled Pork** – Slow roasted pulled pork topped with onion straws and our spicy chipotle BBQ sauce.
- **Mini Chicken** – Breaded chicken with tomato, lettuce and honey mustard.

Chicken Quesadilla

Grilled chicken with mushrooms, onions, red peppers and chihuahua cheese on corn tortillas. Served with house-made guacamole and sour cream. 9.95

Door County Cheese Curds

Beer Battered with bacon aioli – 5.95

House-made Fries or Chips – 3.95

Sweet Potato Fries – 4.95

Fried Pickles – 2.95

Sandwiches

Your choice of house-made potato chips, fries, onion straws or a small house salad. Sweet potato fries, add 1.50

Ale House BLT

A double stacked BLT with applewood smoked bacon, white cheddar, american and sun-dried tomato mayo. 8.95

Cajun Catfish

Cajun spiced catfish on a french roll with remoulade, and house made slaw tossed in sweet corn vinaigrette. 10.95

Black Forest Turkey

Smoked turkey piled high with applewood smoked bacon, swiss, lettuce, tomato and topped with honey-mustard sauce. Served on a pretzel roll. 8.95

BBQ Beef Brisket Sandwich

Our homemade beef brisket, topped with spicy chipotle BBQ sauce and onion straws. Served on a pretzel roll. 10.95

BBQ Pulled Pork

Slow roasted pulled pork topped with onion straws and mild BBQ sauce. Served on a pretzel roll. 8.95

The Reuben

House-made corned beef with swiss, homemade sauerkraut and our thousand island sauce on marble rye. 8.95

The Cubano

A perfect combination of slow roasted pork shoulder, smoked ham, swiss cheese, crunchy pickles, red onions and whole grain mustard and garlic aioli. 9.95

Artichoke Chicken Panini

Chicken, artichokes, roasted bell peppers and onions, provolone and pesto. 8.95

Roasted Veggie Panini

Roasted zucchini, yellow squash, eggplant, red and yellow bell peppers with provolone and balsamic reduction. 7.95

Soups & Salads

Soup of the Day

Chef's choice. Cup 3.95, Bowl 4.95

Irish Cobb

House-made corned beef, blue cheese, bacon, hardboiled egg, tomato, red onion and cucumber on a bed of romaine tossed in cucumber vinaigrette 11.95

Mediterranean Chicken Salad

Sliced chicken breast over mixed greens and romaine with feta cheese, artichokes, kalamata olives, cucumbers, tomatoes and red onions. Dressed with oregano lemon vinaigrette. 11.95

Baked French Onion Soup

Cup 3.95, Bowl 4.95

House Salad

Mixed greens and romaine with cucumbers, tomatoes and red onions. Your choice of dressing. 7.95

Caesar Salad

Crispy romaine with shredded Parmesan, tossed with caesar dressing. Served with garlic croutons. 8.95
With grilled chicken 10.95



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Burgers

We only use fresh, never frozen Certified Angus Beef® which is unsurpassed in flavor and quality. Our burgers are served on a Turano pretzel roll and include your choice of house-made potato chips, fries, onion straws or a small house salad. For sweet potato fries add 1.50

Ale House Burger

Our signature burger! 8oz Certified Angus Beef® with applewood smoked bacon, sharp cheddar, grilled onions and a fried egg. 11.95

Campfire Burger

8oz Certified Angus Beef® topped with sharp cheddar, maple-BBQ glazed pork belly, BBQ seasoned onion straws and spicy chipotle BBQ sauce. 10.95

Mushroom Swiss Burger

8oz Certified Angus Beef® topped with mushrooms and swiss cheese. 10.95

Stuffed Burger

8oz Certified Angus Beef® hand pattied and stuffed with blue cheese, bacon and jalapeños. 11.95

The Grilled Cheese Burger

8oz Certified Angus Beef® between two grilled cheese sandwiches topped with cheddar cheese. 11.95

Black and Blue Burger

8oz Certified Angus Beef® topped with bacon and blue cheese. 10.95

Roasted Veggie “Burger”

Roasted zucchini, yellow squash, eggplant and red and yellow bell peppers with provolone and balsamic reduction. 9.95

Just the Burger

8oz Certified Angus Beef®. 8.95
Cheddar, swiss, american or provolone – .50 ea
Blue cheese, applewood smoked bacon, jalapeños – 1.00 ea

Entrees

BBQ Rubbed Grilled Flat Iron Steak

Flat Iron Steak grilled and served with huevos rancheros, crispy potatoes and chipotle mayo. 16.95

Chipotle BBQ Grilled Chicken Breast

Chipotle BBQ Grilled Chicken Breast served with smoked gouda and moody blue mac and cheese and house made slaw. 12.95

Fish Tacos

Smoky seasoned seared Mahi with jalapeño vinaigrette served with warm corn tortillas, corn and black bean salad, red cabbage, pico de gallo and guajillo pepper sauce. 11.95

Seared Atlantic Salmon

Fresh Atlantic salmon served with summer succotash and a chive-pesto pasta salad with peach cilantro vinaigrette. 16.95

Cajun Catfish

Blackened catfish with jalapeño cornbread, remoulade, and house made slaw tossed in sweet corn vinaigrette. 15.95

Sun-Dried Tomato Penne Pasta

Penne pasta with grilled chicken, mushrooms, onions and red peppers in a sun-dried tomato alfredo sauce. 10.95

Cajun Rigatoni

Rigatoni pasta with andouille, diced tomatoes and feta cheese in a cajun cream sauce. 10.95

Desserts

Dark Chocolate Brownie – Layered with banana pudding and topped with warm chocolate pecan peanut butter. 7.95

Buttermilk Waffle – Topped with a blueberry-maple compote, cinnamon whipped cream and candied bacon. 7.95

Fried Cheese Cake – Battered and deep fried cheese cake topped with cinnamon sugar and served with vanilla ice cream. 5.95