



DRINK BETTER BEER

Welcome to the Geneva Ale House

Our beer list includes over 110 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

Calamari

Lightly battered calamari served with marinara sauce. 10.95

Chicken Quesadilla

Grilled chicken with mushrooms, onions, red peppers and chihuahua cheese on your choice of spinach or tomato tortillas. Served with house-made guacamole and sour cream. 9.95

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.

Sweet Potato Fries Basket

With a hint of vanilla – 4.95

House-made Chips – 3.95

Traditional Fries Basket – 3.95

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

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, slow cooked with Schlenkerla Smokebeer from Germany for a deep, rich, yet slightly sweet flavor. 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

If you like reubens, we think that you will LOVE ours! Corn beef with swiss, homemade sauerkraut and our thousand island sauce on marble rye. 8.95

The Cubano

A perfect combination of slow roasted pork loin, ham, swiss cheese, crunchy pickles, red onions and mustard. Served on Cuban bread. 9.95

Artichoke Chicken Panini

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

Blackened Turkey Panini

Cajun spice blackened turkey with swiss cheese. 7.95

Roasted Veggie Panini

Roasted zucchini, yellow squash, eggplant and 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

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

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 bread. 8.95

With grilled chicken 10.95

*Additional dressings are .25 small and .50 large.



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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, grilled onions, bacon 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

Double Bypass 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

Hawaiian Grilled Chicken

Two 6 oz chicken breasts grilled and topped with melted white cheddar and bacon. Served with a spicy pineapple jalapeño relish and steamed broccoli. 12.95

Fish Tacos

Citron cilantro encrusted tilapia served in charred corn tortillas with red cabbage, pico de gallo and guajillo pepper sauce. 11.95

Grilled Salmon

Fresh pacific northwest salmon char-grilled and topped with your choice of mild or chipotle BBQ or honey-mustard glaze. Served with cajun rice and vegetables. 13.95

Mahi-Mahi

Mahi-Mahi filet sautéed and topped with spicy cucumber ranch sauce. Served over cajun rice. 13.95

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

Veggie Rotini

Rotini pasta with mixed veggies in our house-made marinara sauce. 8.95
Add grilled chicken for \$2.00

Desserts

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

Eli’s Cheese Cake – Classic Eli’s cheese cake served with chocolate sauce. 5.95

Chocolate Fudge Cake – A huge slice of chocolate fudge layer cake with chocolate frosting. 5.95