Alcatraz Brewing Company
Handcrafted Beers

We’re proud to bring you this selection of award winning beers brewed right here at Alcatraz. We use only the finest ingredients available to make each and every batch of the freshest, best tasting beers around. Cheers!

SEARCH LIGHT GOLDEN ALE
A golden beer, lightly hopped, crisp and clean.

WEISS GUY WHEAT
An American style unfiltered wheat beer made with 40%-45% malted wheat and lightly hopped.

Pelican PALE ALE
A classic American pale ale! Light copper in color, malt flavored finish with a dominant citrus hop character.

BIG HOUSE RED
Very smooth caramel malt flavor, lightly hopped, light amber in color.

PELCAN PALE ALE
A classic American pale ale, light copper in color, malty flavored finish with a dominant citrus hop.

HAVE “A BALL” STOUT
A complex Stout with a sweet chocolate coffee taste and a Mild Hop Presence.

IMPERIAL SAISON
A high alcohol Belgian ale, light orange in color, with tropical undertones.

SAISON
A Belgian style farmhouse ale, with clove, banana, and earthy tones, mildly Hopped with summit.

CHIBUKU CIDER
A sorghum based beer mixed with fresh apple cider, very fruity and sweet.

Order by the...

Taste (3 oz)

Pint (20 oz)

Mug (25 oz)

Growler (64 oz) (carryout only)

* * $4 growler refills every Tuesday & Thursday!!


* * drink san francisco *

HAND CRAFTED BREWS

SEARCH LIGHT GOLDEN ALE 4% ABV
Lightly hopped, crisp and clean taste

WEISS GUY WHEAT 5.5% ABV
An American style unfiltered wheat beer made with 40% malted wheat and lightly hopped

BIG HOUSE RED 5% ABV
Very smooth caramel malt flavor, lightly hopped, light amber in color

PELCAN PALE ALE 6.5% ABV
an American pale ale, light copper in color, malty flavored finish with a dominant citrus hop

HAVE “A BALL” STOUT 6% ABV
A complex Stout with a sweet chocolate coffee taste and a Mild Hop Presence

IMPERIAL SAISON 7% ABV
A high alcohol Belgian ale, light orange in color, with tropical undertones.

SAISON 6.5% ABV
A Belgian style farmhouse ale, with clove, banana, and earthy tones, mildly Hopped with summit.

CHIBUKU CIDER 4% ABV
A sorghum based beer mixed with fresh apple cider, very fruity and sweet.

ZERO PROOF

Soft ‘N Easy
Coke, Diet Coke, Sprite, Ginger Ale, Fresh Lemonade (non-refillable), Tea

Hot ‘N Bothered
Hot Chocolate
Bottomless cup of Fresh Ground Coffee
Novus Hot Teas (ask your server for our selection)
Hot Apple Cider

Bottled Fury
Kaliber non-alcoholic brew, Beck’s non-alcoholic brew
Voss Sparkling Water 350ml, Voss Mineral Water 350ml
The Republic of Tea unsweetened bottled teas
Passion Fruit Green Tea, Raspberry Quince, Ginger Peach Decaf, Pomegranate Green Tea
Stewarts Fountain Classic Soda
Orange ‘n Cream, Root Beer, Strawberries ‘n Cream, Key Lime & Cream Soda

Infusions

Pepper Vodka
We start with Skyy Vodka and add Peppercorns, Jalapeno, Poblano, Red, Yellow, Orange, and Green peppers. Try it in our Bloody Mary!

Blackberry Vanilla Rum
We take Cruzan Estate Light Rum and add whole blackberries and Vanilla Beans. Try some in a nuts ‘n berries martini or a mojito.

Seasonal
Ask you server or bartender about this month’s featured infusion.
DINNER

SMALL PLATES

**SEASONAL BEER**
BE SURE TO ASK ABOUT OUR
SAISON AND CHIBURG
Brew Master - Omar Castrellon

Fisherman’s Wharf Clam Chowder served San Francisco style in a sourdough bread bowl

6.75

Indy’s Best Spinach and Artichoke Dip served with crispy, warm, parmesan flatbread, add crab - 2.00

6.99

Three Way Wings any combination of BBQ, spicy thai and buffalo, blue cheese dressing, carrot & celery sticks

11.99

General Tso’s Calamari hand breaded spicy calamari with bean sprouts and napa cabbage

8.99

Sweet Potato Fries hand cut & salted, served with a side of sugar and spice

5.75

Chicken Satay grilled chicken, spicy peanut sauce, thai salad

7.99

Crab Cakes served on a bed of organic greens with a pesto remoulade

10.99

Potstickers crispy pork and veggie filled wontons, chile garlic aioli, jicama slaw

8.50

Blackened Chicken Quesadilla jalapeno tortilla, blackened chicken, corn and coltia cheese

9.75

GOLDEN GATE GARDEN FRESH SALADS

Smoked Turkey and Cranberry “Cobb” hand pulled turkey, cranberries in our house dressing

10.99

East Bay Tuna Salad peppered tuna steak on mixed greens with sun dried tomato vinaigrette

12.25

Chicken Thai Salad Wraps cilantro, mint, peanuts, crisp wonton noodles

9.99

Big House Chicken Caesar hearts of romaine, garlic croutons, parmesan cheese

10.99

Simple Salad organic greens, tomatoes & carrots, tossed in our house Red Ale & mustard vinaigrette

3.95

Lil’ Caesar hearts of romaine, house made garlic croutons, parmesan cheese, drizzled with homemade Caesar

3.95

DOWNTOWN BURGERS AND SANDWICHES

To bring you the freshest quality ingredients, we serve only Certified Angus Beef.

Alcatraz Burger white cheddar, applewood smoked bacon, avocado, Alcatraz fries

10.99

San Francisco Crab Melt on sourdough bread with swiss cheese, mixed greens

11.99

NORTH BEACH PIZZA AND PASTA

Calzone hand tossed crust, pepperoni, sausage, and mushrooms, 4 cheese blend, baked until golden brown

10.50

Pepperoni Pizza our version of a classic, hand tossed and finished in our pizza oven

10.25

Margherita Pizza our version of the classic, with freshly sliced tomatoes and chopped basil

9.99

BBQ Chicken Pizza sweet and tangy hoisin barbecue sauce, onion, corn, goqey four cheese blend

10.75

Fettuccine Jambalaya prawns, andouille sausage, blackened chicken, creole sauce

14.99

Portabella Mushroom Ravioli large portabella mushroom stuffed ravioli, roasted red pepper cream sauce

11.25

BIG PLATES

Swordfish hand cut and broiled, lemon butter-blanc,Craisin-Sage rice, seasonal vegetables

16.99

Grilled Atlantic Salmon chipotle mashed potatoes, grapefruit salsa, BBQ mango sauce

17.25

Pier 39 fish and chips Searchlight golden Ale battered cod, crispy fries, coleslaw, and house made tartar

13.25

Carnitas a taste of the city’s Latin district, slowly roasted pork, flour tortillas and all the trimmin’s

12.99

Flat Iron Steak 10oz choice cut on top of yukon gold potato gratin and seasonal vegetables

17.95

Basil Pesto Chicken- grilled marinated chicken breast, basil cream sauce, fettucine, seasonal vegetables

15.95

Crispy Thai Chicken house roasted chicken in a spicy thai sauce, cilantro rice, stir fried vegetables

14.50

BBQ Baby Back Ribs sweet and spicy hoisin BBQ sauce on a yukon gold gratin with seasonal vegetables

17.50

JASON HINTON - Chef
Alcatraz Brewing Company, Circle Centre Mall, Indianapolis 317. 488.1230