

Pacific Beach AleHouse

721 Grand Ave 92109-3905 · +18585812337 · Updated: Jan 14, 2026

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BREAKFAST 14

The Local	\$14.95
Two eggs any style, herb roasted potatoes, toast, choice of bacon or sausage links	
Breakfast Short Rib	\$29.50
2 eggs any style, herb roasted potatoes, hollandaise sauce	
French Toast	\$15.95
Brioche bread, mixed berry syrup, choice of eggs & meat	
Steak & Eggs	\$27.50
8oz New York, two eggs any style, herb roasted potatoes and hollandaise sauce.	
Açaí Bowl	\$15.95
Granola, seasonal fresh berries, banana, honey, bee pollen, toasted coconut, toasted almonds, micro greens	
Breakfast Burger	\$18.95
8oz patty, bacon, fried egg, bacon & sausage gravy, brioche bun, with herb roasted potatoes	
Chorizo & Egg Burrito	\$16.95
Chorizo, egg, cheddar cheese, flour tortilla, avocado, roasted tomato salsa, cilantro, with herb roasted potatoes	
Chilaquiles	\$16.95
2 eggs, crispy corn tortilla, roasted tomatillo sauce, queso fresco, cotija, diced onion, cilantro, and sour cream	
Biscuits and Gravy	\$15.95
Hand made cheddar biscuits, 2 eggs any style, bacon & sausage gravy, and fresh chives	
Avocado Toast	\$15.95
Sourdough bread, smashed avo, radish, pepitas & sunflower seeds, pickled Fresno chili, poached egg, micro greens	
Prosciutto Ricotta Omelette	\$17.95
3 eggs, sautéed spinach, prosciutto, ricotta, pesto, with herb roasted potatoes	
Green Omelette	\$16.95
Egg whites, broccoli, tomato, red onion, avocado, feta, sautéed spinach, with herb roasted potatoes	
Molly's Cinnamon Bun	\$7.95
Fresh baked brioche, cinnamon sugar, cream cheese frosting	
Meat Lovers Croissant	\$17.95
Molly's house-made croissant, sun-dried tomato aioli, bacon, sausage patty, black forest ham, any style egg, avocado, caramelized red onion. Served with a side of breakfast potatoes.	

BENNYS AND BELGIAN WAFFLES 5

Traditional Way	\$15.95
2 poached eggs, bacon, English muffin, hollandaise sauce, paprika, chives, with herb roasted potatoes	
Sun Diego Benedict	\$17.95
2 poached eggs, English muffin, sautéed spinach, tomato slices, avocado, hollandaise sauce, with herb roasted potatoes	
Birria Benedict	\$18.95
2 poached eggs, beef birria, Burnt chilis hollandaise sauce, diced onion and micro cilantro with herb roasted potatoes	
Chicken and Waffle	\$20.95
AleHouse fried chicken, Sriracha maple syrup, 2 eggs any style and green onions	
Plain Waffle	\$11.95
Powdered sugar and maple syrup	

FLATBREADS 2

Pesto Chicken	\$18.95
Basil pesto, bacon, grilled chicken, roast tomato, mozzarella, shaved parmesan	
Italian	\$18.95
Salami, pepperoni, marinara, shaved parmesan, mozzarella, fresh basil, olive oil, sea salt	

LUNCH 5

Jumbo Bavarian Pretzel	\$15.95
Roasted jalapeño beer cheese fondue & honey-dijon dipping sauces	
Ahi Tuna Nachos	\$24.95
Wonton chips, sweet chili sauce, pickled ginger, wakame, sesame seeds, avocado, cilantro, wasabi aioli, and nori	
Chicken Wings	AVAILABLE OPTIONS
Smoked Kansas City BBQ Buffalo Thai Chili. Served with carrots and celery. Choice of 1 sauce per 5 wings	10 Wings: \$20.95
	20 Wings: \$34.95
Fish & Chips	\$22.95
South African haddock, AleHouse Lager beer batter, lemon, caper dill tartar sauce, house cocktail sauce, with seasoned fries	
Classic Caesar	\$14.95
Romaine, herb croutons, parmesan cheese, and caesar dressing	

SALAD ADD-ONS 3

Chicken	\$8.95
Shrimp	\$10.95
8oz. new York Steak	\$16.95

BURGERS & SANDWICHES 7

Classic Cheeseburger	\$19.95
American or white cheddar, lettuce, tomato, red onion, and a pickle	
BBQ Burger	\$19.95
Yellow cheddar, colossal beer battered onion ring, and bbq sauce	
Truffle Burger	\$24.95
Truffle aioli, arugula, white cheddar cheese, black truffles, and red wine caramelized onions	
Pimento Burger	\$20.95
Jalapeño jelly, pimento cheese, and colossal beer battered onion ring	
Blue Burger	\$19.95
Blue cheese crumbles, fried onions, and blue sauce	
Beer Cheeseburger	\$20.95
Beer cheese, bacon, and fried onions	
Turkey Melt Sandwich	\$18.95
Sourdough, sundried tomato aioli, white cheddar, avocado, bacon, lettuce, and red wine caramelized onions	

BRUNCH COCKTAILS 4

AleHouse Michelada	\$9.00
Modelo, Clamato, lime juice, Tabasco, Maggi, Tajin	
Hibiscus Rising	\$14.00
Ketel One Cucumber & Mint, St. Germain, lemon, hibiscus syrup, champagne float	
Alehouse Bloody Mary	AVAILABLE OPTIONS
Ketel One, Cutwater Bloody Mary Mix, lime, olive, green bean	
	\$14.00
	Add Bacon: \$1.95
Breakfast Shot	\$10.00
Jameson, Butterscotch Schnapps, orange juice, bacon	

FROZEN FAVORITES 2

Jabroni / Frozen AMF
Titos, Cruzan, gin, triple sec, blue curaçao, lemonade, tropical Red Bull
Diego Vice
Malibu, Bacardi, strawberry, coconut

CRAFT COCKTAILS 14

Strawberry Fields	
Ketel One, strawberry purée, lemon, agave, soda	
Pear-Y-Hot	\$15.00
Grey Goose Pear, St. Germain liqueur, agave, Serrano peppers, lemon juice	

Coastal Carameltini	\$15.00
Smirnoff vanilla, Bailey’s salted caramel, cold brew, caramel syrup	
Aloha Beaches	
Herradura Silver, hibiscus syrup, agave, lime juice	
Pearfect Margarita	\$15.00
Herradura Silver, Prickly Pear, Orange liqueur, lime	
DÍA DE TEQUILA	
Don Julio Blanco, Tajín, lime, agave, activated charcoal,orange bitters, jalapeño	
CALL ME OLD FASHIONED	
Bulleit Bourbon, house spiced honey syrup, cardamom bitters, luxardo cherry, orange peel	
Must be the Whiskey	\$15.00
Maker's Mark, Honey, Blueberry, Lemon, egg white substitute	
JUST MAI TYPE	
4-Year Aged Bacardi, Orgeat, orange liqueur, lime, Goslings float, passion fruit whip	
MOJITO, MO’ PROBLEMS	
Bacardi, lime, simple syrup, dragon fruit puree, mint	
Prickly in Pink Mule	
Titos, East Imperial ginger beer, lime, prickly pear, angostura bitters	
Hibiscus G&T	\$15.00
Malfy Gin, St. Germain, Hibiscus, lime, tonic	
PB AleHouse Sangria	
Peach, St. Germain, Brandy & Seasonal Fruits. Choice of red or white wine	
Colorado Sunrise	
First Light Whiskey, Kahlúa, Cream	

ALEHOUSE DRAFTS 9

MANGO SUNSETTER Sour Wheat Ale 5.2% ABV

Aromas & flavors of sweet mango

LOCAL VIBES Belgian Pale Ale 4.7% ABV

Aromas & flavors of bubble gum, red apple & pear

858 Blonde | American Blonde 5% ABV

Bready & spicy aroma with a light white bread flavor & touch of floral hops

POINT BREAK Pale Ale 4.7% ABV

Fruity tropical hops with a light bready backdrop

Ridin Foamies Weisse Bier- 5.4%

- Fruity and fluffy classic Hefe

SOLEDAD American Stout 7% ABV

Dark chocolate and black coffee with a dry finish

ROCKFISH ROJO Red Ale 4.7% ABV

Sweet bready and molasses aroma. Clean and dry malty flavor

PLAYA PACIFICA Mexican Lager 4.5% ABV

Light grain character with a touch of sweetness from corn

BEER OF THE RISING SUN Japanese Lager 4.4% ABV

Crisp & dry lager with clean grain & hop flavor

GUEST DRAFT BEER 12

Bud Light / St Louis, MO / Pale Lager 4.2% ABV **\$8.00**

Big Wave | Kona Brewing Co, Golden Ale ABV 4.4% **\$8.00**

ALPINE DUET Alpine, CA | American IPA 7% ABV **\$9.00**

BLUE MOON Colorado | Belgian Witbeir 5.4% ABV **\$8.00**

Elysian Night Owl / Seattle, WA / IPA 6.7% ABV **\$9.00**

Aloha Sculpin / San Diego, CA / American IPA 7% ABV **\$9.00**

Lagunitas Hazy Wonder / Azusa, CA / Hazy IPA 6% ABV **\$9.00**

Mother Earth Cali Creamin' / Vista, CA / Nitro Cream Ale 5.2% ABV **\$8.00**

Golden Road Red Ale **\$8.00**

Los Angeles, CA | Red Ale | 5.3% ABV

Pacifico 4.4% ABV **\$8.00**

Stella Artois **\$8.00**

Pilsner - ABV 4.9

ANGRY ORCHARD CRISP APPLE **\$8.00**

Walden, NY | Hard Cider 5% ABV

DOMESTIC 3

Coors Light

Budweiser

Michelob Ultra

IMPORTS 8

Corona

Modelo	
Dos Equis XX	
Truly	
Variety Flavors	
Twisted Tea (12oz)	
Nutrl Seltzer (Variety Flavors)	
Jiant Hard Peach Tea	
Bucha Whole Fruit Kombucha	\$9.00
Strawberry	

SPARKLING 4

Wycliff Brut	\$20.00
Ruffino Prosecco	\$30.00
Ruffino Prosecco Splits	\$10.00
Chandon Sparkling Wine	\$30.00

NON-ALCOHOLIC 4

Counterflow Cold Brew	\$8.00
Nitro Bold Brew (10 oz)	
Topo Chico Sparkling Water	AVAILABLE OPTIONS 355 ml: \$4.00 750 ml: \$7.00
URBN Water	AVAILABLE OPTIONS alkaline still water 16.9 oz: \$3.00 Alkaline still water 33.8oz: \$4.00
Corona N/A	\$7.00

DRINK SPECIALS 3

AleHouse Draft Beer	\$5.00
Well Drinks	\$7.00
Vodka RedBull	\$8.00

FOOD SPECIALS 8

5 Fried Pickles	\$5.00
Served with sriracha ranch	
5 Wings	\$8.00
Choice of one sauce: Smoked Kansas City BBQ Buffalo Thai Chili	
1/2 Pesto Chicken Flatbread	\$7.00
Basil pesto, bacon, grilled chicken, roast tomato, mozzarella, balsamic reduction	
1/2 Italian Flatbread	\$7.00
Salami, pepperoni, marinara, shaved parmesan, mozzarella, fresh basil, olive oil, sea salt	
1/2 BBQ Flatbread	\$7.00
Smoked BBQ sauce, yellow cheddar, chicken, diced bacon, fried onions, and fresh jalapeños	
1/2 RICOTTA SPINACH	\$7.00
Marinara sauce, mozzarella, fresh ricotta, cooked spinach, and micro basil	
Steakhouse Seasoned Potato Chips	\$6.00
Carne Asada Fries	\$10.00
Yuca fries, carne asada, cotija cheese, jalapeño crema, beer cheese	

LUNCH & DINNER 6

Kids Grilled Chicken Breast & Side

side choices are fries or carrots w/ ranch

Cheese Pizza

Mac N' Cheese

Kids Cheeseburger & Side (with Pickles & Lettuce)

side choices are fries or carrots w/ ranch

Chicken Fingers & Side

side choices are fries or carrots w/ ranch

Grilled Cheese & Side

side choices are fries or carrots w/ ranch

BRUNCH 7

Jr. Local Breakfast

Egg, Bacon or Sausage, Toast or Fruit

French Toast w/ Maple Syrup & Berries

Cheese Pizza

Mac N' Cheese

Kids Cheeseburger & Side (with Pickles & Lettuce)

side choices are fries or carrots w/ ranch

Chicken Fingers & Side

side choices are fries or carrots w/ ranch

Grilled Cheese & Side

side choices are fries or carrots w/ ranch

STARTERS 6

Jumbo Bavarian Pretzel \$15.95

Roasted jalapeño beer cheese fondue & honey-dijon dipping sauces

Crispy Brie Cheese \$17.95

Panko encrusted double cream brie, homemade jalapeño jelly, arugula salad, crostini's

Ahi Tuna Nachos \$24.95

Wonton chips, sweet chili sauce, pickled ginger, wakame, sesame seeds, avocado, cilantro, wasabi aioli, and nori

Fried Calamari \$18.95

Rosemary & sage, cherry peppers with chipotle aioli and cocktail sauce

Fried Pickles \$13.95

House-made dill pickles with Sriracha ranch

Chicken Wings AVAILABLE OPTIONS

Smoked Kansas City BBQ | Buffalo | Thai Chili. Served with carrots and celery. Choice of 1 Sauce per 5 Wings

10 Wings: \$20.95

20 Wings: \$34.95

SOUP & SALADS 4

Classic Caesar \$14.95

Romaine, herb croutons, parmesan cheese, and caesar dressing

Pear Salad \$15.95

Mixed greens, pecorino cheese, dried cranberries, candied walnuts, fennel, citrus dressing

Southwestern Carne Asada Chili AVAILABLE OPTIONS

Carne asada, black beans, pinto beans, kidney beans, corn, chipotle chilis, bell peppers, onions, tomatoes, and topped with sour cream & chives

Cup: \$8.95

Bowl: \$11.95

French Onion Soup \$11.95

House made croutons, swiss, gruyere and parmesan cheeses

FAVORITES 7

Short Rib Plate \$28.50

Short rib chunks, Yukon gold mashed potatoes, baby carrots, Au Jus reduction, creamy horseradish sauce and chives

Steak Frites	\$30.95
8oz New York, yuca fries, Nice little salad, and housemade chimichurri sauce.	
Bison Lasagna	\$20.95
House made bison bolognese, pesto bechamel, shaved pecorino cheese, micro basil	
Fish & Chips	\$22.95
South African haddock, AleHouse Lager beer batter with lemon, caper dill tartar sauce, house cocktail sauce, and seasoned fries	
Three Cheese Mac	AVAILABLE OPTIONS
White cheddar, parmesan, mascarpone, bechamel sauce, fresh rigatoni, and breadcrumb crust	Original: \$16.00
	Chicken: \$19.95
	Bacon: \$19.95
	Black Truffle: \$26.95
Fish Tacos	\$19.95
Flour tortillas, grilled mahi, cabbage, cotija cheese, cilantro, roasted salsa, jalapeño crema, and bean cassoulet	
Birria Tacos	\$19.95
2 birria tacos (slow cooked beef for 5 hours with spices and herbs) fresh onions and micro cilantro, served on a corn tortilla with birria broth and dirty beans	

ALEHOUSE BURGERS AND SANDWICHES 8

Classic Cheeseburger	\$19.95
American or white cheddar, lettuce, tomato, red onion, and a pickle	
BBQ Burger	\$19.95
Yellow cheddar, colossal beer battered onion ring, and bbq sauce	
Beer Cheeseburger	\$19.95
Beer cheese, bacon, and fried onions	
Truffle Burger	\$24.95
Truffle aioli, arugula, white cheddar cheese, black truffles, and red wine caramelized onions	
Pimento Burger	\$19.95
Jalapeño jelly, pimento cheese, and colossal beer battered onion ring	
Blue Burger	\$18.95
Blue cheese crumbles, fried onions and blue sauce	
Turkey Melt Sandwich	\$17.95
Sourdough, sundried tomato aioli, white cheddar, avocado, bacon, lettuce, and red wine caramelized onions	
Cuban Sandwich	\$18.95
Telera bread, roasted pork, black forest ham, swiss cheese, mustard aioli, pickles	

SIDES 2

Roasted Brussels Sprouts	\$13.95
Bacon lardons, sriracha maple and manchego cheese	
Grilled Asparagus	\$10.95
Toasted almonds, garlic and oven dried tomatoes	

HOUSE BEER FLIGHT 1

House Beer Flight	\$12.00
Choose any of our 4 house beers Served in 5oz taster glasses	

WHITE WINE 7

Oyster Bay Sauvignon Blanc	
Vino Pinot Grigio	
Sky Side Chardonnay	
CK Mondavi Chardonnay	
Sycamore Lane Chardonnay	
Band of Roses Rose	
Bogle Chardonnay	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00

RED WINE 10

Folie a Deux Cabernet Sauvignon	
Unshackled Cabernet Sauvignon	
CK Mondavi Cabernet Sauvignon	
Sycamore Lane Cabernet Sauvignon	
Menage a Trois Red Blend	
Robert Mondavi Pinot Noir	
Seghesio Sonoma Zinfandel	
OMG Red Blend	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
OMG Rosé	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00

Bogle Cabernet Sauvignon

AVAILABLE OPTIONS

Glass: \$10.00
Bottle: \$38.00

GAME DAY DRINK SPECIALS 14

Alehouse Draft Beer Pitchers	\$25.00
Bud Light Pitcher	\$25.00
Kona Pitcher	\$25.00
Busch Bucket	\$20.00
Coors Light Bucket	\$25.00
Bud Light Buckets	\$25.00
Truly Bucket (Variety Flavors)	\$25.00
Michelob Ultra Bucket	\$25.00
Modelo Bucket	\$30.00
Jack Daniels Rye Shot	\$6.00
Fireball Shot	\$6.00
Dirty Monkey Shot	\$6.00
Mi Campo Shot	\$6.00
Mangoshotta Shot	\$6.00

GAME DAY MENU 5

Jumbo Bavarian Pretzel	\$15.95
Roasted jalapeño beer cheese fondue & honey-dijon dipping sauces	
Chicken Wings	AVAILABLE OPTIONS
Smoked Kansas City BBQ Buffalo Thai Chili Served with carrots and celery Choice of 1 sauce per 5 wings	10 Wings: \$20.95
	20 Wings: \$34.95
Dorito Walking Taco	\$14.95
Beef chilli, sour cream, lettuce, shredded yellow cheddar, guacamole, diced jalapenos	
Maid Rite Sandwich	\$17.95
1/2 lb ground beef, red onions, pickles, yellow mustard, served with french fries	
Southwestern Carne Asada Chili	AVAILABLE OPTIONS
Carne asada, black beans, pinto beans, kidney beans, corn, chipotle chilis, bell pepper, onion, tomato, sour cream & chives	Cup: \$8.95
	Bowl: \$11.95

TACO TUESDAY 5

Trio Dip	\$7.95
Beer cheese fondue, guacamole, house salsa, served with housemade tortilla chips	
Carne Asada Yuca Fries	\$18.95
Beer cheese fondue, pico de gallo, jalapeno crema, cotija cheese, cilantro	
Tacos A la Cart	\$9.95
GRILLED FISH TACO Flour tortilla, cabbage, cotija cheese, cilantro, roasted salsa, jalapeno crema BIRRIA TACO slow cooked beef for 5 hours with spices and herbs fresh onions and cilantro, served on a corn tortilla CARNE ASADA TACO Corn tortilla, pico de gallo, fresh guacamole CARNITAS TACO Corn tortilla, onions, cilantro	
Sides	\$3.95
Dessert	\$295.00
Served with dulce de leche	