

A1A

ALE WORKS

RESTAURANT & TAPROOM

LUNCH MENU

STARTERS

PEPPER JACK NACHOS

Tortilla chips topped with black beans, pepper jack and cheddar cheeses, tomatoes, jalapeños, red onions and sour cream > **10.29**

Add Guacamole > **2.00** Add Chicken > **3.00** Add Shrimp > **4.00**

CAPRESE & PESTO RISOTTO TOTS*

Crispy mozzarella risotto tots served with arugula-basil pesto and balsamic reduction > **10.49**

RAGTIME SHRIMP APPETIZER

Crispy shrimp in ale-infused batter, tossed in shaved coconut and served with honey mustard sauce > **10.29**

CRAB CAKES*

Lump crab cakes with Cajun remoulade > **12.59**

CALAMARI

Served crispy with marinara sauce, wasabi aioli and banana peppers > **10.29**

RED & WHITE KALE SALAD*

With feta cheese, granny smith apples, and spiced pecans, tossed in champagne-ginger vinaigrette > **8.99** Side Salad > **5.99**

SEAFOOD COBB SALAD

Topped with seasoned shrimp, lump crab meat, smokehouse bacon, avocado, tomato, egg, cucumber, pepper jack and cheddar cheeses. Served with your choice of dressing > **14.59**

CAESAR SALAD

Crisp romaine topped with seasoned croutons, shaved parmesan and a classic dressing > **8.29** Side Salad > **5.99**

WEDGE SALAD

Wedge of crisp iceberg lettuce topped with diced tomatoes, smokehouse bacon, blue cheese crumbles and blue cheese dressing > **8.99**

HOUSE DRESSINGS: *Caesar, Blue Cheese, Balsamic Vinaigrette, Honey Dijon, Champagne-Ginger Vinaigrette, Roasted Jalapeño Ranch, or Cilantro-Lime Vinaigrette*

CUBAN

Smoked pork loin, glazed ham, swiss cheese, crisp pickles and dijon mustard on cuban bread > **12.59**

CHEF-SELECTED BLACKENED FISH†

With mango ketchup, cajun remoulade, lettuce, tomato and onion on a brioche bun > **13.99**

SHRIMP PO' BOY

Crispy shrimp atop a grilled hoagie roll with lettuce, tomato and spicy tavern sauce > **11.29**

HONEY DIJON CHICKEN

With bacon, swiss cheese, tomato, onion and honey dijon mustard > **11.29**

CRAB BLT

Fresh blue crab salad with smokehouse bacon, spring lettuce and tomato, served on toasted ciabatta > **12.79**

SESAME TUNA†

Served rare with tavern slaw, ginger remoulade and balsamic tomatoes on a brioche bun > **13.95**

FISHERMAN'S PLATTER

Crispy chef selected fish, shrimp, calamari and tavern slaw served over seasoned house fries with banana peppers and signature tartar & marinara sauces > **17.99**

RAGTIME SHRIMP DINNER

Crispy shrimp in ale-infused batter, tossed in flaked coconut and served with honey mustard, vegetables and black beans & rice > **14.79**

SHRIMP & GRITS

Sautéed shrimp with smokehouse bacon, garlic, mushrooms and scallions over pepper jack cheese grits > **16.99**

KEY LIME SHRIMP & LOBSTER LINGUINE

Shrimp and Maine lobster sautéed in key lime butter, tossed over linguine then garnished with balsamic tomatoes > **20.99**

HOUSEMADE TACOS

Crispy blue corn tortillas, wrapped with soft flour tortillas with pepper jack cheese, lettuce and pico de gallo. Served with black beans & rice. Your choice of: **Lobster & Shrimp with Citrus Sauce > 16.99**

Chef Selected Fish with Cajun Remoulade > 13.59

MANGO BBQ CHICKEN

Grilled and brushed with mango BBQ sauce, topped with crispy onion rings. Served with garlic mashed potatoes and vegetables > **16.59**

ANGEL HAIR SALSA CRUDA

Smoked tomatoes and onions tossed in a basil & garlic-infused olive oil. Served over angel hair pasta, topped with crispy basil and shaved parmesan > **12.59**

With Blackened Chicken > **15.59** > With Blackened Shrimp > **16.99**

BLUE CRAB & ARTICHOKE DIP

Blue crab, artichoke hearts and fresh shaved parmesan baked and served with toasted crostini > **10.99**

NEW WORLD HUMMUS*

Hummus with roasted garlic, lemon juice and cilantro. Served with salsa cruda, cucumbers, kalamata olives and toasted pita wedges > **9.59**

CHICKEN WINGS

Crispy wings coated in your choice of housemade sauces - Florida Buffalo, Mango BBQ or St. Augustine Datil Pepper. Served with celery sticks and blue cheese dressing > **10.29**

CHICKEN QUESADILLA

Fresh, marinated chicken and pepper jack cheese in crispy flour tortillas. Served with guacamole, pico de gallo and sour cream > **9.99**

SIDE HOUSE SALAD*

Mixed greens topped with tomato, cucumber, bacon, pepper jack and cheddar cheeses with spicy candied pecans. Served with your choice of dressing > **5.99**

Add Chicken > **3.29** > Tuna† > **6.29**

Chef-Selected Fresh Fish of the Day†, Salmon†, or Shrimp > 5.29

A1A BEER CHEESE SOUP

Red ale blended with aged cheddar and pepper jack cheeses, caramelized onions and roasted barley **Cup 4.99 > Bowl 6.79**

PAPI'S MINORCAN CLAM CHOWDER

Spicy tomato clam chowder made with local datil peppers.

CUP 4.99 > BOWL 6.79

Make your soup a meal with choice of side salad and bread for dipping > 8.99

SALADS + SOUPS

SANDWICHES

SEAFOOD + STEAKS

HOUSE SPECIALTIES

A1A CHEESEBURGER†

Premium half pound steakburger grilled to your liking and topped with aged cheddar cheese, lettuce, tomato, and onion > **13.99**

With Kobe-Style Burger > **1.00** • Add Smokehouse Bacon > **1.50**

Add Guacamole > **2.00**

ROASTED TURKEY & SWISS

Served with tomato, spring lettuce and mayonnaise on toasted sourdough bread > **9.99**

GRILLED PORTOBELLO MUSHROOM

Red bell peppers, zucchini and red onions, topped with tomato and melted gruyère on toasted ciabatta > **10.59**

ARTISAN GRILLED CHEESE

Toasted sourdough bread topped with melted gruyère, smokehouse bacon and avocado mayo > **10.29**

SOUP, SIDE & HALF SANDWICH

Cup of soup, half a roasted Turkey & Swiss or Crab BLT and choice of one side item > **11.59**

FLAME GRILLED NEW YORK STRIP†

Hand-cut 14 oz. USDA Choice strip steak, served with blue cheese steak sauce, garlic mashed potatoes and fresh vegetables > **25.99**

Try it Oscar-Style, topped with lump crab, asparagus and Béarnaise sauce > 29.99

BISTRO FILET MEDALLIONS†

Marinated and grilled filet medallions with garlic mashed potatoes, fresh vegetables and a side of blue cheese steak sauce > **21.99**

Add a skewer of marinated, grilled shrimp > **4.99**

GRILLED SEAFOOD PAELLA

Grilled split lobster tail, chef selected fish, shrimp, calamari, mussels and chorizo simmered in a savory saffron court-bouillon > **24.49 For Two > 39.99**

SESAME TUNA†

Fresh cut Atlantic tuna steak dusted in sesame flour, sautéed and served medium rare over fried spinach with ginger remoulade, balsamic tomatoes and black beans & rice > **13.95**

JAMBALAYA

Chicken, shrimp, ham and andouille sausage in a spicy creole tomato sauce with rice > **16.79**

SIDES

> 2.99 <

SEASONED HOUSE FRIES
BLACK BEANS & RICE
GARLIC MASHED POTATOES
RICE PILAF

TAVERN SLAW
SAUTÉED VEGETABLES
FRESH FRUIT

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BUBBLES	GLASS	CARAFE	BOTTLE
LA MARCA , Prosecco, Italy	7.99	***	***
PIPER SONOMA , Sparkling Wine, California	7.99	***	31.00
VEUVE CLICQUOT YELLOW LABEL , Champagne, France	***	***	99.00
LIGHTER STYLE WHITES			
BERINGER , White Zinfandel, California	6.49	9.49	26.00
CHATEAU STE. MICHELLE , Riesling, Washington	7.49	10.99	29.00
ECCO DOMANI , Pinot Grigio, Italy	7.49	10.99	29.00
MASO CANALI , Pinot Grigio, Italy	9.49	13.49	37.00
KIM CRAWFORD , Sauvignon Blanc, New Zealand	10.49	15.49	41.00
COOL & CRISP CHARDONNAYS			
CANYON ROAD , California	6.49	9.49	***
KENDALL-JACKSON , California	9.49	13.99	37.00
SONOMA-CUTRER , Russian River Ranches	11.49	16.99	45.00
CAKEBREAD CELLARS , Napa Valley	***	***	72.00

WEST COAST PINOT NOIRS	GLASS	CARAFE	BOTTLE
BV COASTAL ESTATES , California	7.99	11.99	31.00
MARK WEST , California	8.99	13.49	35.00
LA CREMA , Sonoma	11.99	17.99	47.00
BIG & BOLD REDS			
CANYON ROAD , Cabernet Sauvignon, California	6.99	10.49	***
J. LOHR SEVEN OAKS , Cabernet Sauvignon, Paso Robles	7.99	11.99	31.00
DON MIGUEL GASCÓN , Malbec, Argentina	8.49	12.49	33.00
MÉNAGE À TROIS , Red Blend, California	8.49	12.99	33.00
SEVEN FALLS , Merlot, Washington	8.99	13.49	35.00
LOUIS M. MARTINI , Cabernet Sauvignon, Sonoma	10.99	14.99	43.00
SEQUOIA GROVE , Cabernet Sauvignon, Napa Valley	***	***	72.00

BEERS

Check out our extensive craft beer list of unique local Florida Craft brews and bottles

BEACHSIDE COCKTAILS

A1A MULE

Ginger beer poured over St. Augustine vodka, fresh lime and mint > **9.49**

ATLANTIC BEACH LEMONADE

Skyy Infusions citrus vodka, triple sec and cranberry juice shaken with fresh housemade lemonade > **7.99**

COASTAL COSMO

St. Augustine vodka and cointreau shaken with cranberry juice and fresh limes > **9.49**

PAINKILLER

Pusser's rum shaken with coconut cream, pineapple and orange juices and sprinkled with nutmeg > **8.99**

BEACH WHISKEY COLADA

Beach Whiskey Island Coconut and pineapple juice shaken and served on the rocks > **8.49**

RUM RUNNER

Light and dark rums, blackberry brandy and banana schnapps shaken with pineapple and orange juices > **8.49**

MAI TAI

A blend of rums and pineapple and orange juices with a float of dark rum > **8.99**

DARK & STORMY

Gosling's Black Seal rum, fresh lime and ginger beer > **8.99**

GATOR-AID (Choice of Mango, Cherry or Grape)

Choose your flavored vodka and we'll do the rest! > **7.99**

GOOMBAY SMASH

Cruzan Coconut rum, Bacardí Gold rum, apricot brandy, pineapple and orange juice with a float of Myers's dark rum > **8.99**

MOJITO (Choice of Pineapple, Strawberry, Mango or Classic)

Bacardí rum, fresh limes and mint > **8.99**

JAX BEACH TEA

Vodka, rum, gin and triple sec shaken with fresh sour mix and topped with cranberry juice > **8.49**

CITYSIDE COCKTAILS

PATRÓN MARGARITA

Patrón Silver and Patrón Citronge shaken > **10.49**

HOUSEMADE BLOODY MARY

Absolut Peppar and our house blend of tomato juice, spices and things we just can't share > **8.49**

TITO'S MARTINI

Tito's Handmade vodka served with olives or a twist > **9.49**

NEW FASHIONED

Jim Beam rye whiskey with brown sugar simple syrup, orange bitters and a fresh orange slice > **8.99**

LEMON DROP MARTINI

Absolut Citron, Cointreau and fresh lemon juice shaken and served with a sugar rim > **9.49**

GEORGIA PEACH MARTINI

Absolut Apeach vodka, Grand Marnier, cranberry juice and orange juice > **9.49**

JAMEY & GINGER

Jameson Irish whiskey, Domaine De Canton and ginger ale > **8.49**

BERRY BASH SANGRIA

Red wine, a blend of puréed berries, pineapple juice and black raspberry liqueur > **7.99**

RASPBERRY ICE PICK

Gin, raspberry vodka, spiced rum, chambord and sour topped with lemon lime soda > **9.49**

NON-ALCOHOLIC BEVERAGES

FRESH-BREWED COFFEE	2.99	ARNOLD PALMER	3.29
ICED TEA	2.99	FRESH-SQUEEZED LEMONADE	3.49
FLAVOR-INFUSED ICED TEA		STRAWBERRY LEMONADE	3.49
Choose from Peach, Raspberry or Mango	3.29	RED BULL ENERGY DRINK	3.99
ROOT BEER	3.29	FIJI BOTTLED WATER	3.99

VODKA

Absolut > Absolut Citron > Absolut Apeach > Absolut Peppar > Grey Goose Ketel One > Skyy Citrus > St. Augustine Florida Cane Vodka > Stoli > Stoli Blueberi > Tito's Handmade

RUM

Bacardi Superior > Captain Morgan > Gosling Black Seal > Malibu > Myers's Dark Pusser's Rum > Sailor Jerry > St. Augustine Rum

TEQUILA

1800 Reposado > Milagro Silver > Patrón Añejo > Patrón Reposado > Patrón Silver

GIN

Beefeater > Bombay Sapphire > Hendrick's > St. Augustine Gin > Tanqueray

BRANDY & COGNAC

Courvoisier > VSOP > E&J > Hennessy VS > Rémy Martin VSOP

AMERICAN WHISKEY (Bourbons)

Baker's 7 yr. > Basil Hayden's 8 yr. > Booker's 7-8 yr. > Bulleit Bourbon Gentleman Jack > Hudson Baby Bourbon > Jack Daniel's > Knob Creek 9 yr. Maker's Mark > St. Augustine Double Cask Bourbon > Woodford Reserve

SCOTCH WHISKY (Single Malt)

Glenfiddich 12 yr. > The Glenlivet 12 yr. > The Macallan 12 yr.

SCOTCH WHISKY (Blends)

Chivas 12 yr. > Dewar's White Label > Johnnie Walker Black > Johnnie Walker Red

CANADIAN WHISKY

Canadian Club > Crown Royal > Seagram's 7 > Seagram's VO

Made in-house from scratch.

GRILLED BANANA SPLIT*

Piled high with pound cake, flaked coconut, vanilla bean ice cream, pecans, chocolate and caramel sauces and raspberry coulis with whipped cream > **6.99**

WHITE CHOCOLATE SUN-DRIED CHERRY BREAD PUDDING

Housemade and served warm over a rum butter sauce, topped with white chocolate > **5.99**

MAE'S KEY LIME CHEESECAKE

An impossibly delicious, light, tart and sweet slice of heaven > **5.99**

CHOCOLATE BROWNIE SUNDAE

Warm brownie topped with vanilla ice cream, drizzled with caramel and chocolate sauces > **5.99**

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† This menu item may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* This menu item contains peanuts, pecans, cashews, almonds, walnuts, pine nuts, tree nuts, sesame seeds or sunflower seeds. For more information, please visit a1aaleworks.com/nutrition-allergy-info.