

SOUPS AND SALADS

Soup of the Day Cup \$4 Bowl \$6

Innovative creations from the Chef

House Salad Sm \$4 Lg \$8

Spring Mix Greens, Cherry Tomato, Red Onion, Carrot Dressings: Ranch, Oil and Vinegar, Raspberry Vinaigrette, Blue Cheese or Thousand

**Add Pulled Pork, Grilled Chicken, Crispy Chicken or

3 Grilled Shrimp \$5

Caesar Salad Sm \$4 Lg \$8

Classic Romaine, Caesar Dressing, Parmesan, Croutons

**Add Pulled Pork, Grilled Chicken, Crispy Chicken or

3 Grilled Shrimp \$5

Southwest Chicken Salad \$13

Classic Romaine, Chipotle Ranch Dressing, Grilled Chicken, Black Beans, Grilled Corn, Pumpkin Seeds, Cheddar Cheese

PUB FARE

House Rosemary Potato Wedges \$5

Fried Pickles \$6

Brew House Onion Rings \$7

Strips and Chips \$10

3 Chicken Breast Strips, Rosemary Wedges & Dipping Sauces (Ranch, Honey Mustard, BBQ)

Fish and Chips \$14

2 pieces Beer Battered Cod, Rosemary Wedges, Coleslaw and Tartar Sauce

Wings \$9

6 Jumbo Chicken Wings tossed in one of our tempting sauces (Buffalo, Korean, or BBQ)

Bacon Mac & Cheese \$7

Appetizer version of our Famous Entrée with Rich & Creamy Cheese Sauce, Large Elbow Macaroni, Apple Cider Bacon, Swiss & Cheddar, Toasted Panko & Parmesan

Fish Tacos \$10

2 Soft Corn Tacos with Sautéed Cod in Cajun Spices, Mango Salsa, Avocado Cream

SANDWICHES

Served on a Toasted Telera Roll with Rosemary Potato Wedges

Our Signature Pulled Pork \$11

Savory Beer Braised Pork topped with Bourbon Peach BBQ Sauce, Dill Pickles, Coleslaw

Downtown Chicken \$12

Grilled Chicken Breast, Apple Cider Bacon, Roasted Red Bell Peppers, Green Onion, Garlic Aioli, Cheddar & Pepper Jack

Blue Chicken \$12

Grilled Chicken Breast, Caramelized Apples, Blue Cheese, Baby Spinach, Garlic Aioli

Firehouse Chicken \$12

Grilled Chicken Breast, Cajun Spices, Jalapeños, Caramelized Onions, Tomato, Pepper Jack, Garlic Sriracha Aioli

Sweet Chicken \$12

Grilled Chicken Breast, Apple Cider Bacon, Red Onion, Lettuce, Tomato, Swiss, Honey Mustard

French Dip \$12

Tender Sliced Beef, Swiss cheese, Caramelized Onion, Au jus, Creamy Horseradish

Philli Cheese Steak \$12

Tender Sliced Beef, Roasted Red Bell Pepper, Caramelized Onion, Pepper Jack, Garlic Aioli

Miners Meatball \$12

Beef & Pork Combine to make this Robust Sandwich, Marinara, Red Onion, Pepper Jack, Garlic Aioli

The Portobello \$12

Grilled Large Portobello Mushroom, Roasted Red Bell Pepper, Baby Spinach, Red Onion, Pepper Jack, Tomato, Garlic Aioli

FOR YOUR CONVENIENCE, ALL MENU PRICES ARE TAX INCLUSIVE :)

BURGERS

1/2 pound Fresh Chopped Beef Patty cooked to order, served on a Toasted Telera Roll with Rosemary Potato Wedges

The Alley \$12

Lettuce, Tomato, Red Onion, Garlic Aioli, Choice of Cheese: Blue, Cheddar, Pepper Jack or Swiss

Bacon Blue \$14

Bacon, Lettuce, Tomato, Red Onion, Garlic Aioli, Blue Cheese

The Fun Guy \$14

Grilled Portobello Mushroom, Caramelized Onions, Swiss Cheese, Garlic Aioli

Firehouse Burger \$14

Cajun Spices, Jalapeños, Caramelized Onions, Tomato, Pepper Jack Cheese, Garlic Sriracha Aioli

ENTRÉES

Served with House Vegetables, Garlic Mashed Potatoes, & Choice of soup or salad

Blue Chicken \$16

Grilled Chicken Breast, Blue Cheese, Caramelized Apples, Baby Spinach

Salmon \$20

Grilled Atlantic Salmon cooked to Medium Temperature with Raspberry Balsamic Glaze

New York Steak \$22

10 oz. Steak cooked to perfection topped with melted Herb & Garlic Butter

** Add 3 Grilled Shrimp *** \$5

Pork Medallions \$16

Tender Pieces of Pork Loin topped with Savory Brown Gravy

BURGER AND STEAK GUIDE:

RARE: Cool Red Center **MEDIUM RARE:** Deep Pink Center
MEDIUM: Warm consistent pink center
MEDIUM WELL: Little pink left **WELL:** Fully cooked
WARNING: Consumption of undercooked meat, poultry and seafood may increase the risk of food-borne pathogen illnesses.

PASTAS

Served with Garlic Toast & Choice of soup or salad

- Primavera** \$11
Fettuccini, Red Bell Pepper, Baby Spinach, Onion,
Alfredo Sauce, Parmesan
*** Add Grilled Chicken or 3 Grilled Shrimp *** \$5
- Ravioli** \$12
Soft Pillows of Pasta filled with Five Cheeses,
Red Bell Pepper, Onion, Rich Mushroom Sauce
- Linguine Marinara** \$9
Linguine, Marinara, Onion, Parmesan
*** Add Meatballs *** \$5
- Cajun Shrimp** \$20
5 Large Shrimp sautéed with Celery, Red Bell Pepper,
Cajun Spices, Alfredo Sauce, Green Onion, Parmesan
- Brew House Mac & Cheese** \$12
Marvelous blend of a Rich & Creamy Beer Cheese
Sauce, Large Elbow Macaroni, Apple Cider Bacon,
Swiss & Cheddar, Toasted Panko & Parmesan

AT LAST !

- Dessert of the Day** \$7
Evil Brownie a la Mode \$7

FROM OUR TAPS

- Root Beer Float** \$5
Mug Root Beer, Vanilla Bean Ice Cream
- BEER FLOAT !** \$6
Draught Porter Beer, Vanilla Bean Ice Cream

WELCOME TO MINERS ALLEY BREWING COMPANY

Our Restaurant and Brew House was established by two local business owners who wanted to bring you an exceptional dining and social experience by sharing in their love of gourmet foods, craft beers and spirited service.

We hope you appreciate the original charm and character of our building, which is reminiscent of its glory days, and are inspired by the artistic influences of a new era in our beautiful Historic Downtown Oroville.

From all of us, we hope you enjoy your visit and remember,

**“YOU MEET THE NICEST PEOPLE IN
THE ALLEY!”**

BEVERAGES

Selections of the best beers as
local to Northern California as possible.
ASK US about our own creations as well.

- Draught Pint** \$5
“Pic Six” taster tray (six 4 oz. glasses) \$9

We support our local wineries. Please ask your server for a current wine list with prices and help us support and enjoy the fruits of our neighbors' labors.

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist,
Pink Lemonade, Mug Root Beer, Dr. Pepper
Coffee and Tea



RESTAURANT & BREW HOUSE HOURS:

Sunday - Thursday 11 am to 9 pm
Friday - Saturday 11 am to 9:30 pm

2053 Montgomery Street
Historic Downtown Oroville
(530) 693-4388