



SMALL PLATES

Mexican Street Corn Nachos – Vegetarian / GF

Grilled Fresh Corn, Queso Oaxaca, Cilantro, Sliced Serrano, Shaved Scallion,
Queso Cotija, Pimento Lime Aioli, and Smoked Paprika

Small \$9 / Large \$17

BEER CHEESE add on +2.00

Chimichurri Beef Nachos – GF

Marinated Grilled Steak, Queso Manchego, Pickled Red Onion, Pico de Gallo,
Queso Cotija, Cilantro, and Topped with House Made Chimichurri

Small \$11 / Large \$21

BEER CHEESE add on +2.00

Alibi Mustache Pretzel

Locally Made by Truckee Sourdough

With House Made Beer Mustard, **\$7**

With House Made Beer Cheese, **\$8**

BIG PLATES

Roast Chicken Chop Salad– GF / Vegetarian Available

Herb Roasted Chicken, Heirloom Cherry Tomatoes, Sliced Cucumber,
Matchstick Rainbow Carrots, Pickled Red Onion, Grilled Fresh Corn, Sliced Radish,
Baby Arugula, Shredded Napa and Purple Cabbage, Peanut Sauce, Served with Our
House Made Cilantro–Mint Dressing

Contains Nuts: Peanuts

\$15

Chicken Sandwich - Vegetarian Available

Herb Roasted Chicken, Garlic Naan Bread, Heirloom Tomatoes, Baby Arugula, Basil,
Hummus, Mozzarella, and Balsamic

\$13

Beer Braised Bratwurst

Locally Made Bratwurst, House Made Dill–Caraway Sauerkraut, Pickled Red
Cabbage, on a Pretzel Roll, with Choice of Beer Mustard or Beer Cheese

\$11





MAC 'N' CHEESE

Beer Mac and Cheese \$10

House Made Beer Cheese, Mozzarella, Rigatoni and Green Onions

Spicy Jalapeno Mac \$11

The Name Says it All

Black & Blue Mac \$14

Blackened Chicken with Franks Hot Sauce, Green Onions, and Blue Cheese

Steak 'n' Cheese Mac \$16

Marinated Grilled Steak

KIDS ZONE

Kids Flatbread Pizzas

Tomato Sauce, Mozzarella

Cheese \$7

Peperoni \$8

Fresh Veggie Bowl \$8

Rainbow Carrots, Sliced Cucumber, Cherry Tomatoes
Choice of Hummus or Ranch

Beer Mac & Cheese, \$8

Add chicken +2.00

SWEETS

Alibi Mustache Pretzel, \$8

Locally Made by Truckee Sourdough, Chai Sugar, with Caramel Mascarpone and
Salted Carmel Dipping Sauce

*Welcome to Alibi Ale Works – Truckee Public House!
Our kitchen focuses on creative small plates that rotate seasonally
and are designed to complement our delicious ever changing beer menu.
We thoughtfully source our ingredients with an emphasis on local, sustainably produced
and seasonal items. In other words, food with a story. We proudly support many great
local vendors including Tahoe Food Hub, Sierra Meats, Sierra Gold Seafood, Produce
Plus, and many small farms. Cheers!*

