



# StreetSide

ALE HOUSE & EATERY

[STREETSIDEALEHOUSE.COM](http://STREETSIDEALEHOUSE.COM)

# APPETIZERS

## Street Fries

fries tossed with pepperoncinis, smoked bacon, toasted rosemary, parmesan, and pepper jack fondue. 10

## Rosemary Fries

fries tossed with toasted rosemary and sea salt. 7

## Fresh Guacamole & Pico de Gallo

house-fried chips with housemade guacamole and pico de gallo. 9

## Bacon-Wrapped Jalapeño Poppers

fresh jalapeños halved and stuffed with cream cheese, wrapped in bacon, and served with cilantro lime ranch. 11

## Roasted Brussels Sprouts

roasted brussels sprouts in a garlic cream sauce, fried capers, and grated asiago. 11

## Fire-Roasted Vegetables

marinated zucchini, roasted red peppers, and sliced portobello cap all charbroiled and served with roasted garlic aioli. 11

## Black Bean Nachos

house-fried tortilla chips smothered with melted cheddar, pepper jack fondue, black beans, jalapeños, sour cream, guacamole, and pico de gallo. 12

add pulled roasted chicken, southwest ground beef, or carnitas 4

## Wings Wings Wings

choice of bone-in or boneless wings, served with carrots and celery. choice of bbq (not hot), honey sriracha (a little hot), or classic buffalo (a little more hot). 10

## Pork Sliders

slow-roasted pulled pork with a hint of housemade bbq sauce, b&b pickle, and slaw on toasted brioche. 10

## Street Side Sliders

ground chuck, blue cheese, grilled onions, balsamic reduction, and aioli. 10

# SALADS

## Cranberry Chicken Salad

mixed greens, pulled roasted chicken, smoked bacon, blue cheese crumbles, dried cranberries, candied pecans, and balsamic vinaigrette. 14

## Taco Salad

chopped romaine, shredded cheddar, black beans, avocado, pico de gallo, tortilla chips, and chipotle 1000 island. 11  
add pulled roasted chicken or southwest ground beef 4

## Salmon & Quinoa Salad

arugula, red quinoa relish, grilled salmon, feta, fried capers, tomato, candied pecans, and balsamic vinaigrette. 18

## Cilantro Chicken Salad

chopped romaine, pulled roasted chicken, smoked bacon, tomato, avocado, grated asiago, and cilantro lime ranch. 14

## Chimichurri Steak Salad

mixed greens, flank steak, chimichurri, julienne bell pepper, hard-boiled egg, avocado, blue cheese crumbles, and balsamic vinaigrette. 16

## HAPPY HOUR

**MONDAY-FRIDAY**  
**3:30 - 5:30PM**

**\$2 off Drafts, Wine, Cocktails,  
and Appetizers**

 - Vegetarian |  - Gluten-Free  
(We are not a gluten-free facility)

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity added to all parties of 6 or more.  
\$2 charge for split plate | \$15 corkage  
No reservations on Friday or Saturday.

## NIGHTLY SPECIALS

**MONDAY PINT NIGHT**

4 - 9pm

**\$8 for first pint, \$3 refills from any  
of our 15 non-rotating taps.**

**Bring back your glass every Monday!**

**TACO TUESDAY**

4 - 9pm

**\$2 Carnitas Street Tacos | \$1 off Coronas**

**WINE-DOWN WEDNESDAYS**

4 - 9pm

**Half off all wine**

# SPECIALTIES

## Steak & Truffle Mac 'n' Cheese

a larger portion of our mac 'n' cheese tossed with truffle oil and topped with sliced flank steak and wilted arugula. 19

## Classic Mac 'n' Cheese

spiral rotini pasta with housemade three-cheese cream sauce and panko crust, served with choice of fries, slaw, quinoa relish, or house salad. 11  
make it loaded (jalapeño, bacon, and mushrooms), add 3

## Pub-Style Fish & Chips

fresh snapper dipped in citrus and herb beer batter, served with fries, slaw and housemade tartar. 17

## Bone-In Pork Chop

10 oz grilled pork chop with red wine peppercorn demi, served with creamy garlic polenta and grilled marinated zucchini. 19

## The Rib Eye

a 14 oz cut of choice grade double r ranch rib eye, house-seasoned and charbroiled, served with creamy garlic polenta and grilled marinated zucchini. 29

## Lemon Caper Salmon Fillet

grilled salmon fillet with a lemon caper white wine reduction, served on a bed of creamy garlic polenta with grilled marinated zucchini. 21

## Street Side Tacos

choice of pulled chicken, carnitas, or fried snapper with street side slaw, pico de gallo, cilantro lime ranch, jalapeños, and fresh cilantro, on corn tortillas. served with choice of fries, slaw, quinoa relish, or house salad.  
pulled chicken or carnitas 14  
fried or grilled snapper 16

# HOT SANDWICHES

served with fries, slaw, quinoa relish, or house salad.

## Fried Fish Sandwich

beer-battered fried snapper fillet, house slaw, tomato, and housemade tartar on a toasted brioche bun. 15

## Reuben

corned beef, sauerkraut, swiss cheese, and chipotle 1000 island on marbled rye. 13

## Chicken Portobello Melt

pulled roasted chicken, sliced portobellos, roasted garlic aioli, and melted swiss cheese on grilled sourdough. 13

## Grilled Cheese

melted cheddar and smoked gouda with basil, tomato, and roasted red peppers on grilled texas toast. 11

## Roasted Veggie Sandwich

marinated zucchini, sliced portobello, roasted red pepper, pepper jack cheese, tomato, lettuce, and roasted garlic aioli on grilled sourdough. 13

## Grilled Salmon Sandwich

grilled salmon fillet, arugula, tomato, fried capers, and roasted garlic aioli on a brioche bun. 16

## Loaded Pastrami

thinly sliced pastrami, pepperoncinis, dill pickle, swiss cheese, and mustard on marbled rye. 14

## Pulled Chicken Club

pulled roasted chicken, smoked bacon, avocado, lettuce, tomato, and roasted garlic aioli on grilled sourdough. 13

## Cubano

carnitas, smoked bacon, dill pickles, stone-ground mustard, swiss cheese, and chipotle 1000 island on grilled texas toast. 13

## Portobello Sandwich

whole portobello cap, goat cheese, arugula, fire-roasted roma tomato, caramelized onion, and roasted garlic aioli on a brioche bun. 14

# BURGERS

all burgers are served on a edna bakery brioche bun with choice of fries, slaw, quinoa relish, or house salad.  
substitute a gluten-free bun, add 2 • substitute a vegan black bean patty for no charge.

## The Burger

black angus ground chuck, smoked gouda, lettuce, tomato, onion, b&b pickles, and chipotle 1000 island. 13

## Bacon-Crusted Burger

bacon-crusted black angus ground chuck, cheddar cheese, avocado, grilled jalapeños, arugula, fried egg, and chipotle 1000 island. 16

## Portobello Swiss Burger

black angus ground chuck, portobello mushrooms, caramelized onion, swiss cheese, arugula, and roasted garlic aioli. 16

## BBQ Burger

black angus ground chuck, pulled pork, smoked bacon, smoked gouda, b&b pickles, slaw, and housemade bbq sauce. 16

## Picante Raspberry Burger

black angus ground chuck, goat cheese, arugula, bacon, jalapeño, raspberry coulis, and roasted garlic aioli. 15

## Lamb Burger

new zealand ground lamb, feta, arugula, fire-roasted roma tomato, roasted garlic aioli, and balsamic reduction. 16

## SPECIALTY COCKTAILS

### Street Side Bloody

House-infused bacon & jalapeño vodka | housemade bloody mary mix  
celery | bacon | hard-boiled egg | olive | onion | pepperoncini | dill pickle. 12

### Raspberry Lemon Drop

House-infused lemon vodka | raspberry simple syrup  
fresh lemon juice | fresh raspberry | up with sugar rim. 11

### Bee's Knees

Hendrick's gin | fresh lemon juice | orange blossom honey syrup  
lemon twist | coupe glass. 11

### OG Whiskey Sour

Woodford Reserve whiskey | housemade sweet & sour  
egg white | Angostura bitters | coupe glass. 12

### Hot Peach

Stoli peach vodka | jalapeño simple syrup | fresh lemon juice  
sparkling water | highball glass. 10

### Ruby Tart

House-infused grapefruit vodka | simple syrup | fresh lemon juice  
sparkling water | highball glass. 10

### Extra Grapefruit IPA

Ballast Point Grapefruit Sculpin IPA | house-infused grapefruit vodka  
grapefruit juice | tulip glass. 10

### La Vida Picante

Espolòn reposado tequila | Del Maguey Vida mezcal  
housemade sweet & sour | jalapeño simple syrup | egg whites  
Angostura bitters | coupe glass. 13

### Bali Hai Mai Tai

Bali Hai rum | juice blend | jalapeño simple syrup  
crushed ice | tulip glass. 12

### Paso Mango-Rita

Wine Shine mango ginger brandy | lime juice | sweet & sour  
highball glass. 12

### Cucumber Lemonade

Re:Find cucumber vodka | St-Germain elderflower liqueur  
lemon juice | Champagne float | highball glass. 12

### Black Bourbon

Black Skimmer blended bourbon | reposado mezcal  
Fernet Branca | vanilla bean syrup | highball glass. 13

## OLD FASHIONEDS

### Tri-Fashioned

Glenlivet 12yr scotch | Sazerac rye | Bulleit bourbon  
orange & Angostura bitters | Demerara simple syrup  
Luxardo cherry | large ice cube. 12

### Elder Fashioned

Maker's Mark bourbon | St. Elder elderflower liqueur | orange &  
Angostura bitters | lemon twist | Luxardo cherry | large ice cube. 11

### 1890s Old Fashioned

1776 rye whiskey | orange & Angostura bitters | Demerara simple syrup  
orange twist | Luxardo cherry | large ice cube. 11

### Barrel-Aged Old Fashioned

Buffalo Trace bourbon | orange & Angostura bitters  
Demerara simple syrup | orange twist | aged for 30 days. 13

### Barrel-Aged Rum Old Fashioned

Three Sheets barrel-aged rum | orange & Angostura bitters  
Demerara simple syrup | orange twist | aged for 30 days. 13

### Barrel-Aged Oaxacan Old Fashioned

Hacienda Vieja reposado tequila | Del Maguey Vida mezcal | orange &  
Angostura bitters | agave syrup | orange twist | aged for 30 days. 13

## MULES

### Street Side Mule

House-infused lime ginger vodka | fresh lime juice  
Gosling's ginger beer | copper mug. 11

### Floradora

Hendrick's gin | raspberry simple syrup | fresh lime juice  
Gosling's ginger beer | copper mug. 12

### Kentucky Mule

Bulleit bourbon | fresh lime juice | Gosling's ginger beer | copper mug. 12

### El Burro

Espolòn reposado tequila | fresh lime juice | agave syrup  
Gosling's ginger beer | copper mug. 12

### Moscow Mule

Russian Standard vodka | fresh lime juice | Gosling's ginger beer  
copper mug. 11

## BOTTLED BEERS

**Budweiser** 4

**Bud Light** 4

**Coors** 4

**Corona** 5

**Firestone DBA** 6

**Jean Marie Bee Hoppy Cider** 7.5

**Michelob Ultra** 5

**Not Your Father's Hard Root Beer** 5

**Angry Orchard Crisp Apple Cider** 5

**O'Doul's Amber** (Non-Alcoholic) 4

## WINES

**Chardonnay | Hess**

Monterey, CA | Glass 9

**Chardonnay | Chamisal (Stainless)**

San Luis Obispo, CA | Glass 9

**Rosé | Halter Ranch**

Paso Robles, CA | Glass 10

**Sauvignon Blanc | Castoro Cellars**

Paso Robles, CA | Glass 8

**Cabernet Sauvignon | Eberle**

Paso Robles, CA | Glass 11

**Zinfandel | OZV**

Lodi, CA | Glass 9

**Pinot Noir | Field Recordings**

Paso Robles, CA | Glass 9

**Red Blend | Troublemaker**

Paso Robles, CA | Glass 12

## DRAFT BEERS

Check out our 10 rotating taps on the digital menu!

**Coors Light**

American Lager | Golden, CO | ABV 4.2% | IBU 10 – Taste 1.5 • Pint 5

**Trumer Pils**

American Pilsner | Berkeley, CA | ABV 4.9% | IBU 26 – Taste 2 • Pint 6

**Bristols Hard Cider**

Hard Cider | Paso Robles, CA | ABV 6% | IBU n/a – Taste 2 • Tulip 7

**Firestone 805**

Honey Blonde | Paso Robles, CA | ABV 4.7% | IBU 20 – Taste 2 • Pint 7

**Hanger 24 Orange Wheat**

American Wheat | Redland, CA | ABV 4.6% | IBU 17 – Taste 2 • Pint 6

**Silva Brewing Paso Pale**

APA | Paso Robles, CA | ABV 5.5% | IBU 28 – Taste 2 • Pint 7

**Central Coast Brewing Monterey Street**

APA | San Luis Obispo, CA | ABV 5.5% | IBU 45 – Taste 2 • Pint 7

**Figueroa Mountain Danish Red**

Vienna Lager | Buellton, CA | ABV 5% | IBU 25 – Taste 2 • Pint 6.5

**Tent City Imperial Red**

Imperial Red | Atascadero, CA | ABV 8% | IBU 46 – Taste 2 • Tulip 6.5

**Lagunitas IPA**

IPA | Petaluma, CA | ABV 6.2% | IBU 51.5 – Taste 2 • Pint 6

**Stone Brewing Delicious IPA**

IPA | San Diego, CA | ABV 7.7% | IBU 80 – Taste 2 • Pint 6

**Dogfish Head 90 Minute IPA**

Double IPA | Milton, DE | ABV 9% | IBU 90 – Taste 2.5 • Tulip 7

**Ballast Point Grapefruit Sculpin IPA**

IPA | San Diego, CA | ABV 7% | IBU 70 – Taste 2.5 • Pint 7.5

**BarrelHouse Big Sur DIPA**

Double IPA | Paso Robles, CA | ABV 9.6% | IBU 95 – Taste 2.5 • Tulip 7

**Firestone Nitro Merlin Milk Stout**

Milk Stout | Paso Robles, CA | ABV 5.5% | IBU 27 – Taste 2.5 • Tulip 6.5



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6155 El Camino Real • Atascadero, CA | 805.460.6820 | streetsideatascadero@gmail.com

843 12th Street • Paso Robles, CA | 805.257.1515 | streetsidepaso@gmail.com

