

Award winning Brewmaster Omar Castellon

We're proud to bring you this selection of award winning beers brewed right here at Alcatraz. We use only the finest ingredients available to make each and every batch of the freshest, best tasting beers around. CHEERS!

Sample 1.00 Pint 4.00 Mug 6.00 Pitcher 13.00

Beer Sampler 6.00 Growler 13.00
(Carryout only, refills 9.00)

Searchlight 4.5%ABV
Light in body, light in color with a crisp clean finish.

Weiss Guy Wheat 4.6%ABV
An American unfiltered wheat beer. Light and refreshing.

Eaglecreek Rouge 6.0%ABV
Amber in color, San Francisco lager yeast, hint of sweetness.

Pelican Pale Ale 7.0%ABV
This is a classic American strong pale ale. Copper in color, with a dominant citrus hop character.

Black Lager 6.0%ABV
A dark roasty lager hopped with lots of Cascade & Challenger hops.

Saxophone Saison 4.8% ABV
Very complex style with fruity aroma and flavor, has earthy yeast tones, mild to moderate tartness, lots of spice and a medium bitterness, semi-dry, abbey ale yeast age for 6 weeks. Hopped with Southern Cross and Glacier, unfiltered and naturally carbonated.

Sinister Double 7.0% ABV
A malty, earthy, red belgian double hopped with Summit and Willamette.

Cocktails

Caramel Apple Martini
Van Gogh Wild Appel Vodka, butterscotch schnapps, Van Gogh Sour Apple & cranberry 7.50

S'Nob Hill Margarita
Pueblo Viejo Reposado Tequila, Cointreau, fresh limes & house made sweet-n-sour mix. 8.50

California Cosmo
Van Gogh Pomegranate, Van Gogh Raspberry, Chambord and cranberry juice 8.00

Orchard Sangria
Santa Alicia Chardonnay, seasonal fruit, brandy and ginger ale 8.00

San 'Fran Mary
House infused pepper vodka mixed with house made extra spicy bloody mary mix 8.50

Mocha Mint Bavarian
Van Gogh Double Espresso, Bailey's, Godiva White Chocolate and crème de menthe 8.00

Midnight Martini
Acai Blueberry Van Gogh Vodka, Blue Curacao, Chambord, and cranberry juice 8.00

Pacific Heights Margarita
Pueblo Viejo Reposado Tequila, mango & passion fruit infusion and sweet-n-sour 10.00

Butterscotch Truffle
Van Gogh Vanilla, butterscotch schnapps, Godiva White Chocolate Liqueur, and cream 7.50

Spiked Cider
Fresh Orchard Apple Cider, Gran Marnier 7.50

Cali Coffee
Voyant Chai Cream, vanilla liquor, Van Gogh Double Espresso, coffee, topped with whip 7.00

Coconut Cream Pie
Van Gogh Coconut vodka, light crème de cacao, and whipped cream 8.00

Blood Orange Cosmo
Blood orange infusion vodka, Cointreau, blood orange juice, splash of white cranberry 8.00

Alcatraz Brewing Company, Circle Center Mall
Indianapolis, IN 317-488-1230
18% gratuity added to parties of 8 or more
General Manager Jerry Clark
Executive Chef Glen Urso

FEATURED BEER of The Day

On the corresponding day the featured beer is only \$2.50 plus tax All Day Long! Ask your server for details!!

Sunday Searchlight
Monday Weiss Guy Wheat

Tuesday Eaglecreek Amber
Wednesday Sinister Double

Thursday Pelican Pale
Friday Black Lager

Saturday Saxophone Saison

Wine List

	Glass	Bottle
<i>Chardonnay</i>		
Chateau St. Michelle Columbia Valley, WA	9.00	34.00
Chalone Vineyards Monterey, CA	8.00	32.00
Columbia Valley Columbia Valley, WA	8.00	32.00
<i>Other Whites</i>		
Geyser Peak Sauvignon Blanc Alexander Valley, CA	7.50	28.00
Kiona Riesling Columbia Valley, WA	7.50	28.00
Campanile Pinot Grigio Friuli, Italy	9.00	36.00
Beringer White Zinfandel California	5.00	19.00
<i>Merlot</i>		
De Loach Santa Rosa, CA	7.50	30.00
Blackstone Woodbridge, CA	8.00	34.00
<i>Cabernet Sauvignon</i>		
Trincher Family Select Central Region, CA	9.00	34.00
Two Tone Farm St. Helena, CA	7.50	30.00
<i>Other Reds</i>		
Grayson Red Zinfandel Central Coast, CA	8.00	32.00
Sterling Pinot Noir Central Coast, CA	7.50	30.00
Rock Rabbit Shiraz Central Coast, CA	9.75	28.00
<i>Sparkling</i>		
Piper Sonoma Brut California		35.00
Sophia (Can) Blanc de Blancs California		9.00