

Entrées

Almond Chicken

An almond crusted chicken breast served with sweet potato mash, broccoli, and bell pepper coulis. \$13.00

Cajun Seafood Pasta

Sautéed jumbo gulf shrimp and crab meat tossed with bowtie pasta, broccoli, vine tomato and onions in a spicy Cajun cream sauce. \$19.00

Jambalaya

A Cajun Classic! Andouille sausage and grilled chicken with tri-color peppers, red and yellow onions, tomato and Cajun seasonings. Served with jasmine rice. Made fresh to order! \$15.00

Pasta Al Pomodoro

Fresh onion, tomato, basil, zucchini, spinach, yellow squash, and a house made Italian red sauce. Topped with shaved Parmesan cheese and your choice of gulf shrimp or a grilled chicken breast. \$17.00

N.Y. Strip Steak

10oz. New York Strip cooked to your liking and drizzled with home made red wine reduction. Served with herb roasted potatoes and a veggie du jour. Prefer Sicilian style? Ask your server! \$23.00

Friday Fish Fry

Served with your choice of house made fries, tots or potato pancakes. All include tartar sauce, coleslaw and rye bread.

Herbed Buttermilk Haddock

2 pieces flaky fried fish
10.00

Baked Haddock

3 pieces flaky fish, baked to perfection
12.00

Cracker Meal Perch

Local favorite! Not as much breading really brings out the taste of perch
14.00

Beef Chimichanga

Seasoned ground beef rolled up in a large flour tortilla with Cheddar Jack cheeses. Served with home made guacamole and pico de gallo. Includes refried beans and jasmine rice. \$11.00

Blackened Salmon Risotto

Perfectly cooked risotto, basil, tomatoes, Parmesan cheese, and Cajun seasonings. Layered with a grilled salmon filet. \$18.00

Fettuccine Alfredo

Fettuccine noodles tossed in a scratch made Alfredo sauce with sliced peppers. Topped off with chicken breast \$15.00
Sub 3 large Shrimp \$17.00

White Cheddar Mac & Cheese

White Cheddar, Mozzarella and Parmesan cheeses topped with toasted bread crumbs.
\$10.00 Add Bacon & Jalapeño \$2.00
Add Grilled Chicken \$3.00

Fresh Perch/Fish Sandwich

Feel like just a sandwich instead? Have either perch or haddock on a fresh roll. Still includes all of the fixings!
12.00

Chef's Fish of the Day

Ask your server for details.

Catering menus available upon request. Ask us about hosting a private party!



261 E. Hampton Ave. • 414-810-1656

KITCHEN HOURS:

SUNDAY - WEDNESDAY

11AM - 9PM

THURSDAY - SATURDAY

11AM - 10PM

• **House made pizzas available after kitchen closes** •

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Starters

Pub Nachos

Crisp tortilla chips fried to order. Topped with a house made nacho cheese sauce, black olives, scallions, sour cream and pico de gallo. \$9.00 Add chicken or beef \$3.00

Chef Fried Wontons

Fried wontons stuffed with chicken, cabbage, and carrots. Served with honey soy sauce and sweet chili sauce. \$7.50

Jumbo Chicken Wings

These are not your tiny little wingies. They are big ones with a lot of meat! Choose from Hot, BBQ, Sweet Wasabi Chili or Cajun Dry Rub. Dips: Ranch or Bleu Cheese. \$10.00

Chicken Quesadillas

Two flour tortillas jam-packed with cheddar jack cheese and grilled chicken. Spice it up with Cajun grilled chicken at no charge! Served with house made pico de gallo and sour cream. \$10.00

Soups & Salads

Soup du Jour

Homemade recipes available daily. \$4.00

House Salad

Fresh spring mix garnished with red onion, tomato, carrots, and house-made croutons. Choice of dressing. \$5.00

Small Caesar Salad

House-made Caesar dressing and croutons, romaine lettuce, fresh Parmesan, gently tossed together. Garnished with fresh tomatoes. \$5.00

John's Club Cobb Salad

Fresh spring mix topped with diced deli ham, turkey, bacon, avocado, hard-boiled egg, diced tomato, Cheddar Jack cheese, and croutons. Served with choice of dressing. \$12.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Aliota's Homemade Arancini

These do not come frozen! Made fresh daily. What do you get when you mix seasoned ground beef, mozzarella and basil pesto stuffed inside risotto, coated in bread-crumbs? Then topped with a homemade marinara? Perfezione!! \$8.00

Mozzarella Marinara

Hand rolled wonton wrapped mozzarella sticks. Fried to golden brown. Always served with house-made marinara. \$7.00

Eggplant Fries

Thick cut eggplant coated in panko bread-crumbs then fried to perfection. Served with homemade marinara and basil pesto. \$6.00

Lunch Combo

1/2 Sandwich & Cup of Soup or House Salad. Choose from Turkey Club, BLT or Grilled Cheese. \$8.00

Grilled Romaine

A half-head of romaine rubbed with olive oil and seasonings. Char-grilled, topped with diced tomato, fresh Parmesan, croutons, and drizzled with our house made Dijon Vinaigrette. \$9.00

Chopped Taco Salad

Seasoned beef, romaine lettuce, pico de gallo, Jack cheese, crispy tortillas, black olives, green onions, crispy tortilla strips, and Tabasco sour cream. \$13.00

Dressings: House Ranch, House Bleu Cheese, French, Italian Vinaigrette, Thousand Island, Caesar, Honey Mustard, Balsamic Vinaigrette, House Dijon Vinaigrette

Burgers & Sandwiches

Served with fresh cut French Fries. Upgrade to Tater Tots, Veggie du Jour or Olive Salad for \$1.00 Upgrade to House Salad or Soup du Jour for \$2.99. Extra toppings \$1.00 each: Bacon, Avocado, Jalapeños, Extra Cheese, Fried Egg

Black & Bleu Burger

Half-pound burger Cajun Blackened and smothered with Gorgonzola and drunken onions. \$11.00

Old Smokey Burger

Half-pound burger topped with smoked Gouda, drunken onions, applewood bacon, BBQ sauce & pickles. \$11.00

Hot Bacon Burger

Half-pound burger topped with hot bacon jam (Translucent bacon & onions reduced to pure bliss) and smoked Gouda. \$10.00

3-Cheese Patty Melt

Half-pound burger piled high with Mozzarella, Cheddar, American Cheeses and drunken onions. Melted on fresh rye bread. \$12.00

Aliota Pub Burger

Half-pound burger with American Cheese, lettuce, tomato, onion. Want extra toppings? See below. \$9.00

Aliota Pub Burger Jr.

Same as above, but with 1/4-pound. \$7.00

Pub Reuben

Slow simmered Corned Beef piled high with Swiss cheese, sauerkraut and Thousand Island dressing on fresh toasted rye. \$9.00

JA's Steak Sandwich

A grilled NY Strip cooked to perfection with melted Swiss cheese, drunken onions, and a roasted poblano pepper aioli on a hoagie roll. \$12.00

The Italian

Chicago style spicy Italian sausage patty, char-grilled and smothered in marinara sauce & melted mozzarella. Topped with onion, and green & red peppers \$9.00

Pulled Pork Sandwich

Slow simmered pulled pork in BBQ sauce with coleslaw on top. \$9.00

The Philly

Shaved ribeye piled high on a hoagie with sautéed onions, green & red peppers, melted Mozzarella and a house-made special sauce. \$12.00

Aliota's Pub Chicken

Char-grilled chicken garnished with lettuce, tomato, and onions. Like it spicy? Ask for it Cajun style. Extra toppings available. Ask your server. \$10.00

Bacon Ranch Chicken

Fried chicken breast, smoked bacon, Cheddar cheese, lettuce, tomato, onion, and Ranch dressing on an artisan roll. \$9.00

Chicken Cordon Bleu

Char-grilled chicken breast, layered with smoked ham, Swiss cheese, and Dijon vinaigrette. Served on toasted sourdough. \$11.00

BLT Classic

Loaded with applewood smoked bacon, lettuce, tomato, on your choice of bread. Served on your choice of bread with a side of basil aioli. \$10.00

Hummus Wrap

Hummus, roasted zucchini, squash, onions, spinach, and tomato, rolled into a veggie tortilla wrap. \$11.00

Turkey Club

Fresh turkey, bacon, avocado, lettuce, tomato, onion on toasted sourdough bread or wrap. \$10.00

Grilled Cheese

American, Cheddar and Brick cheeses melted into whole wheat bread with tomato and avocado. \$8.00 Add Bacon \$1.00

Muffaletta

Hot ham & Genoa salami, melted mozzarella, topped with home made Kalamata olive salad on a fresh toasted hoagie. \$10.00