

WINES

A1A HOUSE VARIETALS

A1A features La Terre house varietals
By the glass 3.75

- Chardonnay
- Cabernet Sauvignon
- Merlot
- White Zinfandel

Wine and Champagne Glass Bottle

CHARDONNAY

Talus Cellars	5.50	20.00
Beringer Founder's Estate	7.50	28.00
Fetzer "Barrel Select"	7.00	26.00
Kendall Jackson Vintner's Reserve	7.50	30.00
Robert Mondavi "Coastal"	6.75	24.00
Columbia Crest	5.75	22.00
Markham		32.00
Lolonis		34.00
Phelps Napa		42.00

SAUVIGNON BLANC

Rodney Strong "Charlotte's Home"		23.00
Dry Creek "Fumé"	6.75	24.00
Markham		26.00
Morgan		30.00

WHITE WINE POTPOURRI

Beringer White Zinfandel	4.50	15.00
Bonny Doon Pacific Rim Riesling	6.75	24.00
Wild Horse Pinot Blanc		32.00

CHAMPAGNE & SPARKLING WINE

Freixenet	5.00 Split	
Paul Cheneau		20.00
Roederer Estate		38.00
Veuve Cliquot "Yellow Label"		68.00
Dom Perignon		150.00

CABERNET SAUVIGNON

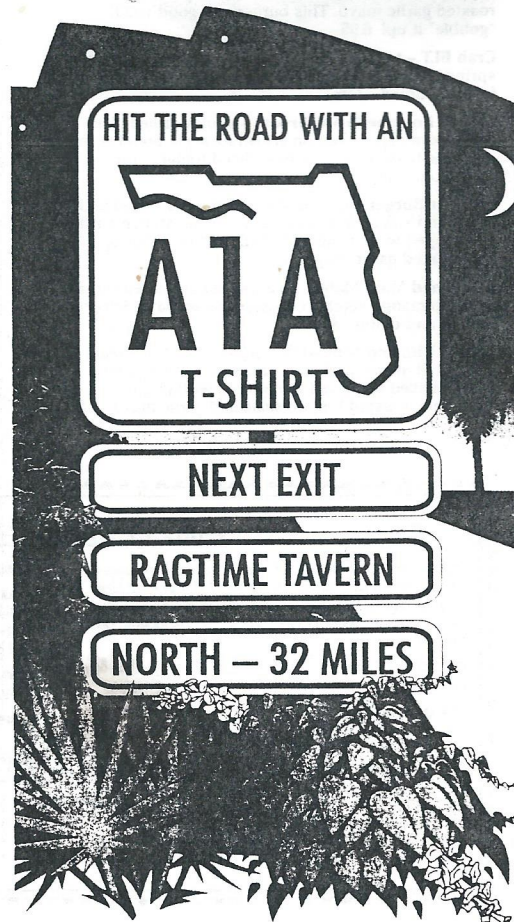
Talus Cellars	5.50	20.00
Columbia Crest	7.50	28.00
J. Lohr "Seven Oaks"		32.00
Carmenet "Dynamite"		36.00
Joseph Phelps "Napa"		48.00

MERLOT

Beringer Founder's Estate	6.75	24.00
Robert Mondavi "Coastal"	7.00	25.00
Benziger		28.00
Sebastiani "Sonoma Cask"		34.00
Markham		38.00

RED WINE POTPOURRI

Beaulieu Vineyards Napa Zinfandel		30.00
Ravenswood "Vintner's Blend" Zinfandel	8.00	28.00
Beaulieu Vineyards Coastal Pinot Noir	5.75	22.00
La Crema Pinot Noir		32.00
Montevina Barbera		27.00
McDowell Mendocino Syrah	8.00	28.00
Atlas Peak Sangiovese		38.00



**ATA ALE WORKS
BREWERY SELECTIONS**

We are proud to reintroduce the ancient art of craft brewing to our nation's oldest city, which is renowned for its traditions of art and history.

To the legendary waters of the Fountain of Youth, our brewer adds all natural American barley malts, choice hops from around the world, and live yeast to produce these fresh, full flavored ales and lagers.

Served by the pint, half pint or taste all seven.

KING STREET LIGHT LAGER

A light and refreshing gold American lager. Liberty hops add to its all-around great taste. The perfect choice to beat the St. Augustine heat!



PORPOISE POINT PALE ALE

A traditional English-style pale, light in color yet possessing a full-bodied flavor. A large dose of Perle hops gives this ale a wonderful floral aroma.



RED BRICK ALE

Our first and favorite beer, this enthralling mild red ale sports the distinctive color of the brew house walls. The superb aroma and finish of this exquisitely crafted brew comes from choice whole American Cascade hops. A pinch of brick dust in each batch makes Red Brick "good for what ales you"!



BRIDGE OF LIONS BROWN ALE

Painstaking effort by our brewer in the selection of 6 different malts and traditional German hops result in this burnished brown ale. Roasted barley and chocolate malt give this beer a rich balance of flavors, while added wheat provides a lively, long-lasting head. Like its namesake, this bridge is worth waiting for.



A. STRANGE STOUT

We proudly present this "strange brew" in honor of our family traditions. Our brewer's grandfather, Alexander Strange, rode a Whitbread truck with his grandfather as a youth in Scotland. This friendly, drinkable porter style beer is made in the spirit of this smiling, generous man. Taste a wee bit!



SPECIAL ALES & LAGERS

An ever changing variety of seasonal and celebratory brews.

**BLACK RIBBON
BREWER'S RESERVE
ROOT BEER**

This all natural soft drink is carefully brewed to produce an intense flavor and a rich creamy head. It pours like that ribbon of highway that adorns our coast. Enjoy a pint and take some home!



JOIN US FOR HAPPY HOUR!

Monday - Friday • 4:00 - 7:00 pm

SOUPS & SALADS

- C AIA Ale & Cheese Soup** – the ultimate beer cheese soup – Red Brick Ale blended with aged cheddar and brick cheeses, caramelized onions, and roasted barley. This is our chef's homage to our brewer's art. – cup 2.50 bowl 3.50
as a meal with marinated grilled vegetables and bread for dipping 5.25
- C Soup Du Jour** – cup or bowl or meal priced daily
- C Caesar Salad** with seasoned sun-dried tomato croutons, crisp romaine and a classic dressing. 4.95
side salad 3.50
- Chicken Caesar Salad** 7.95
side salad 4.95
- C Mixed Lettuce Salad** – tender baby greens and crunchy romaine tossed with gorgonzola cheese, sweet golden raisins, pine nuts and piquant mustard vinaigrette. 5.50
side salad 3.95
- C AIA Dinner Salad** – with romaine, cherry tomatoes, red onions, green peppers, alfalfa sprouts and your choice of house dressings:
mustard vinaigrette caesar
balsamic vinaigrette bleu cheese
light Italian vinaigrette roasted jalapeño ranch
large salad 4.50
side salad 3.25
- Grilled Chicken Salad** – juicy grilled chicken breast over savory mixed baby lettuces tossed with black bean salsa, toasted sunflower seeds and roasted jalapeño ranch dressing. 7.95
substitute fish for chicken 8.95

APPETIZERS

- C Crab Cakes Key Largo** – two blue crab cakes served over Asian slaw with mustard sauce and Caribbean remoulade. 8.95
- Sashimi Tuna** – sushi grade tuna served raw with namasu, pickled ginger, wasabi paste, soy sauce and a sesame rice cake. 9.95
- Crab Stuffed Portobella** – portobella mushroom cap stuffed with a blue crab cake, topped with a pepper con queso sauce and parmesan cheese. Baked golden brown and topped with julienne tortilla strips. 8.95
- C New World Hommus** – our version of the classic Middle Eastern bean dip features cilantro and roasted garlic blended with chick peas, lemon and sesame paste. Served with crisp cucumbers, grilled vegetables and fresh flatbread wedges. 5.50
- C Blue Crab and Artichoke Dip** – fresh blue crab meat and artichoke hearts blended with Dijon mustard, garlic and parmesan cheese, baked until bubbly in a freshly baked bread bowl. 7.95
- C Trinidad Chicken Wings** with bleu cheese and celery sticks with your choice of Trinidad hot sauce or guava barbeque. 10 pieces 5.50
20 pieces 8.50
- C Conch Bollos** with mango mustard aioli – we added conch to these Cuban fritters to bridge the 90 miles from Key West to Cuba! 5.95
- C Boniachos** – a mountain of fresh boniato chips piled with black beans, black olives, jalapeño peppers and cheese, with a side of roasted tomato and mango salsa. 6.50
with smoked chorizo 7.50
with shrimp 8.95
- C Fried Calamari** – tender rings of calamari dusted in seasoned flour and lightly fried. Served with zippy wasabi aioli. 5.95
- C Ragtime Shrimp Appetizer** – fresh local shrimp dipped in hand-crafted beer batter, tossed in flaked coconut and deep-fried to a crunchy sweet. Served with our signature honey mustard sauce. 8.50
- C Smoked Shrimp Spring Rolls** with wasabi aioli – house smoked local shrimp with julienne snow peas, bean sprouts, napa cabbage, garlic and ginger in a tender asian wrapper. 6.50
- C Smoked Chicken Quesadilla** – mesquite smoked chicken, black beans, jack cheese and roasted corn salsa wrapped in a jalapeño cheddar tortilla. 7.50

C Available late night

ENTREES

- Grilled Seafood Paella** – grilled fresh Florida lobster, selected chunks of fish, shrimp, scallops, and calamari with mussels and smoked chicken sausage simmered in a savory saffron courtbouillon served over orzo pilaf. 19.95 for two 34.95
- Sesame Tuna** – fresh Atlantic tuna steak, dusted in sesame flour, sautéed and served medium rare over crispy fried spinach with ginger remoulade. Market
- Teriyaki Pineapple Glazed Salmon** – served over stir fried vegetables with honey ginger jasmine rice. Topped with grilled scallions. 15.95
- Seared Tuna** – herb rubbed filet of sushi grade tuna, seared, sliced, and served rare with Chinese relish, honey ginger jasmine rice and a smoked shrimp spring roll. Market
- Ragtime Shrimp Dinner** – fresh shrimp dipped in beer batter, tossed in coconut and deep-fried to a crunchy sweet, served with black beans and rice and vegetable du jour. 11.50
- Grilled Shrimp** – a skewerful of plump grilled local shrimp, served over mashed potatoes and topped with roasted poblano tomato sauce and fried leeks. 13.95
- Seafood Skewer** – fresh grilled fish, shrimp, scallops and vegetables basted in a guava barbeque sauce. 13.95
- Smoked Stuffed Chicken** – breast of chicken wrapped around crab, artichokes and portobella mushroom, with mashed potatoes and roasted garlic cream. 13.50
- Mojito Grilled Chicken Breast** with ale-spiked gouda sauce, mashed potatoes and fried leeks. 10.95
- Jerk Du Jour** – selected entrée seared in spicy Jamaican seasoning, with roasted garlic mashed potatoes and jalapeño molasses butter. Market
- N.Y. Strip** – 14 oz. USDA choice steak grilled to your specifications and topped with chipotle chile butter. Served with roasted garlic mashed potatoes. 18.95

SANDWICHES

- Grilled Turkey Burger** – 8 ounces of freshly ground turkey served all-American style on a sun-dried tomato roll with tomato, sliced onion, alfalfa sprouts and roasted garlic mayo. This burger's so good you'll "gobble" it up! 6.95
- Crab BLT** – tender blue crab meat with smoked bacon, spring lettuce and tomatoes served on parmesan focaccia bread. 7.95
- Grilled Portobella Mushroom** – a juicy grilled giant mushroom cap served on grilled focaccia bread with balsamic tossed baby greens, sliced tomato and red onion. 7.50
- Snapper Burger** – chopped fresh snapper mixed with herbs and spices to form a burger of substance. Grilled and topped with mango ketchup, lettuce, tomato, onion and roasted garlic mayo. 7.95
- Blackened Mahi Mahi** – on a toasted sun-dried tomato roll with mango ketchup, roasted garlic mayo, lettuce, tomato and onion. 8.50
- Grilled Chicken Sandwich** – grilled boneless breast marinated in soy, garlic and ginger, and served on a freshly baked sun-dried tomato roll with grilled pineapple, roasted tomato salsa and garlic mayo. 7.50

PASTAS

- Key Lime Shrimp and Lobster** – Florida lobster and fresh shrimp tossed with lively key lime butter and served over tomato-basil and egg linguini. 14.95
- Lobster Ravioli** – delicious lobster stuffed raviolis served around shallot braised fennel and cabbage. Topped with a smoked gouda basil sauce. 14.95
- Caribbean Style Jerk Scampi** – large fresh shrimp sautéed in spicy scampi butter and garlic and tossed with linguini. 13.95
- Island Cavatappi Pasta** – two kinds of tender cavatappi noodles – garlic and tomato-basil, sautéed with artichokes, mushrooms, roma tomatoes and scallions in a tomato-poblano cream sauce. Topped with freshly grated parmesan cheese. 9.95
add chicken 11.95 add shrimp 13.95

DESSERTS

- C Black Ribbon Black Cow** – fresh vanilla bean ice cream wash in our handcrafted root beer. 3.50
- C Grilled Banana Split** – we split and grill a whole banana with rum butter, pile it high with coconut pound cake, vanilla bean ice cream, homemade chocolate sauce and raspberry coulis. 5.95
- C Fried Custard** – crunchy crusted custard with Caribbean spiced dark rum sauce. 3.95
- C Mae's Key Lime Cheesecake** – an impossibly delicious, light, tart and sweet slice of heaven – a local food writer says this "is to die for!" 3.95
- C Chocolate Fudge Truffle** – dark chocolate crust with dense chocolate filling and bittersweet chocolate glaze over raspberry sauce... did we mention chocolate? 3.95

BEVERAGES

- Black Ribbon Brewer's Reserve Root Beer**
made on premise – pint 1.75
half pint 1.00
- Sparkling Water** 1.50
- Sodas** – Coca Cola, Diet Coke, Sprite, ginger ale 1.50
- Pink Lemonade** 1.50
- Coffee or Hot Tea** 1.50
- China Mist Fresh Brewed Gourmet Tea** 1.50

TAKE HOME

- Black Ribbon Brewer's Reserve Root Beer**
made on premise –
take home a half gallon 6.00
refills 5.00
- AIA mojito sauce** 3.00
- Trinidad pepper sauce** 3.00

WHAT IN THE NEW WORLD IS...?

NEW WORLD CUISINE – a fusion of culinary influences that flourished as a result of Columbus' discoveries. Our local specialties are very much a part of this cuisine as are the regional dishes of Florida, Cuba, the Caribbean, and Latin America.

CHAYOTE – a pear-shaped squash with an apple-like flavor and consistency.

KEY LIME – a small, yellow green, and very tart lime.

PAPAYA – a sweet, melon-like fruit with a bright orange flesh.

MOJITO – a staple in our new world pantry, you will find bottles of this Cuban condiment on your table. This unique sauce is made from seville oranges, lime, garlic, sherry and spices.

BCINIATO – a sweet potato-like tropical tuber, with a white, fluffy flesh.

CHIPOTLE PEPPER – smoked, dried jalapeno peppers.

LET US GIVE YOUR NEXT PARTY THE WORKS!

AIA AleWorks is proud to offer our private bayfront banquet facility adjacent to the restaurant, accommodating groups up to 100 or 150 with the adjoining veranda. We also offer catering services at the location of your choice. Menus can be tailored to meet any needs and tastes. For any occasion, let AIA AleWorks handle all the details to make your party a success!

Please refrain from pipe and cigar smoking upstairs.