

BAR BITES ^{GF}

Pickled Egg \$1.75

Pickled Deviled Eggs \$4
Beet & Thai Chile Pickle

Pickled Pepper & Vegetables \$3
House Blend & Spices

Fries \$4 V+
Old Bay Dusting, Remoulade to Dip

Corn Nuts \$2 V
Tajin, Lime

Spicy Bar Nuts \$3 V

Shishito Peppers \$6 V
Lemon Pepper, Scallion



Newport Beach, Ca.

HELMSMAN
ALE HOUSE

MENU
11AM TO CLOSE

*"Artfully Crafted,
Locally Inspired"*



*"Fresh Beer,
Great Food"*

CADETS

Served with Side of Fries or Fruit

Cadet Burger \$6

Kids Cheese Burger \$7

Kids Mac & Cheese \$7

Butter Noodles \$6

Chicken Tenders \$7



LARGE PLATES

Helmsman Burger V+

Dry Aged Beef, Bibb Lettuce, Grilled Onion, House Sauce, Tomato, Vegan Brioche, American Cheese, Fries
Single \$8 **Double** \$12

The Reaper Burger

Dry Aged Beef, Chiles, Blue Cheese & Buffalo Fondue, Onion Rings, Applewood Bacon, Fries
Single \$9 **Double** \$13

Turkey Burger \$12 V+

Avocado Mash, Tortilla Strips, Roasted Poblano & Corn Relish, Pepper Jack Cheese, Fries

Fried Chicken Sando \$12

Lettuce, Tomato, Black Pepper Buttermilk Dressing, Vegan Brioche Bun, Fries

Tri Tip Sando \$15

Achiote Marinade, Garlic Aioli, Pickled Peppers, Caramelized Onion, Arugula, Vegan Brioche Bun, Fries

Grilled Chicken Sando \$13 V+

Achiote Marinade, Mashed Avocado, Cheddar, Bacon, Bibb Lettuce, Tomato, Vegan Brioche Bun

Seared Atlantic Salmon \$19

Crispy Chorizo Polenta Cakes, Roasted Seasonal Vegetables, Chimichurri

Tri Tip Tacos \$13

Mashed Avocado, Onion, Jalapeño, Tomatillo, Fries

SoCal Fish Tacos \$13

Beer Batter, Lime Slaw, Chile Crema, Side Salad

Mushroom Barbacoa Tacos \$11 V

Mashed Avocado, Pickled Onion, Crispy Quinoa, Side Salad

Fish & Chips \$15

Ale Batter, House-made Fries, Malt Vinegar, House Tartar Sauce, Fries

Crispy Fish Sando \$14

Spicy Remoulade, Tomato, Lettuce, Vegan Brioche, Fries

Marinated Ahi Sando \$15

Jerk Marinade, Avocado Slaw, Vegan Brioche Bun, Fries

Chicken Schnitzel \$14

Lemon, Seasoned Fries & Salad

Chicken & Waffles \$14

Buttermilk Marinated, Black Pepper Stout Maple Syrup, Waffle



STARTERS ^{GF} = 1/2 Off For Happy Hour

Bavarian Pretzel \$8
IPA Cheese Sauce, Spicy Mustard - Add \$1

Crispy Chicken Wings \$8 ^{GF}
Za'atar Lemon Pepper or Buffalo

Avocado Toast \$9 V
Mashed Avocado, Pepitas, Za'atar, Marinated Tomato, Pickled Red Onion

BBQ Short Rib Flatbread \$13 ^{GF}
Cheddar, Pickled Onion, Cilantro

Steamed Mussels \$15 ^{GF}
Pick White Wine & Garlic or Calabrian Tomato

Broiled Peruvian Bay Scallops \$14
Tabasco Butter, Pickled Red Onion, Cilantro

Crispy Brussels Sprouts \$11 V+
Honey Sherry Gastrique, Shaved Romano

Petite Cheddar Biscuits \$7
Black Pepper Honey Butter, Strawberry Jam

Short Rib Chili Cheese Nachos \$11 ^{GF}
Jalapeño Cheese Sauce, Mashed Avocado, Sour Cream, Scallion, Pickled Onion, Cilantro

Manhattan Clam Chowder \$5 / \$9 ^{GF}
Pancetta and Piquillo Pepper

SALADS

Grilled Salmon Salad \$16 ^{GF}

Mixed Greens, Cocktail Grapefruit, Shaved Fennel, Pistachio, Citrus & Yogurt Vinaigrette

Protein Bowl \$10

Tomatillo Salsa, Avocado Mash, Arugula, Pickled Red Onions, Farro & Quinoa

Chicken \$13 **Steak** \$15 **Ahi** \$16

Barbocoa Mix \$12 V **Salmon** \$17

Seared Ahi Salad \$15

Green Papaya, Napa Cabbage, Pancit Noodle, Red Onion, Peanut, Crispy Shallot, Toasted Coconut, Cilantro, Thai Basil, Thai Palm Sugar Dressing

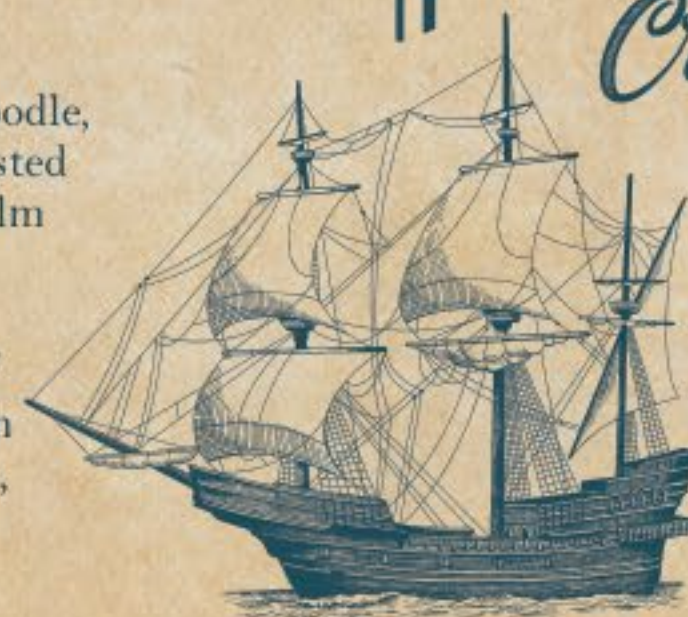
The Balboa Salad \$15 ^{GF}

Grilled Chicken, Marinated Heirloom Tomato, Cotija Cheese, Grilled Corn, Avocado, Dried Cranberry, Crispy Quinoa, Chimichurri Ranch

Create Your Own Flight

Choose Any Four Helmsman Beers

Ask For Our Beer List For Flight Pricing



V = Vegan | V+ = Can Be Vegan | GF = Gluten Free

BRUNCH

SAT & SUN 8AM-2PM

Avocado Toast \$9 V

Mashed Avocado, Pepitas, Za'atar, Marinated Tomato, Pickled Red Onion

Helmsman Hash \$14 V+

Crispy Potato, Brussels Sprouts, Short Rib, Fried Egg, Spicy Chimichurri

Take the Helm Burrito \$12

Crispy Potatoes, Scrambled Eggs, Cheddar, Bacon, Avocado

Veggie Burrito \$13

Spinach, Egg Whites, Soyrimo, Crispy Potato, Avocado, Cheddar Cheese

El Fuego Burrito \$13

Scrambled Eggs, Helmsman Spicy Chorizo, Hot Salsa, Caramelized Onions, Crispy Potato, Roasted Peppers, Avocado

Chicken & Waffles \$14

Buttermilk Marinated, Black Pepper Stout Maple Syrup, Waffle

Blueberry Banana Bread

French Toast \$12

Cinnamon & Brown Sugar Butter, Blueberry Syrup

Chilaquiles \$13 V+

House Made Guajillo Sauce, Pickled Red Onion, Cotija, Scallion, Avocado Mash, Fried Eggs

Cheddar Biscuit Benedict \$13 GF

Poached Eggs, Spicy Hollandaise, Domesic Proscuitto, Tomato, Breakfast Potatoes

Pancakes \$11

Roasted Banana, Stout Maple Syrup

Short Rib Chili Omelet \$14 GF

Pickled Red Onion, Sour Cream, Breakfast Potatoes, Cheddar Cheese

Balboa Omelet \$12 GF

Spinach, Chorizo, Cheddar Cheese, Avocado, Breakfast Potatoes, Salsa Verde

The Hard Body \$11 GF

Egg White Scramble, Chicken Sausage, Tomato, Avocado, Potato, Spinach

Proper Two Egg \$12 GF

Roasted Mushroom, Grilled Tomato, Eggs Your Way, Sausage or Bacon, Helmsman Breakfast Potatoes

COCKTAILS \$12

High Seas Mai Tai

Light Rum, Bacardi 4yr Aged Rum, Fresh Fruit Juices, Orgeat, Macadamia Nut Liqueur, Blue Curacao, Grenadine

Margarita Libertalia

Tequila, Pineapple, Lime, Fiery Ginger, Tajin

Anne Bonny

Citrus Vodka, Passion fruit, Fresh Basil and Lemon

Captain's Orders!

Wray & Nephew Overproof, Grapefruit, Honey, Velvet Falernum, Angostura

Thomas Tew

Old Forester Rye, Plantation OFTD, Demerara, Allspice Dram, Orange Bitters & Zest

The Golden Hind

Ketel One Botanical Cucumber & Mint, Serrano, Cucumber, Lemon, Bubbles

Royal Fortune

Whaler's Original Dark Rum, Blood Orange, Star Anise, Lime, Ginger Beer

Sailin' Light

Azunia Organic Tequila, Lime, Orange Bitters, Agave

The Commodore's Old Fashioned

Woodinville Bourbon, Demerara, Orange Bitters, Angostura

Fountain of Youth

Maker's Mark, Peach Puree, Campari, Carpano Antica, Lemon, Cinnamon, Ginger Beer

Mule Overboard!

Tito's Handmade Vodka, Watermelon, Lime, Ginger Beer

Marco Polo

Zaya Dark Rum, Fernet Branca, Lime, Passion Fruit, Mint

Blanton's	\$14
Basil Hayden's	\$15
St. George Baller	\$16
Whistle Pig	\$16
High West Yippee Ki-Yay	\$18
Glenlivet 18 year	\$25
Whistle Pig Boss Hog V	\$30



WINE

WHITE

House	GL / BTL	\$8 / \$28
Cape Mentelle Rosé		\$9 / \$32
Joel Gott Sauvignon Blanc		\$9 / \$32
Bianchi Pinot Grigio		\$10 / \$36
Sonoma Cutrer Chardonnay		\$14 / \$49
Chalk Hill Chardonnay Sonoma Coast		\$40
Rombauer Chardonnay		\$60

RED

House	\$8 / \$28
Terrazas Malbec	\$9 / \$32
Bonanza by Caymus Cabernet Sauvignon	\$11 / \$40
Buena Vista Pinot Noir	\$12 / \$45
Daou Cabernet Sauvignon	\$15 / \$48
Justin Cabernet Sauvignon	\$50

HALF BOTTLES

Roth Estate Cabernet Sauvignon	\$30
Banshee Pinot Noir, Sonoma	\$30

BUBBLES

Chandon Sparkling Split	\$12
California Sparkling	\$8 / \$28

PRIVATE STASH

Orphan Barrel

OB Rhetoric	\$35
OB Entrapment	\$40
OB Old Blowhard	\$50

Pappy Van Winkle

Pappy 10 year	\$45
Pappy 12 year	\$55
Pappy 20 year	\$100

Japanese

Hakashu 12	\$15
Yamazaki 12	\$22
Hibiki 17	\$45
Yamazaki 18	\$45
Hakashu 18	\$60

Rum

Malahat Cabernet Barrel Aged	\$15
Appleton Estate 21 Year Aged	\$30

Meet the Brewer



DYLAN MOBLEY

A graduate of the Siebel Institute with its highly regarded WBA Master Brewer program, Dylan is an award-winning brewer that quickly moved up through the ranks. Brewing for a number of world-class breweries, his unique creations have taken home silver, gold, & Best-of-Show honors at the Festival of Barrel Aged Beer, World Cup Beer Cup, and Great American Beer Fest. Dylan has a passion for mashin' in our 15-barrel brewhouse.

GREAT GIFTS FOR FAMILY & FRIENDS!



Get decked out in Helmsman Apparel & Souvenirs!

Take me home tonight



Tall 32 oz cans filled and sealed to order. Enjoy Helmsman Craft Beer wherever life takes you.