McGregor’s Alehouse has been serving sunny San Diego and its many visitors great food, finely crafted beers, delicious cocktails and memorable times for over twenty years. We are conveniently located near the 8 and 15 freeways and just a short trip away from all points in San Diego.

We offer indoor and outdoor settings for groups large and small. Whether you are hosting a company Happy Hour, Birthday party, retirement party or just casual get together we will work with you to create a menu and experience that suits your group best.

(619) 282-9797 • MCGREGORS@SAN.RR.COM
10475 SAN DIEGO MISSION RD, SAN DIEGO, CA 92108

SPORTS CORNER

You can’t miss with the combination of billiards, darts, big screen T.V.s, fine libations, great food and good friends. The Sports Corner seats for a sit-down affair or can easily accommodate a larger group of 30 people for a casual Happy Hour Cocktail Party. We will provide you use of two of our billiards tables, dart board, televised sporting event or events and a dedicated server.
Johnny’s bar, fondly named after long time McG family member and fan favorite John Aikin, is adorned with San Diego sporting history. In addition to the sporting history you will find a private bar and dedicated bartender serving 18 rotating craft and specialty drafts, full collection of spirits and a fine selection of wine. Johnny’s Bar seats 40 people, including bar stools, or can accommodate up to 70 people for more of a casual cocktail type party.

$1200 Minimum

THE WHOLE BALL OF WAX

We will happily combine Johnny’s Bar, The Sports Corner and our Pool Room to create the ultimate party venue. Four pool tables, shuffleboard, darts, a dozen televisions, private bar and bartenders, custom menu for you and 200 of your closest friends.

$5000 Minimum
TRAYS AND PLATTERS
All Trays and Platters serve 25 people an appetizer size portion.
(half platters available upon request)

MCGREGOR’S WINGS - $120
Basted in Buffalo, Teriyaki or Kickin’ sauce.

HAND CUT POTATO SKINS - $110
Our homemade skins topped with Jack and Cheddar cheese, crisp bacon and scallions. Served with Ranch Dip.

CHICKEN SKEWERS - $120
Marinated chicken skewered and grilled. Your choice of Buffalo, Teriyaki or Kickin’.

GRILLED PESTO PRAWNS - $150
Prawns marinated in homemade Pesto skewered and grilled.

TERIYAKI SHRIMP - $150
Shrimp marinated in homemade Teriyaki skewered and grilled.

CHICKEN STRIPS - $120
Strips of Chicken Breast dusted in seasoned flour and fried up golden. Served with BBQ sauce and Ranch dip.
**CALAMARI STRIPS - $130**

Strips of tender Calamari dredged in seasoned bread crumbs and fried up golden. Served with our homemade Tartar and Cocktail sauces.

**COCONUT CALAMARI - $130**

Tender strips of calamari dusted in shredded coconut and Japanese Panko crumbs cooked up golden. Served with our homemade Pineapple Sweet and Sour sauce.

**CHICKEN WON TONS - $130**

Handmade won tons stuffed with grilled chicken breast, shredded carrot, scallions, chopped ginger and garlic served with our homemade Raspberry Sweet and Sour sauce.

**CHIPS AND SALSA - $75**

Homemade chips, homemade salsa.

**GUACAMOLE DIP - MARKET PRICE**

A large bowl of our homemade guacamole served with tortilla chips.

**ROLLED TACOS - $120**

Jumbo hand rolled tacos stuffed with your choice of shredded beef or grilled chicken and served with homemade salsa.

**FLAUTAS - $120**

Hand rolled flour tortillas stuffed with shredded beef or chicken.

**JUMBO SHRIMP COCKTAIL - MARKET PRICE**

Chilled jumbo shrimp served with our homemade cocktail sauce.
CAMARONES COCTEL - $140
Chilled shrimp, salsa fresca, avocado, red pepper sauce and chips.

SHRIMP AND PINEAPPLE COCKTAIL - $140
Chilled shrimp tossed with our homemade pineapple salsa and served with crispy won ton chips.

NACHOS - $120 ADD SPICEY GRILLED CHICKEN - $130
Crisp homemade tortilla chips topped with Jack and Cheddar cheese, jalapenos, salsa fresca and sour cream.

QUESADILLAS
- JACK & CHEDDAR - $110
- SPICEY CHICKEN - $130
- FIRE ROASTED RED PEPPER, MOZZARELLA AND FRESH, BASIL - $130
- GARLIC SHRIMP, HOUSE MADE PESTO, MOZZARELLA AND RED RIPE TOMATO - $150

ENCHILADAS
- JACK AND CHEDDAR ROLLED IN CORN TORTILLAS TOPPED WITH OUR HOMEMADE RED SAUCE. - $110
- CHICKEN AND CHEESE ROLLED IN CORN TORTILLAS TOPPED WITH OUR HOMEMADE JALAPENO WHITE SAUCE. - $130

FRIED RAVIOLI - $120
Tender pasta pockets stuffed with five kinds of cheese cooked up golden topped with shredded parmesan and fresh herbs served with homemade marinara.
SAUSAGE COMBO - $120
Sizzling Brats and spicy Andouille sausages grilled with peppers and onions served with rolls and hot mustard.

SUBMARINE SANDWICHES - $120
Your choice of ham, salami and Mozzarella, turkey and Jack, or roast beef and Swiss served on fresh baked Sub rolls with shredded lettuce, red ripe tomato and peppercinis.

PIZZA BREAD - $120
Pepperoni, mushrooms, black olives, Mozzarella and homemade Marinara baked on crusty Sub rolls.

CAESAR SALAD - $110  ADD MARINATED GRILLED CHICKEN - $130
Romaine, hand grated Parmesan, and homemade croutons tossed in classic Caesar dressing.

WASABI CHICKEN WON TON SALAD - $130
Chilled ginger, poached chicken breast, crisp garden greens, shredded cabbage, carrots, red bell pepper, red onion, chopped cilantro, scallions and crispy won ton strips tossed together in our homemade wasabi vinaigrette.

PIZZA SALAD - $130
Chopped Romaine hearts, frizzled pepperoni, Mozzarella cheese, black olives, green bell pepper, red ripe tomato and peppercinis tossed in balsamic vinaigrette.

FRESH FRUIT OR VEGETABLE KABOBS - $3 PER
Served by the kabob.
BUFFET LUNCH AND DINNER
Minimum of 25 people. Tax and 18% gratuity not included.
(Add dessert for $4 a person.)

TACO BAR - $15
Tender house roasted Carnitas, house marinated Pollo Asado, refried beans, rice, Caesar Salad, tortillas and all the fixin’s.

DELI SANDWICHES - $12
Your choice of baked ham, roasted turkey, roasted beef served with homemade coleslaw or pasta salad and homemade potato chips.

TERIYAKI CHICKEN - $15
Grilled teriyaki marinated chicken breast, rice pilaf and salad.

PASTA BAR - $15
Penne pasta with your choice of homemade sausage sauce, Marinara or pesto cream sauce, Caesar salad and garlic bread.

PRIME RIB - $25
Seasoned, slow roasted served with baked Rosemary red potatoes or garlic mashed, seasonal vegetable, green or Caesar salad, fresh baked rolls, Au Jus and horseradish cream.
**CHICKEN STRIPS - $120**

Strips of Chicken Breast dusted in seasoned flour and fried up golden. Served with BBQ sauce and Ranch dip.

---

**CORNED BEEF AND CABBAGE - $20**

Traditional boiled Dinner with sliced corned beef, cabbage, potatoes, carrots, turnips, green salad and rolls.

---

**CHICKEN PARMESAN - $20**

Breaded chicken cutlet, house made Marinara and Mozzarella cheese baked served with penne pasta, green or Caesar salad and garlic bread.