

H S E R V E R E

WINE

SPARKLING

Mont Blanc Spumante Cuveé 12	6oz
Montelliana / Veneto, IT	
Blanc de Blancs non-alc 14	
Oddbird / Languedoc-Roussillon, FR	
Prosecco Rosé Brut	
Esedra / IT	

ROSÉ

Jules Rosé 16
Faulkner / Côtes de Provence, FR

WHITE

Chardonnay 12
Fox Brook, CA
Pinot Grigio 13
Principato / Provincia di Pavia, IT
Satellite Sauvignon Blanc 15
Spy Valley / Marlborough, NZ
Gewürztraminer
Cave Spring / Niagara, ON
Pinot Grigio
Mosole / Venezia, IT

BEER

ON TAP

Red River Japanese Rice Lager	8 ⁹⁵
Lost Craft Coastal Wave IPA	8 ⁹⁵
Lost Craft Revivale Lagered Ale	8 ⁹⁵
GET IT IN A PITCHER! 22	
Ace Hill Pilsner	8 ⁹⁵
Steam Whistle Fat Tire Amber Ale	9 ⁴⁵

BTL RED	6oz	BTL
48 Cabernet Sauvignon	12	48
Fox Brook / CA		
– Chianti	15	59
Vecchia Cantina / Chianti, IT		
70 Cabernet Franc		66
Cave Spring / Niagara, ON		
Zinfandel		70
McManis / Lodi, CA		
60 Pinot Noir		70
Underwood / Oregon, USA		
Valpolicella		80
Antica Vigna / Valpolicella, IT		
Cabernet Sauvignon		180
Duckhorn / Napa Valley, CA		

**HALF-PRICED
BOTTLES OF WINE
ON THURSDAYS!**
Ask your server for details

BOTTLES & CANS

Rally Dry Run Pale Ale non-alc 355ml	7
Steam Whistle Original Pilsner 341ml	8
Liberty Village Dry Cider 473ml	8
Ace Hill Light 355ml	8
Ace Hill Mexican Lager 355ml	8
Wilda Blueberry & Lavender 355ml	8
Wilda Lemon & Ginger 355ml	8
Something in the Water	8
Pancake Bay Sweet Brunch Stout 355ml	
Something in the Water Painted Lake	10
Peach Crisp Berliner Weisse 473ml	

HAPPY HOUR

TUES-SAT FROM 4-8PM

SIPS

Draught Beer
Lost Craft Revivale Lagered Ale
Lost Craft Coastal Wave IPA
8 16oz
Zero-Proof
Rally Dry Run Pale Ale
6
Sparkling Wine
Mont Blanc Spumante Cuveé
10 6oz 40 BTL

House Wines

Red or White
10 6oz
Liquor
Highballs
7 1oz

BITES

Korean Fried Chicken		
Gochujang BBQ Sauce, Sesame		
Honey Garlic Cauliflower 🌿	12	
Jalapeño, Green Onion, Ranch Dip		
Beef Sliders		
Three Sliders, Four-peppercorn Aioli, Caramelized Onions, Gouda, Brioche Bun		
Fried Chicken Sliders	15	
Three Sliders, Honey Mustard, Ranch, Cucumber & Cabbage Slaw		
Catalyst Nachos 🌿🌿	16	
Pico de Gallo, Cilantro, Jalapeño Lime Crema, Mozzarella, Guacamole		
ADD GUACAMOLE +4, PORK CARNITAS +6, OR PULLED JACKFRUIT +6		
12 Jerk-Spiced Fish Tacos 🌿	12	
Two Tacos, Pineapple Salsa, Cabbage, Jalapeño Lime Crema		
12 ADD TACO +6		
15 Pulled Jackfruit Tacos 🌿	12	
Two Tacos, Pico de Gallo, Cabbage, Jalapeño Lime Crema		
15 ADD TACO +6		
15 Carnitas Tacos 🌿	12	
Two Tacos, Slow-cooked Pork Shoulder, Pineapple Salsa, Chicharron, Jalapeño Lime Crema		
16 ADD TACO +6		

H S R I S D O N

COCKTAILS

SIGNATURE

Spicy Margarita 2oz 14
Dejado Tequila, Jalapeño Syrup
GET IT IN A PITCHER! 69

Gin Orchid 2oz 18
Empress 1908 Gin,
St-Germain Elderflower
Liqueur, Lemon

Zen in a Glass 2oz 14
Banana & White Chocolate
Liqueur, Cold Brew Coffee,
Oat Milk

Altea Skinny Sangria 4.5oz 15
Cabernet Sauvignon, Berries,
Dillon's Plum Liqueur,
Pineapple Juice, Bubly
Strawberry Sparkling Water

Sake Manhattan 2.75oz 17
Sake, Bulliet Bourbon, Dolin
Sweet Vermouth, Luxardo
Maraschino

Calm Cucumber 2oz 14
Dillon's Selby Cucumber Gin,
Basil, Sapsucker Sparkling
Water, Lime

ZERO-PROOF

Vanilla Flower 11
HP Juniper Signature Gin,
Pomegranate Juice, Lemonade,
Sapsucker Peach Sparkling Water

Ruby Red Spark 10
Oddbird Blanc de Blancs,
Red Grapefruit, Lime Juice

Please advise your server of any allergies or dietary restrictions prior to ordering. Catalyst is not a nut-free and gluten-free establishment. Ask your server how to make your meal gluten-free, vegetarian, or vegan.

STARTERS & SNACKS

Honey Garlic Cauliflower 16
Jalapeño, Green Onion, Ranch Dip

Korean Fried Chicken 16
Gochujang BBQ Sauce, Sesame

Beef Sliders 21
Three Sliders, Four-peppercorn Aioli,
Caramelized Onions, Gouda, Brioche Bun

Fried Chicken Sliders 21
Three Sliders, Honey Mustard, Ranch,
Cucumber & Cabbage Slaw

Truffle Fries 12
Grana Padano, Herbs, Roasted Garlic Aioli

Catalyst Nachos 18
Pico de Gallo, Cilantro, Jalapeño Lime
Crema, Mozzarella, Guacamole
**ADD GUACAMOLE +4, PORK CARNITAS +6,
OR PULLED JACKFRUIT +6**

Fried Calamari 16
Sweet Chili Sauce, Roasted Garlic Aioli
ADD SHRIMP +6

Jerk-Spiced Fish Tacos 14
Two Tacos, Pineapple Salsa, Cabbage,
Jalapeño Lime Crema
ADD TACO +7

Pulled Jackfruit Tacos 16
Two Tacos, Pico de Gallo, Cabbage,
Jalapeño Lime Crema
ADD TACO +8

Carnitas Tacos 14
Two Tacos, Slow-cooked Pork Shoulder,
Pineapple Salsa, Chicharron,
Jalapeño Lime Crema
ADD TACO +7

Members Only Platter 49

Two Beef Sliders, Korean Fried Chicken,
Honey Garlic Cauliflower, Truffle Fries

SALADS & BOWLS

**ADD CHICKEN +9, SALMON +12, TOFU +6
OR 6OZ SIRLOIN STEAK +14**

Altea Power Bowl 16
Edamame, Brown Rice, Quinoa, Lentils,
Corn, Black Beans, Arugula, Kale, Carrot,
Crispy Chickpeas, Miso Dressing

Classic Caesar Salad 15
Applewood-smoked Bacon, Croutons, Radish,
Grana Padano, Creamy Garlic Dressing

Tex Mex Bowl 17
Brown Rice, Lentils, Quinoa, Mixed Greens,
Pico de Gallo, Corn & Black Bean Salsa,
Avocado, Miso Dressing

Liberty Poke Bowl 18
Tofu, Rice, Avocado, Edamame, Cucumber, Nori,
Cabbage, Radishes, Soy & Maple Aioli
**SUBSTITUTE WITH SHRIMP, RAW POKE SALMON OR
KOREAN FRIED CHICKEN +6**

PLATES

Steak & Fries 28
6oz Sirloin Steak, Au Jus, Green Beans, Fries

Mac & Cheese 18
Three Cheese Sauce, Herbed Crumbs, Jalapeño
ADD BACON +2, PORK CARNITAS +6, OR CHICKEN +9

Piri Piri Chicken 22
Lemon Potatoes, Charred Greens, Leeks

Pad Thai 18
Rice Noodles, Bean Sprouts, Shallot, Lime,
Green Onion, Egg, Vegan Pad Thai Sauce
ADD TOFU +6, CHICKEN +9, OR SHRIMP +6

HAND-HELDS

SERVED WITH A SIDE OF FRIES

**SUBSTITUTE YOUR SIDE WITH MIXED GREENS +2,
CAESAR +3, TRUFFLE FRIES +5 OR SWEET POTATO FRIES +3**
*Substitute your sandwich or burger with a gluten-free bun +2 or
get it in a tortilla wrap!*

Chicken Avocado Club 20
Applewood-smoked Bacon, Pickled Onions, Roasted
Cherry Tomatoes, Avocado, Arugula, Sourdough

Catalyst Burger 20
Four-peppercorn Aioli, Caramelized Onions,
Gouda, Rocket Greens, Brioche Bun
Make it vegetarian! Substitute with a black bean patty.
ADD BACON +2

Fried Chicken Sandwich 19
Honey Mustard, Ranch, Cucumber &
Cabbage Slaw
ADD BACON +2

Cali-Bacon Burger 22
Applewood-smoked Bacon, Smashed Avocado,
Red Onion, Tomato, Arugula, Roasted Garlic Aioli

Pulled Pork Sandwich 18
Chef Nathalia's Award-winning Guava BBQ Sauce,
Cucumber & Cabbage Slaw, Pineapple Relish

SWEETS

Flourless Chocolate Cake 11
Mascarpone Cream, Amarena Cherries

Sticky Toffee Pudding 14
Whisky Caramel Sauce, Vanilla Gelato

Daily Gelato, Ice Cream & Sorbet 5/9
One Scoop/Two Scoops



GLUTEN-FRIENDLY



VEGETARIAN



VEGAN

»» WINE & BEER ON THE BACK »»