

check out these suggested pairings below each item | [beer](#) | [wine](#) | [cocktail](#) |

shareables

- > alba balloon bread, pesto, garlic, truffle honey 9
[ipa](#) | [pinot noir](#) | [rise & shine](#) |
- > chile & lime roasted cauliflower, crispy quinoa, tahini dill yogurt 9
[sour](#) | [red blend](#) | [pb&j smash](#) |
- > crispy brussels, pecorino, candied pecans, pickled shallot, maple vinaigrette 8
[blonde](#) | [white bordeaux](#) | [espresso martini](#) |
- > spinach & artichoke dip, peppadew peppers, green onion, chile-lime tortilla chips 11
[belgian](#) | [cabernet](#) | [we all float](#) |
- > sage & cannellini bean “hummus”, herb evoo, castelvetro olives, lemon zest, pine nuts, alba flat bread 8
[blonde](#) | [p. grigio](#) | [callabria collins](#) |
- > warm marinated beets, burrata, baby arugula, pesto, seed brittle 12
[wheat](#) | [malbec](#) | [green chile gimlet](#) |

d’Alba

craft kitchen & cocktails

- > blue crab & shrimp campechana, jalapeno, chile-lime tortilla chips 16
[pilsner](#) | [rose](#) | [rise & shine](#) |
- > gulf fish crudo, charred pineapple, cucumber, coconut lime sauce, black sesame 14
[cider](#) | [sauv blanc](#) | [starfish island](#) |



charcuterie board

- > chef's rotating selection of local texas 2 meats & 3 cheeses 23
- served w/ olives, crispy fava beans, apricot jam, peppadew peppers, fresh fruit & alba flat bread



WEEKDAY HAPPY HOUR

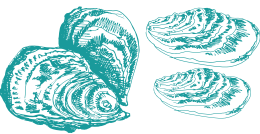
MON THRU FRI
2P TO 6P

\$20 FULL CHARCUTERIE

\$10 HALF-DOZEN
GULF RAW OYSTERS

- ALBA RED MULE \$6
(deep eddy ruby red & Q drinks hibiscus ginger)
- PELLEHAUT ROSE \$6
- MAS FI CAVA SPARKLING ROSE \$6
- STONE CASTLE
- CAB OR CHARDONNAY \$6

gulf oysters



- > raw half shell, lemon, horseradish, cocktail sauce, citrus dill mignonette [half 13 or full dozen 22]
[pilsner](#) | [prosecco/brut](#) | [senor pepino](#) |
- > six char-grilled, parmesan, pecorino, brown butter , lemon, alba flat bread 16
[belgian](#) | [merlot](#) | [highlander highball](#) |
- > oyster beignets, roasted corn, chives, lemon, fry sauce 14
[ipa](#) | [zinfadel](#) | [just beet it](#) |



wood fired pizza

12” pies, plain cheese available, limited customization & gluten-free crust currently unavailable

- > prosciutto, bechamel, five-cheese blend, rosemary, dates, herb evoo 16
[ipa](#) | [cabernet](#) | [highlander highball](#) |
- > wild mushroom, gh marinara, tomato confit, fontina, castelvetro olives 15
[ipa](#) | [red blend](#) | [red hook](#) |
- > buffalo cauliflower, gh marinara, vegan bacon, grilled pineapple, vegan mozzarella 18
[sour](#) | [rose](#) | [medellin manhattan](#) |



- > pepperoni, gh marinara, five-cheese blend, jalapeno & chile honey 15
[pilsner](#) | [red blend](#) | [the good reverend](#) |
- > sweet potato, bechamel, cacio e uova, truffled arugula, lemon zest 16
[sour](#) | [white bordeaux](#) | [espresso martini](#) |
- > roasted artichoke, pesto, five-cheese blend, caramelized onion, fresh basil 14
[amber](#) | [italian red](#) | [arancia sour](#) |



[consuming raw or undercooked meats, poultry, seafood, dairy or egg products may increase your risk of food borne illness]
*please inform us of any allergies before ordering

greenery

(chicken +5, gulf shrimp +7, four fried oysters +6)

- > bibb-lettuce, cucumber, avocado, sprouts, roasted peppers, truffled popcorn, lemon-honey vinaigrette 12
|cider|prosecco/brut|green chile gimlet|
- > romaine, grilled hearts of palm, parmesan, croutons, fresh citrus, caesar dressing 12
|blonde|pinot noir|the good reverend|

- > baby kale, curly endive, goat cheese, candied pecans, chillied apple, roasted beets, lemon & roasted garlic vinaigrette 15
|amber|italian red|rose gold 75|
- > mixed greens, heirloom tomato, grated egg, carrots, artichoke, shallot, balsamic vinaigrette 14
|belgian|melot|english garden|
- > radicchio, cauliflower, romaine, crispy brussels, watermelon radish, toasted sunflower seeds, avocado vinaigrette 11
|wheat|white bordeaux|california gold rush|

hand made pasta

- > campanelle, basil pesto, parmesan, english peas, cherry tomatoes, basil, summer squash 12
|blonde|pinot noir|calabria collins|
- > wide bucatini, gh marinara, mushroom & quinoa “meat” balls, nutritional yeast, herbed breadcrumbs 16
|ipa|cabernet|updated old fashion|
- > metaldini, falcon lake farms beef bolognese, black pepper whipped ricotta, rosemary 18
|lager|malbec|arancia sour|

big plates

- > blackened salmon, watermelon, dashi, cucumber, shallot, smashed avocado, fried garlic 22
|cider|chardonnay|medellin manhattan|
- > gulf fish, roasted sunchokes, english peas, bell peppers, cilantro, grilled corn chutney 28
|sour|chardonnay|rise & shine|
- > falcon lakes burger, brioche bun, fontina, aioli, arugula, house pickles, bruleed onion. served w/ shoestring fries or side salad 16
|blonde|red blend|updated old fashioned|
- > chef's cut steak, italian salsa verde, crispy medallion grits, creamed spinach *market price
|blonde|red blend|updated old fashioned|
- > fried tempeh sandwich, romaine, beet pickles, roasted pepper aioli, brioche bun. served w/ shoestring fries or side salad 14
|ipa|pinot grigio|rose gold 75|
- > grilled texas quail, cherry olive tapenade, rapini, crispy quinoa, summer squash 26
|belgian|chardonnay|pb&j smash|
- > confit chicken thighs, smashed garlic potatoes, pepper conserva, sautéed spinach 18
|cider|malbec|just beet it|

sweet-hearts

- > fresh baked chocolate chip cookie 6
add 1 scoop ice cream +3
- > raspberry sorbet 7
- > luv'em leches coffee tres leche 11
- > luv'em leches chocolate tres leche 11

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