

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

shareables

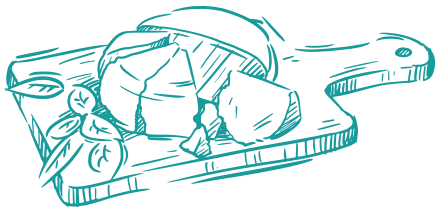
- > alba wood baked balloon bread, basil pesto, truffled honey ^(A) 10
| [ipa](#) | [pinot noir](#) | [pear tree sour](#) |
- > òra king salmon belly w/ citrus-sesame-soy & supremed orange* 15
| [blonde](#) | [sauv blanc](#) | [just beet it](#) |
- > cold-smoked beef tartare, farmhouse egg yolk, crispy capers, garlic, dijon, aioli, luloo's toasted baguette* 19
| [pilsner](#) | [red blend](#) | [alba manhattan](#) |
- > cannellini bean hummus, sage, parsley, herbed evoo, castelvetro olives, lemon zest, pine nuts, vegetable crudité & alba flat bread ^(A) 14
| [blonde](#) | [p. grigio](#) | [spa day](#) |
- > crispy brussels, pecorino, candied pecans, pickled shallot, maple vinaigrette ^(A) 12
| [blonde](#) | [bordeaux blanc](#) | [corpse reviver no.2](#) |
- > spinach & artichoke cashew cream dip, peppadew peppers, green onion, chile-lime tortilla chips ^(A) 13
| [bock](#) | [cab sauv](#) | [peach aqua fresca](#) |
- > blue crab & shrimp campechana, jalapeno, avocado, chile-lime tortilla chips ^{*(A)} 17
| [pilsner](#) | [rosé](#) | [otono margarita](#) |



d'Alba
craft kitchen & cocktails

cheese board

- > chef's rotating selection of three-cheeses, seasonal jam, luloo's toasted baguette & other accoutrements ^{*(A)} 18



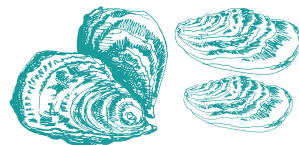
WEEKDAY
HAPPY HOUR
GARDEN OAKS / MON-FRI 2P-6P
MIDTOWN / MON-FRI 2P-7P

\$12
RAW OYSTER (6)
or
CHEESE BOARD
\$5 HH DRINKS
ALBA RED MULE
PELLEHAUT ROSÉ
BRUT CHAMPAGNE
SPARKLING ROSÉ
STONE CASTLE CAB
UNDERGROUND BLONDE

oysters your way



- > raw on the half shell, lemon, horseradish, cocktail sauce, citrus dill mignonette & saltine crackers ^{*(A)}
[half-dz 15 or full-dz 28]
- > grilled half dozen w/ buttered garlic, herbs, grana padano, lemon ^{*(A)} 17



wood-fired pizza

12" pies - plain cheese available - limited customization

- > prosciutto, bechamel, five-cheese blend, rosemary, dates, herb evoo* 18
| [ipa](#) | [cabernet](#) | [mezcalitAHH](#) |
- > wild cremini mushroom, porcini ricotta, pecorino, truffled arugula & balsamic glaze 17
| [ipa](#) | [garnacha](#) | [butterfly g&t](#) |
- > pepperoni, house marinara, five-cheese blend, jalapeño & chile honey* 17
| [pilsner](#) | [red blend](#) | [green chile gimlet](#) |
- > meat trio w/ pepperoni, falcon lake farms smoked ham, american prosciutto, house marinara, five-cheese blend & parmesan* 19
| [lager](#) | [bordeaux blanc](#) | [upDated old fashioned](#) |
- > roasted artichoke, pesto, five-cheese blend, caramelized onion, fresh basil* ^(A) 16
| [amber](#) | [pinot noir](#) | [marco polo](#) |
- > shrimp pizza, applewood smoked bacon, porcini mushroom, five-cheese blend, rosemary, thyme, herb evoo* 19
| [ipa](#) | [chardonnay](#) | [peach aqua fresca](#) |



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*consuming raw or undercooked meats, poultry, seafood, dairy or egg products may increase your risk of food borne illness.
(A) may contain common allergen, please inform us of any allergies before ordering

GARDEN OAKS
3715 Alba Road

MIDTOWN / MONTROSE
3304 Milam Street

greenery

- add: shredded chicken +5 jumbo shrimp +9
 ōra king salmon +15 quinoa balls (3) +9
- > kale chiffonade, candied pecans, shallots, crispy garlic, nutritional yeast, orange supreme, strawberry-dill vinaigrette^(A) 14
| [lager](#) | [chardonnay](#) | [garden party](#) |
- > mixed greens, cherry tomato, grated egg, carrots, artichoke, shallot, balsamic vinaigrette* 14
| [lager](#) | [chenin blanc](#) | [california gold rush](#) |

- > bacon caesar wedge, sliced romaine hearts, applewood smoked bacon, shaved parmesan crisps, shallots, house caesar dressing*^(A) 14
| [blonde](#) | [pinot noir](#) | [spicy margarita](#) |
- > baby spinach, curly endive, goat's milk feta, candied pecans, local strawberries, beets, lemon & roasted garlic vinaigrette* 15
| [amber](#) | [italian red](#) | [rose gold 75](#) |



> mefaldine, falcon lake farms beef bolognese, black pepper whipped ricotta, rosemary* 19
| [lager](#) | [malbec](#) | [spicy margarita](#) |

> campanelle, basil pesto, parmesan, english peas, cherry tomatoes, basil, summer squash*^(A) 17
| [blonde](#) | [pinot noir](#) | [alba red mule](#) |

hand made pasta

> wide bucatini, house marinara, mushroom & quinoa “meat” balls, nutritional yeast, herbed breadcrumbs 16
| [ipa](#) | [cabernet](#) | [upDated old fashioned](#) |

> angel hair, garlic buttered shrimp, mussels, charred cherry tomato*^(A) 19
| [ipa](#) | [chardonnay](#) | [peach agua fresca](#) |

big plates

- > ōra king salmon slow-baked & seared, creole green beans, whole roasted tomato, blackened cauliflower purée* 36
| [blonde](#) | [chardonnay](#) | [spa day](#) |
- > gulf fish, glazed heirloom carrots, english peas, carrot purée, pea tendrils* 29
| [lager](#) | [chardonnay](#) | [frozen cosmo](#) |
- > falcon lake farms burger, brioche bun, fontina, aioli, arugula, house pickles, bruléed onion.* served w/ shoestring fries or side salad 18
| [blonde](#) | [red blend](#) | [midtown siesta](#) |
- > vegetarian mushroom, quinoa & cannellini open burger, watercress, smashed avocado, corn & jalapeno relish, crispy onions, avocado ranch on a grilled portabella 18
| [blonde](#) | [bordeaux blanc](#) | [espresso martini](#) |
- > smoked filet of teres major, maitake mushrooms, caramelized cauliflower mash, soy demi* 34
| [blonde](#) | [cab sauv](#) | [alba manhattan](#) |
- > confit chicken thighs, smashed garlic potatoes, pepper conserva, sautéed spinach* 19
| [lager](#) | [malbec](#) | [alba red mule](#) |

sweet-hearts

- > fresh baked chocolate chip cookie 4
add 1 scoop ice cream* +1.5
- > organic seasonal sorbet 7
- > luv'em leches - tres leche flavor* 11
- > dark chocolate mousse cake, coffee syrup, pistachio "soil" & dehydrated raspberries* 12



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