

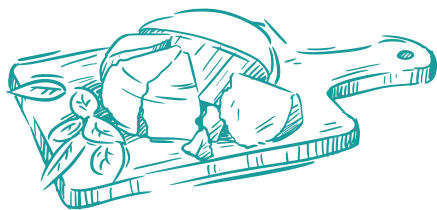
shareables

- > alba wood baked balloon bread, basil pesto, truffled honey ^(A) 10
| [ipa](#) | [pinot noir](#) | [pear tree sour](#) |
- > burrata & warm marinated beets baby arugula, pesto & seed brittle ^{*(A)} 15
| [blonde](#) | [sauv blanc](#) | [just beet it](#) |
- > cannellini bean hummus, sage, parsley, herbed evoo, castelvetrano olives, lemon zest, pine nuts, vegetable crudité & alba flat bread ^(A) 14
| [blonde](#) | [p. grigio](#) | [wednesday pink](#) |
- > crispy brussels, pecorino, candied pecans, pickled shallot, maple vinaigrette ^(A) 12
| [blonde](#) | [bordeaux blanc](#) | [mezcal negroni](#) |
- > 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
| [blonde](#) | [rosé](#) | [otono margarita](#) |



cheese board

- > chef's rotating selection of three-cheeses, seasonal jam, 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

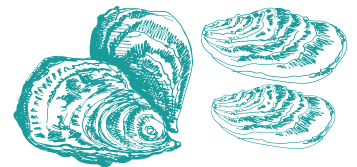
\$5 HH DRINKS

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](#) | [mezcal negroni](#) |
- > 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
| [blonde](#) | [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](#) | [GO derby](#) |
- > shrimp pizza, applewood smoked bacon, porcini mushroom, five-cheese blend, rosemary, thyme, herb evoo* 21
| [ipa](#) | [chardonnay](#) | [peach aqua fresca](#) |



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Sky High
Saving Kids. Healing Families.

*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

greenery

- add: shredded chicken +5 jumbo shrimp +9
blackened salmon +13 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](#) | [green chile gimlet](#) |

- > chopped romaine caesar, applewood smoked bacon, grana padano, shallots, house croutons, 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](#) |



hand made pasta

- > mefaldine, falcon lake farms beef bolognese, black pepper whipped ricotta, rosemary* 20
| [lager](#) | [malbec](#) | [spicy margarita](#) |
- > campanelle, basil pesto, parmesan, english peas, cherry tomatoes, basil, summer squash* ^(A) 18
| [blonde](#) | [pinot noir](#) | [alba red mule](#) |

- > wide bucatini, house marinara, mushroom & quinoa "meat" balls, nutritional yeast, herbed breadcrumbs 18
| [ipa](#) | [cabernet](#) | [upDated old fashioned](#) |

- > angel hair, garlic buttered shrimp, mussels, charred cherry tomato* ^(A) 21
| [ipa](#) | [chardonnay](#) | [peach agua fresca](#) |

big plates

- > blackened salmon slow-baked & seared, watermelon, dashi, cucumber, shallot, smashed avocado, fried garlic* 30
| [blonde](#) | [chardonnay](#) | [wednesday pink](#) |
- > gulf fish, glazed heirloom carrots, english peas, carrot purée, pea tendrils* 31
| [lager](#) | [chardonnay](#) | [alba red mule](#) |
- > falcon lake farms burger, fontina cheese, house aioli & pickles, brulé onion on fresh challah. served w/ fries or side salad.* 18
| [blonde](#) | [red blend](#) | [pear tree sour](#) |

- > veggie burger, quinoa-beets-cannelini, cremini mushrooms, smashed avocado, watercress, corn & jalapeno relish, crispy onions, avocado ranch on fresh challah served w/ side salad 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



d'Alba
craft kitchen & cocktails

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