

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](#) | [california gold rush](#) |
- > 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
-

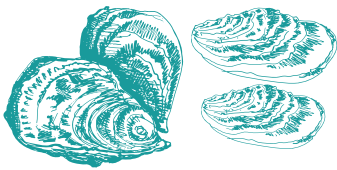
WEEKDAY
HAPPY HOUR
MON-FRI 2P-6P

\$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](#) | [malbec](#) | [butterfly g&t](#) |
- > pepperoni, house marinara, five-cheese blend, jalapeño & chile honey ^{*} 17
| [blonde](#) | [red blend](#) | [green chile gimlet](#) |
- > meat trio w/ pepperoni, smoked ham, 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](#) | [california gold rush](#) |
- > shrimp pizza, applewood smoked bacon, porcini mushroom, five-cheese blend, rosemary, thyme, herb evoo ^{*} 21
| [ipa](#) | [chardonnay](#) | [peach aqua fresca](#) |



^{*}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:

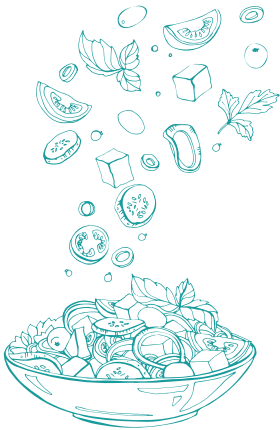
shredded chicken +5

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](#) | [sauvignon 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, frisée, goat cheese, candied pecans, local strawberries, beets, lemon & roasted garlic vinaigrette* 15
- | [amber](#) | [italian red](#) | [rose gold 75](#) |



- add:

beef, wagyu blend 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](#) |

hand made pasta

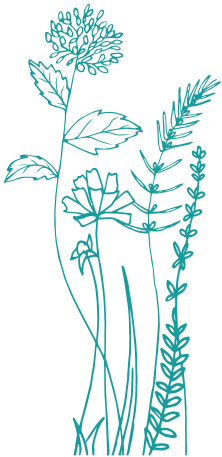
- > wide bucatini, house marinara, mushroom & quinoa “meat” balls, nutritional yeast, herbed breadcrumbs 18
- | [ipa](#) | [cabernet](#) | [upDated old fashioned](#) |
- > angel hair, garlic buttered shrimp, mussels, charred cherry tomato* (A) 21
- | [ipa](#) | [chardonnay](#) | [peach agua fresca](#) |

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* 31
- | [lager](#) | [chardonnay](#) | [alba red mule](#) |
- wagyu blend burger, fontina cheese, house aioli & pickles,
- > caramelized onion on fresh challah. served w/ fries or side salad.* 18
- | [blonde](#) | [red blend](#) | [pear tree sour](#) |
- > veggie burger, quinoa-beets-cannellini, 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](#) |
- > slow-cooked short rib, grilled broccolini, fingerling potatoes, served over demi-glace sauce 29
- | [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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