

check out these suggested pairings below each item
| beer | wine | cocktail |

LUNCH SPECIAL

\$14

WOOD-FIRED PIZZAS & CALZONES

- > alba calzone stuffed w/ pepperoni, jalapeño, ricotta, five-cheese blend, garlic oil & house marinara topping*
| amber | pinot grigio | mezcal negroni |

> prosciutto, bechamel, five-cheese blend, rosemary, dates, herb evoo*
| ipa | cabernet | mezcal negroni |

> wild cremini mushroom, porcini ricotta, pecorino, truffled arugula & balsamic glaze
| ipa | garnacha | butterfly g&t |

> pepperoni, house marinara, five-cheese blend, jalapeño & chile honey*
| blonde | red blend | green chile gimlet |

> short rib, bechamel, 5-cheese blend, pickled shallots, green onions & balsamic glaze
| pilsner | malbec | infused carajilo |
- > calzone stuffed w/ wild cremini mushrooms, castelvetro olives, shallot, ricotta, garlic oil & house marinara topping*
| lager | barbera d'alba | just beet it |

> meat trio w/ pepperoni, smoked ham, american prosciutto, house marinara, five-cheese blend & parmesan*
| lager | bordeaux blanc | upDated old fashioned |

> roasted artichoke, pesto, five-cheese blend, caramelized onion, fresh basil* (A)
| amber | pinot noir | california gold rush |

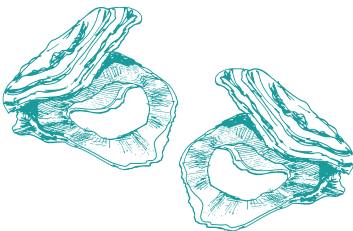
> shrimp pizza, applewood smoked bacon, porcini mushroom, five-cheese blend, rosemary, thyme, herb evoo*
| ipa | chardonnay | peach agua fresca |

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, castelvetro 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 | alba red mule |
- > spinach & artichoke cashew cream dip, peppadew peppers, green onion, chile-lime tortilla chips (A) 13
| wheat alet | cab sauv | peach aqua fresca |
- > blue crab & shrimp campechana, jalapeno, avocado, chile-lime tortilla chips *(A) 17
| pilsner | rosé | otono margarita |

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



greenery

add: shredded chicken +5 jumbo shrimp +9 blackened salmon +13 quinoa balls (3) +9

- > alba's bowl of grains & goodness, quinoa, spiced lentils, sautéed cherry tomato, cucumber, onion, minted peas & corn, chiffonade kale, avocado, nutritional yeast, hummus, castelvetro olives, candied pecans*(A) 14
| amber | italian red | otoño margarita |
- > kale chiffonade, candied pecans, shallots, crispy garlic, nutritional yeast, orange supreme, strawberry-dill vinaigrette (A) 14
| lager | chardonnay | garden party |
- > cobb style, fresh romaine, avocado, hard-boiled egg, bacon, feta, cherry tomato, cucumber, house avocado ranch*(A) 14
| lager | sauvignon blanc | green chile gimlet |

sandos & such

- served w/ fries or side salad; **crispy brussels +5**
- > applewood smoked bacon, lettuce, tomato, cannellini bean hummus, smashed avocado, pickled shallot on Texas toast* 16
| ipa | pinot noir | spicy margarita |
- > spicy battered & marinated chicken, house pickles, pickled cabbage & carrots on a challah bun* 16
| ipa | rosé | mezcal negroni |
- > wagyu blend burger, fontina cheese, house aioli & pickles, bruléd onion on a fresh challah bun* 18
| blonde | red blend | GO derby |
- > veggie burger, quinoa-beets-cannelini, cremini mushrooms, smashed avocado, watercress, corn & jalapeno relish, crispy onions, avocado ranch on a fresh challah bun 18
| blonde | bordeaux blanc | espresso martini |
- > alba caprese sando, pesto aioli, fresh basil, mozzarella, tomato on fresh ciabatta*(A) 14
[add shredded chicken +5]
| amber | malbec | upDated old fashioned |



*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

d'Alba

craft cocktails

vodka

- alba red mule**
deep eddy ruby red &
Q mixers hibiscus
ginger beer 12
- garden party**
1876 vodka, lime, basil,
mint, Q mixers club soda 11
- green chile gimlet**
st. george chile & lime 11
- espresso martini**
reyka, cantera negra coffee
& espresso 13

tequila & mezcal

- otoño margarita**
gran centenario reposado,
apricot, honey & lime 13
- mezcal negroni**
400 canejos joven mezcal,
campari, sweet vermouth 14
- just beet it**
gran centenario reposado
infused w/ beets, fresno chile
& paula's texas orange 12
- spicy margarita**
ghost tequila, fresno
chile infusion, & lime 13

- ### gin
- on wednesdays
we wear pink**
glendalough wild botanical gin &
Q mixers sparkling grapefruit 11

- rose gold 75**
glendalough rose, lemon
& sparkling rose 12
- butterfly g&t**
empress gin w/ st germaine,
lemon juice, lavender bitters &
Q mixers elderflower tonic 14

- ### rum
- peach agua fresca**
flor de cana, peach, lime,
mint & Q mixers club soda 12

- infused carajillo**
don q cacao infusion,
licor 43 & espresso 13

whiskey & bourbon

- california gold rush**
buffalo trace bourbon,
lemon juice, chilli honey 13

- GO derby**
stranahan's blue peak single malt,
fresh grapefruit & lemon juice,
vanilla cinnamon honey 13

- upDated old fashioned**
rebel 100 proof infused w/ dates
& roasted pumpkin seeds 13

gin & jam

pick any listed gin & jam to create
your own magical combination 13

avonak eye 10
(herbacious)

glendalough wild
(irish botanical)

zephyr
(crisp botanical)

dripping springs
(citrus spice)

each combo is mixed w/ homemade
simple syrup & fresh lemon juice

jams
red hot jalapeño
strawberry & rhubarb
blackberry
pineapple & mango
apricot

by the glass

single 5 oz pour | double 10 oz pour | bottle

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brut champagne 8 | xx | 27

sparkling rosè 8 | xx | 27

benvolio - prosecco (fruili) 9 | xx | 31
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maddalena - pinot grigio (monterey) 10 | 19 | 35

mohua - sauvignon blanc (marlborough) 10 | 19 | 35

la rose du pin - sauvignon blanc blend (bordeaux) 9 | 17 | 31

michael pozzan - chard (russian river) 11 | 21 | 39
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spiritus terrae - malvasia orange (abruzzo) 10 | 19 | 35

pellehaut - rosè (france vin de pays) 9 | 16 | 28

chasing lions - pinot noir (lodi) 11/ 19/ 37

batasiolo - barbera d'Alba (piedmont) 12 | 21 | 39

alta vista - malbec (mendoza) 9/ 17/ 29

chateau larroque - cab blend (bordeaux) 11/ 20/ 37

san simeon - cabernet sauv (paso robles) 15 | 28 | 53

draft beer lineup

underground blonde	6
blue moon	6
yuengling lager	6
eureka heights rotator	7
sierra nevada hazy little thing	7
saint arnold seasonal	7
great heights rotator	7
yellow rose ipa	8

additional rotating & exciting bottled and canned
selections upon request

mocktails (zero proof)

- 86 decaf**
lyre's amaretti, espresso,
whole bean vanilla ice cream 12
- silly wabbit**
seedlip garden 108, carrot juice, turmeric,
orange juice, lime juice 12
- starfish island**
fresh pineapple & lime juice, honey
infusion, fresh mint, Q mixers club soda 8
- athletic hazy ipa** 7