

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

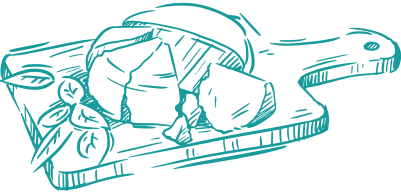
| [wheat ale](#) | [cab sauv](#) | [peach aqua fresca](#) |
- > blue crab & shrimp campechana, jalapeno, avocado, chile-lime tortilla chips^{*(A)} 17

| [blonde](#) | [rosé](#) | [otono margarita](#) |



cheese board

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



HAPPY HOUR

MON - FRI 2PM - 6PM

- \$1 oysters (raw or grilled)
- \$5 balloon bread
- \$9 cheese board

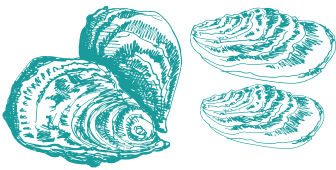
1/2 OFF

all craft cocktails
all wines by the glass
all draft & bottled beer

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](#) |
- > short rib pizza, bechamel, five-cheese blend, pickled shallot, topped w/ green onion & balsamic glaze^{*} 18

| [pilsner](#) | [malbec](#) | [infused carajillo](#) |



^{*}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

NOW SERVING BRUNCH SAT & SUN 10AM TO 3PM

greenery

- add:

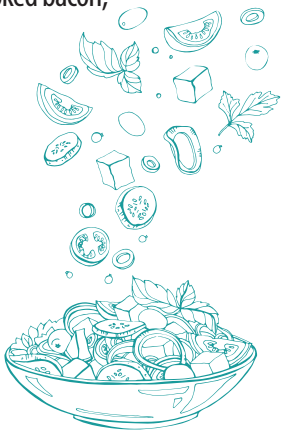
shredded chicken +5

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](#) |
 - > cobb style, fresh romaine, avocado, hard-boiled egg, bacon, feta, cherry tomato, cucumber, house avocado ranch ^(A) 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](#) |



hand made pasta

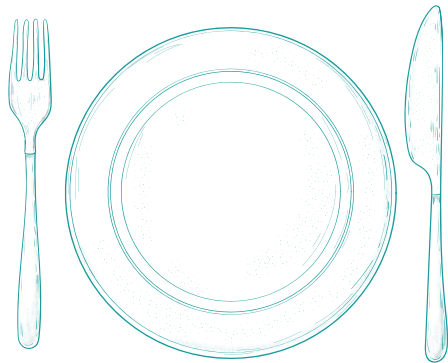
- > mefaldine, wagyu blend beef bolognese, black pepper whipped ricotta, rosemary ^{*} 20
| [lager](#) | [malbec](#) | [spicy margarita](#) |

> campanelle, basil pesto, parmesan, english peas, cherry tomatoes, basil, summer squash ^(A) 18
| [blonde](#) | [pinot noir](#) | [alba red mule](#) |
- > ravioli, caramelized onion & sweet corn, cremini mushrooms, parmesan, sage, toasted pine nuts & chili oil ^(A) 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](#) |
- > wagyu blend burger, fontina cheese, house aioli & pickles, caramelized onion on fresh challah. served w/ fries or side salad. ^{*} 18
| [blonde](#) | [red blend](#) | [green chile gimlet](#) |
- > 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](#) | [go derby](#) |
- > 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
- > homemade vanilla bean ice cream 5
- > organic seasonal sorbet 7
- > luv'em leches - tres leches flavor 11
- > chocolate mousse cake 12
pistachio "soil" & dehydrated raspberries
- > cheesecake 12
our raspberry sauce, whipped topping & mint



d'Alba
craft kitchen & cocktails

^{*}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

NOW SERVING BRUNCH SAT & SUN 10AM TO 3PM