

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, castelvtrano 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

HAPPY HOUR

MON - FRI 2PM - 6PM

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

1/2 OFF all craft cocktails
1/2 OFF all wines by the glass
1/2 OFF all draft & bottled beer

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 |

wood-fired pizzas

- > 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 |
- > short rib, bechamel, 5-cheese blend, pickled shallots, green onions & balsamic glaze 18 | pilsner | malbec | infused carajilo |
- > meat trio w/ pepperoni, 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 | california gold rush |
- > shrimp pizza, applewood smoked bacon, porcini mushroom, five-cheese blend, rosemary, thyme, herb evoo^{*} 21 | ipa | chardonnay | peach aqua fresca |

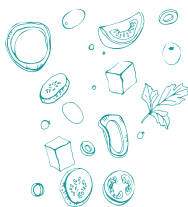


greenery

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, castelvtrano 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 |

- > chopped romaine caesar, applewood smoked bacon, grana padano, shallots, house caesar dressing^{*(A)} 14 | blonde | pinot noir | spicy margarita |



^{*}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

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

-  **brut champagne** 8 | xx | 27
-  **sparkling rosè** 8 | xx | 27
-  **benvolio** - prosecco (fruili) 9 | xx | 31

-  **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

-  **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

- karbach love street** 6
- yuengling lager** 6
- paradigm professor pils** 7
- saint arnold seasonal** 7
- eastcider pineapple** 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

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