

Various menu items contain eggs, peanuts, milk, shellfish, fish, nuts, soybean, or wheat. Please inform your server of ANY allergies so we can better serve you. Thank you.

****** May contain nuts or a trace amounts of nuts
Fried items are prepared in cottonseed oil

CHEF'S SPECIAL

Please ask your server about the daily offering!

STARTERS

Crispy Chicken Chicharrones 10
chamoy, tajin, lime, shishitos, cotija, cilantro, red onion

Queso Fundido 13
soyrizo, pickled onions, anaheim chilies, cascabel puree, cilantro, monterey jack, oaxaca, flour tortillas

Fresh Homemade Soup *cup 6/bowl 9*
please ask your server about today's special

Truffle Fries 7
truffle oil, parmesan cheese, herbs

Black Garlic Bread 14
parmesan cheese, mozzarella, herbs, chili flake, black garlic butter, roasted garlic butter, garlic chips, french bread, sundried tomato pesto

SANDWICHES & MORE

upgrade: truffle fries or sweet potato fries 3

Teriyaki-glazed Grilled Fish Sandwich 17
local dorado, soy glaze, asian slaw, sriracha dressing, pickled red onion, grilled brioche, with beer battered fries

Roasted Pork Loin Sandwich 18
pickled beet slaw, horseradish aioli, grain mustard, havarti cheese, ciabatta, with beer battered fries

Nashville Crispy Chicken Sandwich 18
kale slaw, house bread-and-butter pickles, buttermilk dressing, toasted brioche, with beer battered fries

Impossible Burger** 17
vegetarian burger, lettuce, tomato, pickled onion, toasted brioche roll, and beer-battered fries

Chicago Italian Beef Sandwich 17
shredded beef, caramelized onions, soppresetta salami, pepperoncini, garlic aioli, amoroso roll, with beer battered fries

Meat Lovers Pizza 17
smoked bacon, italian sausage, pepperoni, sliced jalapenos, mozzarella

Whitestone Pizza 17
fresh mozzarella, cherry tomatoes, basil pesto, chili flake

DESSERTS

Traditional Ice Cream Sundae 7
vanilla ice cream, your choice of chocolate and/or caramel sauce

**Warm Chocolate Peanut Butter
Brownie**** 11
crème anglaise, peanut crumble, fudge, vanilla bean ice cream

"Creamsicle" 8
Vanilla panna cotta, blood orange syrup, citrus suprêmes, pomegranate seeds, ginger snaps



ALBERT'S RESTAURANT

SALADS

add: chicken 7, shrimp 8, steak 9, mahi 9

Jungle Greens *sm 7/lg 14*
spring mix, roasted golden and candy-stripe beets, endive, red onion, fennel, carrots

Classic Caesar *sm 8/ lg 15*
romaine, caesar dressing, parmesan cheese, and croutons

Winter Citrus Salad** 14
grilled radicchio, arugula, almonds, feta, ruby grapefruit, beet chips, cara cara oranges, white balsamic reduction, olive oil

Flat Iron Steak Wedge Salad 19
baby iceberg lettuce, roasted tomatoes, red onion, blue cheese dressing, bacon crumbles

ENTRÉES

Beyond Vegan Italian Sausage Pasta** 19
vegan rotini pasta, marinated artichoke hearts, roasted cherry tomatoes, red bell peppers, onions, garlic, basil, walnut "parmesan"

Crispy Seafood Basket 22
rockfish, shrimp, scallops, caper remoulade, lemon, with beer battered fries

White Miso-Shoyu Ramen 21
roasted pork and chicken broth, udon noodles, pork loin, ginger-marinated chicken, forest mushrooms, enoki, soy soft-boiled egg, green onion, chili oil, nori furikake

Chipotle-glazed Meatloaf 20
roasted brussels sprouts, cipollini onions, crimini mushrooms, potato puree, black garlic bacon gravy, oven-dried tomatoes, green onion

CHILDREN'S MENU 9

Entrée: 12 and under	Side:	Beverage:
Baked Grilled Cheese	<i>choice of</i>	<i>choice of</i>
Cheese Pizza	Fresh Fruit	Milk
Pepperoni Pizza	Fresh Veggies	Water
Mac 'n' Cheese	French Fries	
Hot Dog		
Chicken Strips		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.
Bread, water, and straws are served upon request.

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WINE

Chardonnay

2015 Hess Collection, *Napa* 12/40
2016 Wente Vineyards Morning Fog, *Livermore* 10/33
2015 William Hill, *Central Coast* 9/31

Sauvignon Blanc/Fume Blanc

2016 Decoy, *Sonoma* 10/33
2016 Ferrari-Carano, *Sonoma* 10/33

Pinot Gris

2015 Kendall-Jackson, *California* 10/33

Rosé

2017 Decoy California Rosé, *California* 10/33

Riesling

2016 Fess Parker, *Santa Barbara* 9/31

Sparkling Wine

N/V Gloria Ferrer, *Sonoma* 12/40

Cabernet Sauvignon

2014 Rodney Strong, *Alexander Valley* 15/48
2015 J. Lohr Seven Oaks, *Paso Robles* 10/33
2016 Raymond "R" Collection, *North Coast* 9/31

Merlot

2014 Franciscan, *Napa* 11/35
2014 St. Francis, *Sonoma* 10/33

Pinot Noir

2016 Laetitia Estate, *Arroyo Grande* 14/45
2016 Meiomi, *California* 12/40

Zinfandel

2015 St. Francis Old Vines, *California* 11/35

Red Blend

2013 Kendall-Jackson Avant, *California* 10/33

Dessert Wine

Graham's Six Grapes Reserve, *Portugal* 7
Merryvale Antigua, *Napa* 8

BEVERAGES

Coca-Cola, Diet Coke, Sprite,
Orange, Lemonade, Mr. Pibb 4.19
Coffee, Decaffeinated Coffee 3.19
Iced Tea, assorted flavored Hot Teas 4.19
Sparkling Mineral Water 3.49

WEEKEND BRUNCH

Saturday & Sunday 10 a.m. to Noon

Avocado Toast 11

smashed avocado, coarse black pepper, sea salt, pickled red onion, soyrizo, oaxaca, grilled levain, fresh fruit

Breakfast Platter 14

two eggs scrambled, grilled ham steak, two strips of bacon, breakfast tots, fresh fruit

Breakfast Sandwich 13

two eggs scrambled, ham, cheddar & jack cheese, croissant, breakfast tots, fresh fruit

Chillaquiles 14

two eggs, tortilla chips, salsa fresca, black beans, salsa roja, oaxaca, cilantro, fresh fruit

Chicken-fried Steak 16

fried egg, black garlic-bacon gravy, peppadews, arugula, parmesan, breakfast tots

Kid's Silver Dollar Pancakes 11

maple syrup, caramelized bananas, powdered sugar, fresh fruit

Bottomless Mimosas 15

enjoy a refreshing mix of sparkling wine and orange juice during your meal

SAN DIEGO BEERS

Craft on Draft 9/Pint

ask your server for our current selection

16 oz. Craft 10.5

Stone Go To IPA
Modern Times Ice Pilsner
Port Brewing Mongo Double IPA
Second Chance Clever Hoppy Name

12 oz. Craft 8.5

AleSmith .394 Pale Ale
Thorn St. Barrio Lager
Ballast Point Longfin Lager
Latitude 33 Blood Orange IPA
Mason Ale Works Charley Hustle Red IPA
Belching Beaver Peanut Butter Milk Stout

SPECIALTY COCKTAILS

Albert's Margatini 13

Hand-shaken Casa Noble certified 100% organic tequila, agave nectar, and fresh lime juice served straight up or on the rocks, with an extra shaker on the side

Mule 13

A mixture of ginger beer, a splash of bitters, lime juice, with choice of Tito's Vodka, Jameson Irish Whiskey, or Buffalo Trace Bourbon

Ultimate Patron Margarita 13

South of the Border favorite made with Patron Reposado Tequila and finished with a splash of Grand Marnier

San Diego Bloody Mary 13

A classic Albert's Favorite: Cutwater Bloody Mary Mix, with choice of Cutwater Fugu or Habanero Fugu Vodka garnished with lime, olive, and celery

Blue Bird Martini 13

A classic blend of Bombay Gin, lemon juice, simple syrup, Maraschino Liqueur, and just a touch of Blue Curacao paired with a single Luxardo cherry

Tropical Paradise 14

A blend of Myer's Dark Rum, cream of coconut, orange juice, pineapple juice, and a dash of nutmeg

Chameleon Long Island Iced Tea 14

A mixture of Bacardi Rum, Cutwater Fugu Vodka, and Bombay Gin, mixed with sweet and sour, a splash of Sprite, and Midori liqueur

Firefly Lemonade 12

A refreshing mixture of Firefly Sweet Tea Vodka and lemonade

Old Fashioned 13

A simply delightful blend of Buffalo Trace Bourbon, bitters, and sugar. Garnished with an orange peel for zest

Proposition 65 Warning: Drinking distilled spirits, beers, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov/restaurant.

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