

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

Chefs Special

Ask Your Server About Today's Special

STARTERS

Black Garlic Bread 14

parmesan cheese, mozzarella, herbs, chili flake, black garlic butter, roasted garlic butter, garlic chips, french boule, sun-dried tomato pesto

Fresh Homemade Soup cup 6/bowl 9

please ask your server about today's special

Crispy Calamari 12

shishito peppers, coconut chili glaze, nori goma

Roasted Pumpkin Hummus 11

black butter balsamic figs, arugula, goat cheese, pepitas, toasted naan bread

Crispy Salt and Pepper Wings 15

garlic, sesame oil, green onion, cilantro, chili flake, creamy chili-garlic dipping sauce

SANDWICHES & MORE

upgrade: truffle fries or sweet potato fries 3

Grilled Fish Tacos 18

local yellowtail, shaved cabbage, crema, pica de gallo, chipotle butter, cilantro, corn tortillas, lime with frijoles

Nashville Crispy Chicken Sandwich 18

kale slaw, house bread and butter pickles, buttermilk dressing, toasted brioche, with beer battered fries

Brussels Sprouts Quesadilla 17

caramelized onions, forest mushrooms, oaxaca, jack cheese, green onion, cilantro, jalapeños, cascabel, tomatillo salsa, with frijoles

8 oz. Mangalitsa Pork Burger 23

fig and apple mostarda, triple-cream brie, arugula, toasted brioche roll, with beer-battered fries

Meat Lovers Pizza 18

smoked bacon, italian sausage, pepperoni, sliced jalapeños, mozzarella

Whitestone Pizza 18

fresh mozzarella, cherry tomatoes, basil pesto, chili flakes

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

Pear "Cheesecake" 9

riesling-bourbon poached pear, butterscotch mascarpone,



ALBERT'S RESTAURANT

SALADS

add: chicken 7, shrimp 8, steak 10

Jungle Greens sm 7/lg 14

spring mix, roasted beets, fennel, red onion, carrots

Classic Caesar sm 8/ lg 15

romaine, caesar dressing, parmesan cheese, croutons

Roasted Pear & Carrot Salad 15

spiced honey, lemon mint labneh, pistachio dukkah, arugula, pearl barley, red onion

Flat Iron Steak Salad 19

pickled striped and yellow beets, watercress, red onion, smoked blue cheese and apple toast, white balsamic vinaigrette

ENTRÉES

Squash Angliotti 21

brown butter, parmesan, figs, lacinato kale, sage

Crispy Seafood Basket 23

shrimp, scallop, rockfish, caper remoulade, lemon, with beer-battered fries

Duck Confit Cassoulet 23

cannellini beans, carrots, celery, onion, garlic, collard greens, andouille sausage, stewed tomatoes, toasted levain croutons, herb gremolata

Garlic Shrimp Fried Rice 22

brussels sprout kimchi, Nueske's ham, onions, peas, carrots, fried egg, gochujang aioli

Cabernet-braised Short Rib 25

white cheddar cauliflower mac 'n' cheese, forest mushrooms, cipollini onions, collard greens, cabernet demi-glaze

CHILDREN'S MENU 10

| Entrée: 12 and younger | Side: | Beverage: |
|------------------------|---------------|-----------|
| Baked Grilled Cheese | choice of | choice of |
| 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

2016 Hess Collection, *Napa* 12/40
2016 William Hill, *Central Coast* 9/31

Sauvignon Blanc

2016 Decoy, *Sonoma* 10/33

Pinot Gris

2016 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

2016 J. Lohr Seven Oaks, *Paso Robles* 11/35
2016 Raymond "R" Collection, *North Coast* 9/31

Merlot

2015 St. Francis, *Sonoma* 10/33

Pinot Noir

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

Zinfandel

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

Red Blend

2014 Murphy Goode, *California* 10/33

BEVERAGES

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

WEEKEND BRUNCH

Saturday & Sunday 10 a.m. to Noon

Avocado and Tomato Toast 11

heirloom tomatoes, ricotta, everything spice, fresh fruit

Breakfast Platter 14

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

Breakfast Burger 16

fried egg, hash browns, bacon, cheddar cheese, sriracha ketchup,
brioche bun, fresh fruit

Steak 'n' Eggs 19

marinated skirt steak, fried eggs, chimichurri, roasted tomatoes,
breakfast potatoes, fresh fruit

Summer Vegetable Scramble 14

tomatoes, spinach, roasted red peppers, red onion, grilled fennel,
feta, sweet chili puree, breakfast potatoes, fresh fruit

Nutella French Toast 14

brioche, cinnamon-pretzel granola, brûléed bananas, maple
syrup, 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

| | | |
|-----------------------------------|-----------|------|
| Modern Times Fruitlands | Sour | 4.8% |
| Mikkeller Staff Magician | Pale Ale | 5.5% |
| Refuge West Coast Red | Red Ale | 6.2% |
| Pizza Port Swami's | IPA | 6.8% |
| Novo Brazil The Mango Beer | Mango IPA | 7.0% |
| Stone Brewing ///Fear.Movie.Lions | IPA | 8.5% |

12 oz. Craft 8.5

| | | |
|----------------------------------|---------------|------|
| Second Chance Over the Line | Lager | 5.2% |
| Thorn St. Barrio Lager | Mexican Lager | 5.2% |
| Green Flash Passion Fruit Kicker | Wheat | 5.5% |
| Mother Earth Sin Tax | PB Stout | 8.1% |
| Latitude 33 Honey Hips | Blonde | 8.3% |

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 Myers'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

Special Events

Albert's Brewmaster Dinner
Featuring Novo Brazil Brewing
Saturday, October 19

For reservations, call 619-718-3000.

For information about our upcoming events, visit our web page at zoo.sandiegozoo.org/alberts.

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