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

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Fried items are prepared in cottonseed oil

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STARTERS

Black Garlic Bread  
parmesan cheese, mozzarella, herbs, chili flakes, 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 cheese, jack cheese, green onion, cilantro, jalapeños, cascabel, tomatillo salsa, with frijoles

8 oz. Mangalitsa Pork Burger  23
fig and apple mustarda, 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  8
vanilla ice cream, your choice of chocolate and/or caramel sauce

Warm Chocolate Brownie  11
crème anglaise, fudge, vanilla bean ice cream

Pear “Cheesecake”  9
riesling-bourbon poached pear, butterscotch mascarpone, orange zest

SALADS

add: chicken 7, shrimp 8, steak 10

Jungle Greens sm7/lg14
spring mix, roasted beets, fennel, red onion, carrots

Classic Caesar sm8/lg15
romaine, caesar dressing, parmesan cheese, and croutons

Roasted Pear & Carrot Salad  15
spiced honey, lemon mint labneh, 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

ENTRÉES

Squash Agnolotti  21
brown butter, parmesan, figs, lacinato kale, sage

Crispy Seafood Basket  23
shrimp, scallop, rockfish, caper remoulade, lemon, with beer battered fries

Garlic Shrimp Fried Rice  22
brussels sprout kimchi, 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-glace

CHILDREN’S MENU  10

Entrée: 12 and younger
Baked Grilled Cheese
Cheese Pizza
Pepperoni Pizza
Mac ‘n’ Cheese
Hot Dog
Chicken Strips

Side:

choice of
Fresh Fruit
Fresh Veggies
French Fries

Beverage:

choice of
Milk
Water

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
2017 Hess Collection, Napa 12/40
2016 William Hill, Central Coast 9/31

Sauvignon Blanc
2018 Decoy, Sonoma 10/33

Pinot Gris
2018 Kendall-Jackson, California 10/33

Rosé
2018 Decoy California Rosé, California 10/33

Riesling
2016 Fess Parker, Santa Barbara 9/31

Sparkling Wine
2018 Decoy, Sonoma 12/40

SAN DIEGO BEERS
Craft on Draft 9/Pint
ask your server for our current selection

16 oz. Craft 10.5
Modern Times Ice Pilser 4.8%
Pizza Port California Honey Honey Blonde 4.8%
Coronado Leisure Lagoon Hazy Pale Ale 5.5%
Port Wipeout IPA 7.0%
Stone Brewing ///Fear.Movie.Lions IPA 8.5%

12 oz. Craft 8.5
Latitude 33 Cold Craft Lager 4.2%
Mother Earth Cali Creamsicle Cream Ale 5.0%
Thorn St. Barrio Lager Mexican Lager 5.2%
Second Chance Mulligan Irish Red 5.6%
Mike Hess Hop Cloud Hazy IPA 7.0%

SPECIALTY COCKTAILS
Albert’s Margarita 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

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