

SPECIALTY COCKTAILS 14

Serval Strawberry Pink Peppercorn Lemonade

local craft vodka | muddled fresh strawberry | pink peppercorn | strawberry shrub | fresh-squeezed lemonade | strawberry | sugar rim | on the rocks

Porcupine Pomegranate Skinny Margarita

silver tequila | pomegranate juice | fresh-squeezed lime | all-natural agave | salt rim | on the rocks

Mandrill

rum | guava puree | passion fruit puree | all-natural agave | pineapple juice | splash of sour | shaken on the rocks | garnished with pineapple leaves

Baboon Blackberry Smash

craft bourbon | local blackberry shrub | fresh-squeezed lime | all-natural agave | club soda | thyme sprig | on the rocks

Tasmanian Tequila Cucumber

reposado tequila | muddled market cucumber | fresh-squeezed lime | chili spice | simple syrup | ginger beer | on the rocks

Kookaberry Mojito

acai-blueberry vodka | blueberry | mint | lime juice | simple syrup | splash of lemonade | club soda | on the rocks

BEER

Local Rotating Craft on Draft ask your server for our current selection	9
Bivouac San Diego Jam Blackberry Cider 6% ABV	9
Society The Harlot Belgian Blonde 5.6% ABV	9
Stone Buenaveza Mexican Style Lager 4.7%ABV	9
Alesmith .394 Pale Ale 6% ABV	9
Port Brewing Mongo Double IPA 8% ABV	11
Mikkeller Windy Hill IPA 7% ABV	11
Pizza Port California Honey Amber 4.8%ABV	11
Coronado Leisure Lagoon Hazy Pale Ale 6.8% ABV	11
Modern Times Ice Pilsner 4.80% ABV	11

WINE

G | B

Trefethen Chardonnay Napa Valley, 2018	13 42
Vina Robles Cabernet Sauvignon Paso Robles, 2017	14 46
Di Bruno Pinot Grigio Santa Barbara, 2018	13 42
La Playa Sauvignon Blanc Chile, 2019	10 33
Decoy Rose California 2019	12 39
Laetitia Estate Pinot Noir Arroyo Grande, 2016	14 46
Gloria Ferrer Sparkling Wine , Sonoma County	12 40

BEVERAGES

Soft Drinks

Coca-Cola | Diet Coke | Sprite | Orange | Mr. Pibb

Lemonade | Iced Tea

Flavored Hot Tea

Coffee

Regular | Decaf

4.19

4.19

4.19

3.49

DESSERT 11

Madagascar Vanilla Ice Cream Sundae

hot chocolate fudge | house-made thick and rich salted caramel | fresh macerated mixed berries | milk chocolate-coated crisped rice pieces | chantilly cream | amarena cherries



Our menu has been Zooniquely inspired by the diverse cultures and areas of the globe that are touched by San Diego Zoo Wildlife Alliance's conservation efforts. Our organization is dedicated to saving species around the world. Each time you purchase an item from us, you help us take another step in achieving our mission. We hope you enjoy your culinary safari here at Albert's.

Cheesy Garlic Bread 15

aged parmigiano-reggiano | mozzarella | fines herbs | chili flake | whipped black garlic butter | roasted garlic butter | crispy garlic chips | rustic country french boule | sherry vinegar sundried tomato pesto

Chef's Caesar 15

red and green baby romaine | creamy caesar dressing | shaved aged parmigiano-reggiano | asiago crostini | garlic-roasted grape tomatoes | **add herb-marinated grilled chicken + 7 or lemon garlic shrimp + 8 or flat iron steak \$10**

Flat Iron Steak Salad 19

fresh-picked pea tendrils | frisee | whipped lemon-ricotta toast | avocado | shaved watermelon radish | everything spice | mint puree | red chimichurri | horseradish vinaigrette

Asparagus Crepe and Spicy Arugula 16

roasted garlic whipped mascarpone | frisee | pan-roasted chanterelle mushrooms | gemstone potatoes | aged parmigiano-reggiano | lemon pepper potato chips | sweet peppadew puree | truffle vinaigrette

Spring Vegetable Kabobs and Stuffed Pita 20

saffron-scented rice | red chimichurri | cucumber-tomato salad | garbonzo beans | brined feta | mint tzatziki | cherry tomatoes | artichoke hearts | red onion | bell peppers

Five Spiced Seared Ahi 18

Asan slaw | green tea soba noodles | shiso relish | gojuchung aioli | togarashi | dusted crackilins | sesame vinaigrette | local North Park hydroponically grown micro wasabi

The following items can upgrade: truffle fries or sweet potato fries \$3

Locally Caught Beer-battered Fresh Fish Tacos 18

shaved cabbage | guajillo-lime crema | pickled red onions | garden radish | hand-picked cilantro | la princessa corn tortillas | california lime | goat cheese refried black beans

Thick-cut Bacon BLT 19

hot-house hydroponic butter lettuce | brandywine herb marinated tomatoes | garlic-rubbed sourdough | roasted California garlic aioli | beer-battered fries

Albert's Ancho Dusted Crispy Chicken Sandwich 19

buttermilk-dressed baby kale slaw | house bread and butter pickles | chili aioli | toasted brioche | beer-battered fries

Cracked Pepper Thin Sliced Roasted Ribeye French Dip 20

caramelized onions | sautéed garlic forest mushrooms | comté fondue | bourdeaux porcini jus | horseradish aioli | Calabrian chilis | soft hoagie | beer-battered fries

Hot Pastrami Sandwich 19

kölsch whole-grain mustard | russian dressing | caraway braised cabbage | aged emmental swiss cheese | soft pretzel bun | beer-battered fries



Gluten Free



Vegan



Vegetarian

** Menu items may contain or come in contact with wheat, gluten, eggs, peanuts, tree nuts, milk, fish, shellfish or soy. Please let us know of any allergies, so we may better serve you.*