SPECIALTY COCKTAILS

Serval Strawberry Pink Peppercorn Lemonade
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

BEER

Local Rotating Craft on Draft
ask your server for our current selection

Bivouac San Diego Jam Blackberry Cider
6% ABV

Society The Harlot Belgian Blonde
5.6% ABV

Stone Buenaveza Mexican Style Lager
4.7%ABV

Alesmith .394 Pale Ale
6% ABV

Port Brewing Mongo Double IPA
8% ABV

Mikkeller Windy Hill IPA
7% ABV

Pizza Port California Honey Blonde
4.8% ABV

Coronado Leisure Lagoon Hazy Pale Ale
5.5% ABV

Burgeon Pils Pilsner
4.80% ABV

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

Firefly Lemonade
sweet tea vodka | fresh lemonade | lemon wedge | on the rocks

Pear Tree Martini
pear vodka | lemon juice | simple syrup | elderflower liquor | sliced jalapeño slice | served up

Chameleon
rum | gin | vodka | melon liquor | sweet and sour | splash of Sprite | lemon wedge | maraschino cherry | on the rocks

WINE

Trefethen Chardonnay
Napa Valley, 2018

Vina Robles Cabernet Sauvignon
Paso Robles, 2017

Di Bruno Pinot Grigio
Santa Barbara, 2018

La Playa Sauvignon Blanc
Chile, 2019

Decoy Rose
California, 2019

Laetitia Estate Pinot Noir
Arroyo Grande, 2016

Gloria Ferrer Sparkling Wine
Sonoma County

BEVERAGES

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

Passion Fruit Iced Tea

Lemonade

Coffee
Regular | Decaf

DESSERT

Madagascar Vanilla Ice Cream Sundae
hot chocolate fudge | house-made thick and rich salted caramel | fresh macerated mixed berries | milk chocolate-coated crispy 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 | gojuchang aioli | togarashi | dusted cracklins | 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 | bourdeaus 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.