



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.

## STARTERS

### Street Corn Soup 8

lime crema | jalapeno | tajin | cotija cheese | micro cilantro

### Cheesy Garlic Bread 15

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

### Ahi Tower 18

fresh-cut local ahi tuna | avocado | ponzu sauce | sriracha aioli | cucumber | micro cilantro | crispy taro chips

## MAIN PLATES

### Chef's Caesar 15

red and green baby romaine | creamy caesar dressing | grated parmigiano-reggiano | asiago garlic croutons | roasted cherry heirloom 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

### Winter Wonderland Salad 15

rainbow swiss chard | shaved red onion | dried cranberries | pomegranate | mandarin oranges | herb goat cheese crumbles | toasted pumpkin seeds | apple cider vinaigrette | **add herb-marinated grilled chicken +7 or lemon garlic shrimp +8 or flat iron steak +10**

### Roasted Vegetable Garden 20

roasted zucchini | summer squash | bell pepper | sweet cipollini onion | baby carrots | frisee | lemon vinaigrette | olive tapenade | roasted garlic hummus | warm pita

### Mushroom Ravioli 22

portobello mushroom-stuffed ravioli | pesto cream sauce | roasted cherry heirloom tomato | caramelized onion | shaved parmigiano-reggiano | micro basil

### Bone-in Pork Chop 25

8 oz. apple cider grilled pork chop | red skin garlic mashed potatoes | porcini brown gravy | roasted vegetables | sage butter

### Red Wine Braised Short Rib 28

slow braised boneless short rib | creamy goat cheese polenta | roasted brussels sprouts | red wine demi-glace

### En Papiote Steamed Salmon 22

6 oz. salmon filet | fresh herbs | marble potatoes | asparagus | meyer lemon

### Chicken Picatta 22

crusted chicken breast | creamy lemon caper sauce | capellini pasta | parmigiano-reggiano

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

### Baja Beer-Battered Fish Tacos 18

shaved cabbage | lime crema | fresh pico de gallo | micro cilantro | corn tortillas | beer-battered fries

### Buttermilk Crispy Chicken Sandwich 19

butter milk cajun fried chicken breast | mixed cabbage slaw | house bread 'n' butter pickles | sriracha aioli | toasted brioche | beer-battered fries

### Philly Philly 20

thin-sliced ribeye steak | caramelized onions | sautéed crimini mushrooms | roasted bell pepper | gruyere fondue | sharp white cheddar | pickled fresno chilies | soft hoagie roll | beer-battered fries



Gluten Free



Vegan



Vegetarian

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

# 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

## 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

## BEER

## WINE

G | B

### Local Rotating Craft on Draft

ask your server for our current selection 9

### Bivouac San Diego Jam Blackberry Cider

6% ABV 9

### Societe The Harlot Belgian Blonde

5.6% ABV 9

### Stone Buenaveza Mexican Style Lager

4.7%ABV 9

### Stone Xocoveza Tres Leches Stout

8.5% ABV 9

### Abnormal Abnormalweiss

5.3% ABV 9

### Harland Japanese Lager

5% AB 11

### Port Brewing Mongo Double IPA

8% ABV 11

### Mikkeller Windy Hill IPA

7% ABV 11

### Pizza Port California Honey Blonde

4.8%ABV 11

### Burgeon Pistil Pilsner

4.80% ABV 11

### Gloria Ferrer Sparkling Wine

Sonoma County 12 | 40

### La Playa Sauvignon Blanc

Chile, 2020 10 | 33

### Fess Parker Riesling

Santa Barbara, 2019 12 | 40

### Di Bruno Pinot Grigio

Arroyo Grande, 2018 13 | 42

### Trefethen

Chardonnay Napa Valley, 2018 13 | 42

### Decoy Rose

Sonoma County, 2020 12 | 39

### Laetitia Estate Pinot Noir

Arroyo Grande, 2018 14 | 46

### William Hill Merlot

Napa Valley, 2018 13 | 42

### Rabble Red Blend

Paso Robles, 2019 13 | 42

### Vina Robles Cabernet Sauvignon

Paso Robles, 2018 14 | 46

## BEVERAGES

### Soft Drinks

4.19

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

### Unsweetened Passion Fruit Iced Tea

4.19

### Lemonade

4.19

### Coffee

3.49

Regular | Decaf

## 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

### Old Fashioned Warm Peach Cobbler

Spiced rum-soaked peaches | cinnamon sugar crust | vanilla bean ice cream