

WINE

Chardonnay

2018 Trefethen, *Napa Valley* 13/42

Sauvignon Blanc

2020 La Playa, *Chile* 10/33

Pinot Grigio

2018 Di Bruno, *Arroyo Grande* 13/42

Rosé

2020 Decoy California Rosé, *Sonoma County* 12/39

Riesling

2019 Fess Parker, *Santa Barbara* 12/40

Sparkling Wine

Gloria Ferrer, *Sonoma County* 12/40

Cabernet Sauvignon

2018 Vina Robles, *Paso Robles* 14/46

Merlot

2019 William Hill, *Napa Valley* 13/42

Pinot Noir

2018 Laetitia Estate, *Arroyo Grande* 14/46

Red Blend

2019 Rabble, *Paso Robles* 13/42

BEVERAGES

Soft Drinks 4.19

Coca Cola | *Diet Coke* | *Sprite*, *Orange* |
Lemonade | *Mr. Pibb*

Unsweetened Passion Fruit Iced Tea 4.19

Coffee 3.49

Regular | *Decaf*

Hot Tea 4.19

Assorted flavors

WEEKEND BRUNCH

Saturday & Sunday 10am to 12pm

Albert's Breakfast 18

two cage free eggs | grilled ham steak | hand-cut Applewood smoked bacon | crispy cheddar and jack cheese potato cake | seasonal fresh cut market fruit | buttery grilled sourdough toast

The Ultimate Breakfast Burger 18

third pound seared certified angus beef patty | cage free fried egg, | crispy cheddar and jack cheese potato cake | hand-cut Applewood smoked bacon | extra sharp cheddar cheese | black pepper ketchup | buttery brioche bun | seasonal fresh cut market fruit

Baja Fresh Chilaquiles [V] 18

Fresh yellow corn tortilla chips | blistered guajillo salsa | sliced jalapenos | pickled fresno chili | chili crema | garlic roasted tomatoes | shaved red onion | cotija cheese | creamy avocado | two cage free eggs | spring garden radish | scallions | fresh picked cilantro | goat cheese refried beans

Bottomless Mimosas 15

enjoy a refreshing mix of sparkling wine and orange juice during your meal

Vegetarian [V]

BEER

Craft on Draft 11/Pint

ask your server for our current selection

16oz Craft 11

Harland Japanese Lager	5.0%
Port Brewing Mongo Double IPA	8.0%
Pizza Port California Honey Blonde	4.8%
Burgeon Pistil Pilsner	4.8%

12oz Craft 9

Biovouac San Diego Jam Blackberry Cider	6.0%
Alesmith .394 Pale Ale	6.0%
Societe The Harlot Belgian Blonde	5.6%
Stone Buenaveza Mexican Style Lager	4.7%
Abnormal Abnormalweiss Hefeweizen	5.3%
Stone IPA	6.9%

SPECIALTY COCKTAILS 14

Serval Strawberry Lemonade

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

Meerkat Mule

local craft vodka | lime juice | bitters | ginger beer

Chameleon

rum | gin | vodka | melon liquor | sweet and sour | splash of sprite | lemon wedge | maraschino cherry | 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

Porcupine Pomegranate Skinny Margarita

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

Pear Tree Martini

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

Kookaberry Mojito

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

Tasmanian Tequila Cucumber

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

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.

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****** May contain nuts or a trace amounts of nuts
Fried items are prepared in cottonseed oil



ALBERT'S RESTAURANT

STARTERS

Cheesy Garlic Bread [V] 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

Tomato Basil Soup [V] 8

san marzano tomatoes | garlic parmesan crostini | italian basil

Ahi Tower 18

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

SANDWICHES & MORE

upgrade: truffle fries or sweet potato fries 3

Fish n' Chips 18

beer battered cod | beer battered fries

Chicken Club 19

herbed chicken breast | marinated heirloom tomatoes | garlic aioli | bacon | iceberg lettuce | toasted country loaf | 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

CHILDREN'S MENU 13

For Kids 12 and Under

Beverage: choice of Milk or Water

Entrée: choice of

Mac n' Cheese [V]

Cheesy Quesadilla [GF]

Chicken Tenders

Hebrew National All-Beef Hotdog

Grilled Chicken Breast [GF]

Side: choice of

Seasonal Fresh Cut Market Fruit [VG] [GF]

Seasonal Garden Vegetables [VG] [GF]

Crispy French Fries

SALADS

add: chicken 7 | shrimp 8 | steak 10

Classic Caesar 15

red and green baby romaine | creamy caesar dressing | grated parmigiano-reggiano | asiago garlic crostini

Wedge Salad 15

baby iceberg | bacon lardon | tomato | pickled onions | blue cheese crumble | house dressing

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

ENTRÉES

Roasted Vegetable Garden [VG] 20

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

Mushroom Ravioli [V] 22

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

Seared Atlantic Salmon [GF] 22

6oz salmon filet | herb roasted fingerling potatoes | seasonal vegetables | tomato relish | balsamic glaze

Piccata 22

linguini | capers | mushroom | lemon beurre blanc | fire roasted artichokes | cherry tomatoes | **choice of chicken or shrimp**

DESSERTS

Madagascar Vanilla Ice Cream Sundae 11

hot chocolate fudge | house made thick and rich salted caramel | fresh macerated mixed

Dessert of the Day

Ask your server about today's chef selection

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.

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nuts

Deep fried items are prepared in cottonseed oil

Gluten Free [GF], Vegetarian [V], Vegan [VG]