



ALICE'S KITCHEN



COCKTAILS

| | |
|---|------|
| THE LOCAL | \$10 |
| GOLDEN STATE VODKA Crafted in Brentwood, California | |
| ROSE VODKA SPRITZER | \$11 |
| Hangar One Rose, Hint of Lemon, Locally-Grown Rosemary Simple Syrup | |
| SEASONAL BERRY MOJITO | \$10 |
| A Fun Twist on a Classic Cocktail | |
| FRESH AGAVE MARGARITA | \$8 |
| Monte Alban Tequila, Organic Agave Syrup, Lime Juice | |
| IXTAPA MARGARITA | \$12 |
| Patron Tequila, Muddled Cucumber, Mint | |
| BASIL GIMLET | \$14 |
| Hendrick's Gin, Locally-Grown Basil, Lemon Juice | |
| AVANT-GARDE G&T | \$10 |
| Gin, Peach Bitters, Tonic, Seasonal Berries | |
| OLD FASHIONED | \$12 |
| GOLDEN STATE BOURBON Crafted in Brentwood, California | |
| MANHATTAN | \$11 |
| Crafted with Maker's Mark Bourbon | |
| ARANCIA CHAMPAGNE COCKTAIL | \$7 |
| Sparkling Wine, Orange Bitters, Orange Zest | |

DRAFT BEER

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|---|-------|
| COORS LIGHT | \$5 |
| STELLA ARTOIS | \$6.5 |
| LITTLE SUMPIN' SUMPIN' LAGUNITAS BREWING | \$8 |
| TASTY IPA 21ST AMENDMENT | \$6 |
| TANGERINE WHEAT LOST COAST BREWERY | \$6 |
| SEASONAL ROTATING LOCAL HANDLE | MP |

CALIFORNIA WINE

| | FOR ME | FOR US |
|---|--------|--------|
| HOUSE CABERNET OR CHARDONNAY | \$5 | \$18 |
| WENTE VINEYARDS CABERNET | \$8 | \$29 |
| WENTE VINEYARDS CHARDONNAY | \$8 | \$29 |
| OUTLOT CHARDONNAY | \$9 | \$35 |
| IL DONATO PINOT GRIGIO | \$8 | \$29 |
| J ROGET HOUSE SPARKLING | \$6 | \$21 |
| GNARLED VINE ZINFANDEL | \$7 | \$26 |
| MOSS ROXX ZINFANDEL | | \$26 |
| DIORA LA PETITE GRACE PINOT NOIR | \$11 | \$41 |
| MARK WEST BLACK PINOT NOIR | \$8 | \$29 |
| BENZIGNER MERLOT | \$9 | \$32 |
| PURPLE HEART RED BLEND | | \$35 |
| COOPER & THIEF RED BLEND | \$11 | \$41 |
| MICHAEL DAVID PETITE PETIT | | \$34 |
| HESS SELECT CHARDONNAY | | \$39 |
| SEGHESIO FAMILY VINEYARDS | | \$39 |
| MONDAVI NAPA CABERNET | | \$49 |

MORE WINE

| | FOR ME | FOR US |
|--|--------|--------|
| KIM CRAWFORD SAUVIGNON BLANC • NEW ZEALAND | \$8 | \$29 |
| CHATEAU STE. MICHELLE RIESLING • WASHINGTON | \$6 | \$26 |
| DA LUCA PROSECCO • ITALY | | \$26 |

CALIFORNIA TAP WINE

Wine on tap allows us to skip the bottling process, eliminating excess packaging, and keeping wine quality at its highest! Served by the glass.

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|---|------|
| HANNA SAUVIGNON BLANC | \$9 |
| 10 SPAN PINOT GRIS | \$9 |
| QUPE SYRAH | \$10 |
| MICHAEL DAVID FREAKSHOW CABERNET | \$11 |

WE LOVE EVERYTHING LOCAL AND STRIVE TO USE LOCAL INGREDIENTS IN OUR COOKING WHENEVER POSSIBLE | ALICE'S KITCHEN TEAM



ALICE'S KITCHEN



SHARE

- OVEN-ROASTED GARLIC KNOTS** VEGETARIAN \$6
Garlic Butter, Parsley, Marinara, Beer Cheese
- HOUSE MEATBALLS** \$8
Reggiano Parmigiano, Grilled Bread
- HUMMUS PLATTER** VEGETARIAN \$8
Greek Dressed Veggies, Feta, Olives, Flatbread
- BRUSSELS SPROUTS** VEGETARIAN \$9
Crispy Tempura, House Sauce

FARM & GARDEN

ADD A PROTEIN Chicken \$4 • Shrimp \$6 • Steak \$6

- LITTLE HOUSE** VEGETARIAN \$5
Mixed Greens, Tomato, Cucumber, Carrots, Croutons
- SHRIMP LOUIS SALAD** GLUTEN FREE \$14
Iceberg, Avocado, Hard-Boiled Egg, Tomato, Cucumber, Shrimp
- LOCAL FIELD COBB** GLUTEN FREE \$13
Mixed Greens, Turkey, Egg, Tomatoes, Bacon, Blue Cheese, Ranch
- CLASSIC CAESAR** \$6 • \$11
Romaine, Parmesan, Croutons, Caesar Dressing

PIZZA

- MARGHERITA** VEGETARIAN 12
Tomatoes, Basil, Pesto, Mozzarella, Marinara
- CLASSIC WHITE** VEGETARIAN 13
Ricotta, Spinach, Garlic, Crushed Red Peppers, Mozzarella, EVOO
- SPICY ITALIAN** 14
Sausage, Prosciutto, Salami, Capicola, Pepperoni, Mozzarella, Marinara

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked. • While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies you may have.

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SANDWICHES & MORE

CHOICE OF SIDE Crispy Fries • House Slaw • Garlic Parmesan Fries
Sweet Potato Fries • Side Salad

- MILLIONAIRE BURGER*** \$13
Bacon, Cheddar, Lettuce, Tomato, Onion, Pickle, House Sauce, Brioche
Add Fried Egg or Beer Cheese \$1
- THE LOCAL WRAP** VEGETARIAN \$10
Hummus, Cucumber, Roasted Tomato, Avocado, Mixed Greens, Feta, Roasted Garlic Aioli, Whole Wheat Tortilla
- THE ROCKET BIRD** \$13
Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche
- B.L.A.T SANDWICH*** \$11
Chef's Bacon, Mayo, Avocado, Lettuce, Tomato • Fried Egg \$1

CHEF'S CORNER

- ALICE'S POT ROAST** GLUTEN FREE \$16
Roasted Garlic Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Peppercorn Demi-Glace
- PASTA PRIMAVERA** VEGETARIAN \$12
Whole Wheat Rotini, Cherry Tomatoes, Broccolini, Baby Zucchini, Baby Squash, Shaved Garlic, White Wine Herbed Butter Sauce
Add Chicken \$4 • Shrimp or Steak \$6
- BUCATINI BOLOGNESE** \$15
Beef, Pork, Veal, Ricotta, Reggiano Parmigiano
- SHRIMP AND GRITS** \$18
Seared Shrimp, Andouille Sausage, Cheddar Grit Cake, Tomato, Bell Pepper, Cajun Cream, Crispy Leeks
- FIRE-ROASTED STIR FRY** VEGETARIAN \$12
Sugar Snap Peas, Broccolini, Baby Bok Choy, Zucchini, Squash, Bell Peppers, Carrot, Daikon Sprout, Sushi Rice, Teriyaki Drizzle
Add Chicken \$4 • Shrimp or Steak \$6
- FISH AND CHIPS** \$14
Beer Battered Mahi, House Slaw, Crispy Fries

SWEETS

- OUR FAVORITE BUTTER CAKE** \$6
Whiskey Sauce, Marinated Berries, Vanilla Ice Cream
- IRON SKILLET CHOCOLATE CHIP COOKIE** \$7