



# ALICE'S KITCHEN



## COCKTAILS

THE LOCAL	\$10
<b>GOLDEN STATE VODKA</b> Crafted in Brentwood, California	
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, Lime Juice	
AVANT-GARDE G&T	\$10
Gin, Orange Bitters, Tonic, Seasonal Berries	
OLD FASHIONED	\$12
<b>GOLDEN STATE BOURBON</b> Crafted in Brentwood, California	
MANHATTAN	\$11
Crafted with Maker's Mark Bourbon	
ARANCIA CHAMPAGNE COCKTAIL	\$7
Sparkling Wine, Orange Bitters, Orange Zest	

## DRAFT BEER

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

## SWEETS

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

\*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.

## CALIFORNIA WINE

	FOR ME	FOR US
<b>HOUSE CABERNET OR CHARDONNAY</b>	\$5	\$18
WENTE VINEYARDS CABERNET	\$8	\$29
WENTE VINEYARDS CHARDONNAY	\$8	\$29
OUTLOT CHARDONNAY	\$9	\$35
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
RUFFINO LUMINA PINOT GRIGIO	\$7	\$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.

HANNA SAUVIGNON BLANC	\$9
10 SPAN PINOT GRIS	\$9
MICHAEL DAVID FREAKSHOW CABERNET	\$11



## SHARE

<b>OVEN-ROASTED GARLIC KNOTS</b> <span>VEGETARIAN</span>	\$6
Garlic Butter, Parsley, Marinara, Beer Cheese	
<b>HOUSE MEATBALLS</b>	\$8
Reggiano Parmigiano, Grilled Bread	
<b>HUMMUS PLATTER</b> <span>VEGETARIAN</span>	\$8
Greek Dressed Veggies, Feta, Olives, Flatbread	
<b>BRUSSELS SPROUTS</b> <span>VEGETARIAN</span>	\$9
Crispy Tempura, House Sauce	
<b>TRADITIONAL WINGS</b>	\$10
Choice of Buffalo • Buffalo • Sriracha Honey Served with Carrots, Celery, and Ranch	

## FARM & GARDEN

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

<b>LITTLE HOUSE</b> <span>VEGETARIAN</span>	\$5
Mixed Greens, Tomato, Cucumber, Carrots, Croutons	
<b>SHRIMP LOUIS SALAD</b> <span>GLUTEN FREE</span>	\$14
Romaine, Avocado, Hard-Boiled Egg, Tomato, Olives, Cucumber, Shrimp, Thousand Island Dressing	
<b>LOCAL FIELD COBB</b> <span>GLUTEN FREE</span>	\$13
Mixed Greens, Turkey, Egg, Tomatoes, Bacon, Blue Cheese, Ranch	
<b>CLASSIC CAESAR</b>	\$6 • \$11
Romaine, Parmesan, Croutons, Caesar Dressing	
<b>KALE AND QUINOA</b> <span>GLUTEN FREE • VEGETARIAN</span>	\$11
Kale, Mixed Greens, Quinoa, Grapes, Blueberries, Almonds, Feta, Lemon Champagne Vinaigrette	
<b>ITALIAN CHOP CHOP</b> <span>GLUTEN FREE</span>	\$12
Romaine, Salami, Mozzarella, Olives, Pepperoni, Chickpeas, Tomatoes, Red Onions, Pepperoncini, Red Wine Vinaigrette	

## PIZZA

<b>MARGHERITA</b> <span>VEGETARIAN</span>	12
Tomatoes, Basil, Pesto, Mozzarella, Marinara	
<b>CLASSIC WHITE</b> <span>VEGETARIAN</span>	13
Ricotta, Spinach, Garlic, Crushed Red Peppers, Mozzarella, EVOO	
<b>SPICY ITALIAN</b>	14
Sausage, Prosciutto, Salami, Capicola, Pepperoni, Mozzarella, Marinara	
<b>THE GIARDINO</b> <span>VEGETARIAN</span>	13
Broccolini, Baby Bell Peppers, Roasted Garlic, Oven-Roasted Tomato, Chives, Chili Oil	
<b>TRADITIONAL PEPPERONI</b>	12
Smoked Pepperoni, Mozzarella, Marinara	

## SANDWICHES & MORE

<b>CHOICE OF SIDE</b> Crispy Fries • House Slaw • Garlic Parmesan Fries Sweet Potato Fries • Side Salad • Cup of Soup	
<b>MILLIONAIRE BURGER*</b>	\$13
Bacon, Cheddar, Lettuce, Tomato, Onion, Pickle, House Sauce, Brioche Add Fried Egg or Beer Cheese \$1	
<b>THE LOCAL WRAP</b> <span>VEGETARIAN</span>	\$10
Hummus, Cucumber, Roasted Tomato, Avocado, Mixed Greens, Feta, Roasted Garlic Aioli, Whole Wheat Tortilla	
<b>FAMOUS FRENCH DIP</b>	\$14
Swiss, Horseradish Sauce, Au Jus, Hoagie • Beer Cheese \$1	
<b>THE ROCKET BIRD</b>	\$13
Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche	
<b>B.L.A.T SANDWICH</b>	\$11
Chef's Bacon, Mayo, Avocado, Lettuce, Tomato • Fried Egg \$1	
<b>BLACKENED MAHI SANDWICH</b>	\$15
Sweet Citrus Slaw, Spicy Remoulade, Brioche Bun	
<b>THE COMBO</b>	\$9
<b>CHOICE OF TWO</b> Cup of Soup • Side Salad Half Tuna Salad Sandwich • Half Turkey Cheddar Sandwich	

## CHEF'S CORNER

<b>ALICE'S POT ROAST</b> <span>GLUTEN FREE</span>	\$16
Roasted Garlic Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Peppercorn Demi-Glace	
<b>SAGE AND BUTTERNUT ORECCHIETTE</b>	\$15
Mascarpone Cream, Pancetta, Roasted Butternut Squash, Wild Mushrooms	
<b>BUCATINI BOLOGNESE</b>	\$15
Beef, Pork, Veal, Ricotta, Reggiano Parmigiano	
<b>SHORT RIB TACOS</b>	\$14
Braised Short Rib, Cilantro Chimichurri, Pickled Red Onion, Served with Ranchero Beans and Jicama Slaw	
<b>SHRIMP AND GRITS</b>	\$18
Seared Shrimp, Andouille Sausage, Cheddar Grit Cake, Tomato, Bell Pepper, Cajun Cream, Crispy Leeks	
<b>FIRE-ROASTED STIR FRY</b> <span>VEGETARIAN</span>	\$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	
<b>FISH AND CHIPS</b>	\$14
Beer Battered Mahi, House Slaw, Crispy Fries	
<b>FILET MIGNON*</b> <span>GLUTEN FREE</span>	\$29
Roasted Garlic Cheddar Mashed Potatoes, Seasonal Veggies, Peppercorn Demi-Glace	
<b>CATCH OF THE DAY</b>	MKT
Ask Your Server for Details	

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