



ALICE'S

KITCHEN



COCKTAILS

THE LOCAL	\$10
<i>GOLDEN STATE VODKA</i> 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
<i>GOLDEN STATE BOURBON</i> 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' <i>LAGUNITAS BREWING</i>	\$8
HERITIC IPA	\$6
TANGERINE WHEAT <i>LOST COAST BREWERY</i>	\$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

CALIFORNIA WINE

	FOR ME	FOR US
<i>HOUSE CABERNET OR CHARDONNAY</i>	\$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

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.

NOBILO SAUVIGNON BLANC	\$7
MEIOMI ROSÉ	\$8
MICHAEL DAVID FREAKSHOW CABERNET	\$11

Please note, 18% gratuity may be added to parties of 8 or more.



SHARE

SOUP OF THE DAY	\$4 • \$6
OVEN-ROASTED GARLIC KNOTS VEGETARIAN	\$6
Garlic Butter, Parsley, Marinara, Beer Cheese	
EDAMAME GLUTEN FREE • VEGETARIAN	\$7
Citrus Salt	
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	
TRADITIONAL WINGS	\$10
CHOICE OF Buffalo • Sriracha Honey Served with Carrots, Celery, and Ranch	

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

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	
THE GIARDINO VEGETARIAN	13
Broccolini, Baby Bell Peppers, Roasted Garlic, Oven-Roasted Tomato, Chives, Chili Oil, Mozzarella	
TRADITIONAL PEPPERONI	12
Smoked Pepperoni, Mozzarella, Marinara	

SANDWICHES & MORE

CHOICE OF SIDE Crispy Fries • House Slaw • Garlic Parmesan Fries Sweet Potato Fries • Side Salad • Cup of Soup • Fruit Cup	
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	
FAMOUS FRENCH DIP	\$14
Swiss, Horseradish Sauce, Au Jus, Hoagie • Beer Cheese \$1	
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	
BLACKENED MAHI SANDWICH	\$15
Sweet Citrus Slaw, Spicy Remoulade, Brioche Bun	
THE COMBO	\$9
CHOICE OF TWO Cup of Soup • Side Salad Half Tuna Salad Sandwich • Half Turkey Cheddar Sandwich	

CHEF'S CORNER

ALICE'S POT ROAST GLUTEN FREE	\$16
Roasted Garlic Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Peppercorn Demi-Glace	
SAGE AND BUTTERNUT ORECCHIETTE	\$15
Mascarpone Cream, Pancetta, Roasted Butternut Squash, Wild Mushrooms	
BUCATINI BOLOGNESE	\$15
Beef, Pork, Veal, Ricotta, Reggiano Parmigiano	
SHORT RIB TACOS	\$14
Braised Short Rib, Cilantro Chimichurri, Pickled Red Onion, Served with Ranchero Beans and Jicama Slaw	
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	
FILET MIGNON* GLUTEN FREE	\$29
Roasted Garlic Cheddar Mashed Potatoes, Seasonal Veggies, Peppercorn Demi-Glace	
CATCH OF THE DAY	MKT
Ask Your Server for Details	

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

*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.