

COCKTAILS

Paloma 9

tequila, grapefruit juice, topo chico, salt

Kir Royale 12

sparkling wine, cassis, lemon peel

Americano 10

campari, cocchi torino, topo chico

Gin Martini 12

gin, dry vermouth, stirred, lemon twist

Kentucky Mule 10

bourbon, citrus shrub, ginger beer

Mezcal Negroni 13

mezcal, campari, cocchi torino

Manhattan 12

rye whiskey, cocchi torino, angostura

Old Fashioned 11

made with bourbon or rye
whiskey, angostura, simple, orange peel

Sazerac 11

made with rye, cognac or both
spirit, peychaud's bitters, simple, absinthe

Trinidad Sour 11

angostura, orgeat, rye whiskey, lemon juice

BEER

Lone Star Lager 4

Reissdorf Kolsch 8

Live Oak Hefeweizen 5

St Arnold "Art Car" IPA 6

St Arnold "Raspberry AF" Berliner Weiss 7

Live Oak "Big Bark" Vienna Lager 5

Orval Trappist Ale 12

North Coast "Old Rasputin" RIS 7

ALICE
blue

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WINE BY THE GLASS

SPARKLING

Cyril Zangs Brut Cider, Apples, France, Normandy 5/10

Mercat Brut, Cava Grapes, Spain, Penedes 5/10

Breton "la Dilettante" Brut, Chenin Blanc, France, Vouvray 7/14

Chateau de Breze Brut Rose, Cab Franc, France, Loire 6/12

DRY SHERRY & FRIENDS

Valdespino "Deliciosa" Manzanilla, Spain, Jerez, half bottle 18

Fernando de Castilla Amontillado, Spain, Jerez, 3oz 12

Silvio Carta Vernacchia de Oristano Riserva, Italy, Sardinia, 3oz 9

Emilio Hidalgo "Gobernador" Oloroso, Spain, Jerez, 3oz 9

WHITE

Clotilde Davenne, Sauvignon Blanc, France, St Bris, '14 6/12

Bengoetxe Txakolina, Hondarribi, Spain, '14 6/11

Crazy Creatures, Gruner Veltliner, Austria, Kremstal, '15 5/9

Skouras "Salto", Moscofilero, Greece, '15 5/10

La Viarte, Pinot Grigio, Italy, Friuli, '14 6/11

Justin Girardin, Chardonnay, France, Burgundy, '15 5/10

ROSE

St Reginald's Parish, Pinot Noir, Oregon, Willamette, '15 6/12

RED

4Monos, Garnacha Blend, Spain, Madrid, '15 6/11

Baudry "Les Granges", Cabernet Franc, France, Chinon, '15 6/12

Shebang Tenth Cuvee, Zinfandel Blend, California 5/10

Maestro "Vina Almate", Tempranillo, Spain, '15 5/10

Tikal, Malbec/Syrah, Argentina, Mendoza, '14 6/12

Casarena, Cabernet Sauvignon, Argentina, Lujan de Cuyo, '15 6/12

DINNER

APPETIZERS

squash fritters, cilantro, sumac yoghurt 8

whipped brandade, garlic toast 12

steak tartare, horseradish, bottarga, herbs, potato chips 15

tuna crudo, tomato, basil, aioli, crispy garlic 15

morcilla fondue, mornay, ciabatta 12

grilled eggplant, pistachio, pomegranate, seeded lavash 9

SALADS

house salad, fine herbs, bread crumbs, sherry dressing 10

marinated shrimp, shaved vegetables, citrus vinaigrette 14

tomato panzanella, canteloupe, labneh, fresnos, mint 12

heirloom beans, feta, pine nuts, pea shoots, roasted peppers 11

gem lettuce, pickled carrot, celery, crouton, green goddess 11

HOUSEMADE PASTA

tagliatelle, sweet corn, pancetta, tarragon, chili oil 19

cavatelli, tomato, burrata, nasturtium, smoked butter 17

eggplant agnolotti, goat cheese, sweet peppers, scallions 18

ENTREES

snapper, bouillabaisse, shrimp, clams, ciabatta, rouille 26

dorade, tonnato, bok choy, escebeche 23

pork belly, green farro, peaches, spiced pork vinaigrette 21

NY strip, blistered shishitos, confit potatoes, bernaise 28

roast chicken, chanterelles, potato puree, jus 23

SNACKS

house bread, whipped butter 5

marinated olives & feta 10

prosciutto, pickled vegetables 9

artichokes, pecorino, salami 8

SIDES

fries 4

corn, chili butter, lime 7

crispy potato, parmesan, escabeche 7

shell beans, parmesan broth, olive oil 7

broccoli, fennel breadcrumbs, lemon 6

chilled beets, labneh, lime 6

DESSERT

adults only marjolaine, hazelnut 9

cherry almond tart, madeira ice cream 9

sweet corn panna cotta, blueberries 9

peanut butter snack 5