

SHARED PLATES

BUTTERMILK BISCUITS 12.75

Applewood Smoked Bacon & Jalapeño Gravy

STRAWBERRY TOPPED PANCAKES 14.50

Grand Marnier / Brown Sugar Butter

BUTTERMILK PANCAKES 11.50

Vermont Maple Syrup

BRIOCHE FRENCH TOAST 15.50

Caramelized Bananas, Black Berries, Chambord Cream

SEASONAL FRUIT 14.75

Raspberry Yogurt

SHRIMP & MANGO CEVICHE 17.50

Cilantro Lime Marinade, Tomato, Onion, Jalapeño

BAKED GOAT CHEESE & PORTABELLA 15.75

Marinara, Whole Garlic, Toast Points

ESCARGOTS & TORTELLINI 21.50

Tomato, Prosciutto, Brandy-Roasted Garlic Butter, Baguette

CRAB CAKE BITES 21.75

Horseradish, Whole Grain Mustard, Tomato Jam

ATLANTIC CALAMARI 17.50

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

BEEF WELLINGTON BITES 15.50

Puff Pastry, Mushroom, Peppercorn Sauce

STEAK TARTARE 25.75

Quail Egg, House Made Chips

SOUP & SALADS

CRAB AND CORN CHOWDER OR SOUP OF THE DAY

Small 8.50 / Large 11.50

YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST - 8.50

LOBSTER - 21.00

SALMON - 14.50

AHI TUNA - 16.50

BEEF TENDERLOIN - 18.00

LUMP CRAB - 21.00

JUMBO PRAWNS - 21.00

TOFURKEY - 8.50

HOUSE SALAD 8.00

Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 8.75

Romaine, Parmesan, Sesame Lavosh

TOMATOES & MOZZARELLA 10.75

Avocado, Basil, Balsamic Demi

THE WEDGE 8.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

BABY KALE-QUINOA 9.75

Mandarin, Yellow Squash, Blood Orange Vinaigrette

BABY SPINACH 8.75

Bacon, Tomato, Egg, Garlic Vinaigrette

GREEK 9.75

Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette

COBB 9.75

Bacon, Avocado, Egg, Garlic Vinaigrette

FAT AL'S SLIM DOWN 9.75

Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette

BRAD'S GRILLED PEAR 9.75

Marcona Almonds, Manchego, Garlic Vinaigrette

AL'S SALAD 23.75

Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette

THE STEAKHOUSE SALAD 27.75

Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

BENEDICTS & SCRAMBLES

ALAN'S TRADITIONAL EGGS BENEDICT 17.75

English Muffin, Hollandaise, Skillet Potatoes, Fruit Garnish

CRAB CAKE BENEDICT 24.50

Sliced Tomato, Steamed Asparagus

BRISKET BENEDICT 19.75

Habanero BBQ Beef, Garlic Cheese Grits

GRILLED BEEF BENEDICT 36.75

Sautéed Spinach, Skillet Potatoes

ITALIAN SAUSAGE SCRAMBLE 18.50

Sun-Dried Tomatoes, Basil, Pimento, Skillet Potatoes

SHRIMP & CRAB SCRAMBLE 22.50

Avocado, Scallion, Crème Fraiche, Skillet Potatoes

LOBSTER SCRAMBLE 31.50

Green Onion, Bell Pepper, Texas Goat Cheese, Skillet Potatoes

MAIN COURSES

LAND FARE

BEEF TENDERLOIN 34.75

Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce

PRIME RIB 12oz 36.75

Skillet Potatoes, Green Beans

PRIME RIB HASH 26.50

Caramelized Onion, Red Bell Pepper, Two Eggs Any Style

CARNE ASADA 26.50

Beef Tenderloin, Two Eggs Any Style, Avocado, Pico de Gallo, Flour Tortillas

RICHARD'S POT ROAST 24.75

Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce

CALVES LIVER 18.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

CHICKEN FRIED CHICKEN 19.75

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

CHICKEN & WAFFLES 19.50

Creamed Gravy, Maple Syrup

TEXAS WAGYU CHEESEBURGER 16.75

Brioche Bun, Cheddar, Pickled Relish, LTO, French Fries and Secret Sauce

ROASTED TURKEY SANDWICH 15.50

Ciabatta, Swiss, Lettuce, Tomato, Chipotle Mayo, Side of Fruit

PRIME RIB FRENCH DIP 21.00

French Baguette, Steak Fries, Au Jus & Horseradish Cream

SEAFOOD

AHI TUNA "POKE" 28.50

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Mango, Basmati Rice

RAFA'S SHRIMP & GRITS 24.75

Smoked Bacon, Cheddar, Creole Sauce

AVOCADO TOAST & SMOKED SALMON 19.75

Poached Eggs, Baby Arugula, Seasonal Fruit

SMOKED SALMON+GOAT CHEESE OMELETTE 20.75

Capers, Red Onion, Skillet Potatoes, Seasonal Fruit

SMOKED SALMON TACOS 22.50

Cilantro, Scrambled Eggs, Sour Cream, Pico de Gallo

LOBSTER+SCRAMBLED EGG TACOS 31.50

Avocado, Bacon, Queso Fresco, Potatoes

CHILEAN SEA BASS 35.75

Sautéed Spinach, Citrus, Basil

VEGAN

GRILLED PORTABELLA ENCHILADAS 19.75

Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce

BUTTERNUT SQUASH MACARONI & CHEESE 18.00

Cashew, Onions, Garlic, Yukon Gold Potatoes, Roasted Bell Pepper

THAI STIR FRY 19.00

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

AL'S BOWL 18.00

Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,

Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

VEGAN CHEESEBURGER 17.75

Beyond Burger, LTO, Pickles, Chipotle Veganaise, served with Fries

SIDES

* ONE BUTTERMILK PANCAKE 4.75

* BELGIAN WAFFLE 5.50

* TWO EGGS ANY STYLE 5.50

* BRUSSEL SPROUTS WITH BACON 13.50

* SKILLET POTATOES WITH CARAMELIZED ONION 11.50

* THREE SLICES OF APPLEWOOD SMOKED BACON 7.50

* THREE LINKS OF BREAKFAST SAUSAGE 7.50

* GARLIC CHEESE GRITS 7.00

* BRIOCHE OR SOURDOUGH TOAST 4.00

WE SERVE USDA ORGANIC & PASTURE RAISED EGGS

BRUNCH COCKTAILS

MIMOSA	11.00 / CARAFE 35.00
BLOODY MARY	12.00
PAMA MINT SMASH WESTERNSON LEMON VODKA, MALIBU COCONUT RUM, PAMA LIQUOR, LEMON JUICE	13.75
BUBBLES & BOURBON WOODINVILLE BOURBON, CHAMPAGNE PEYCHAUD'S APERITIVO, COINTREAU	14.75
ESPRESSO MARTINI VANILLA VODKA, LICOR 43, ESPRESSO	16.00
ROSE GOLD RASPBERRY SANGRIA	15.00 / CARAFE 55.00
GREY GOOSE PEACH SANGRIA	15.00 / CARAFE 55.00

DESSERTS 11.00 EACH

NEW YORK STYLE CHEESECAKE RASPBERRY SAUCE	
APPLE COBBLER VANILLA GELATO	
AL'S FAMOUS COCONUT CREAM PIE	
GRAND MARNIER CRÈME BRULEE	
CARROT CAKE VANILLA GELATO	
KEY LIME PIE BLOOD ORANGE SORBET	
CHOCOLATE FONDUE CAKE CHOCOLATE CHIP GELATO	
TEXAS PECAN PIE VANILLA GELATO	
TIRAMISU KAHLUA CARAMEL	
PEANUT BUTTER CHOCOLATE BANANA CREAM PIE REESE'S & CREAM GELATO	
BOURBON SPIKED CHOCOLATE BREAD PUDDING DULCE DE LECHE GELATO	
OLD FASHIONED CHOCOLATE CAKE CHOCOLATE CHIP GELATO	
GELATO & SORBET CHOICE OF THREE SCOOPS OF GELATO OR SORBET	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING	
ROEDERER ESTATE BRUT SPARKLING California	13.75
PERRIER JOUET GRAND BRUT Champagne	19.75
IMPECCABLE SPARKLING ROSE Provence	15.00
WHITE & ROSE	
CLOUDY BAY SAUVIGNON BLANC New Zealand	16.75
PASCAL JOLIVET SANCERRE Loire Valley	17.00
CAKEBREAD CHARDONNAY Napa Valley	23.00
RED MARE 'DUTTON RANCH' CHARDONNAY Russian River	18.00
MER SOLIEL CHARDONNAY Santa Lucia Highlands	13.50
OLIVIER LEFLAIVE LES SETILLES WHITE BURGUNDY France	17.50
DR. LOOSEN BROS. RIESLING Germany	11.50
LA SCOLCA GAVI Italy	15.75
ROSE GOLD ROSE Provence	13.50
RED	
FLOWERS PINOT NOIR Sonoma Coast	19.75
SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Oregon	13.50
FLORA SPRINGS MERLOT Napa Valley	15.75
HALL CABERNET SAUVIGNON Napa Valley	23.00
ROTH CABERNET SAUVIGNON Alexander Valley	17.00
J. LOHR SEVEN OAKS CABERNET SAUVIGNON Paso Robles	14.00
CATENA MALBEC Mendoza, Argentina	15.50
LEVIATHAN RED BLEND California	19.75
LES CADRANS DE LASSEGUE St. Emilion, France	16.75
TENUTA FRESCOBALDI CASTIGLIONI Toscana, Italy	19.50

SIGNATURE COCKTAILS

AL'S BLUE CHIP MARTINI	14
Chopin Vodka, Bleu Cheese Salt, Bleu Cheese Olives	
BARREL AGED OLD FASHIONED	16
Eagle Rare Bourbon, Barrel Aged Bitters, Vanilla, Orange	
HIBISCUS MARTINI	14
Double Cross Vodka, Villa Masa Limoncello, Prosecco	
SPANISH CROWN	15
Zacapa Rum, Mezcal Rinse, Lime Juice, Agave, Bitters	
WATERMELON BASIL MARTINI	13
Western Son Watermelon Vodka, Lemon Juice, Basil	
DESERT FLOWER	14
El Tesoro Reposado, Cointreau, Domain de Canton, Hibiscus Syrup, Lime Juice	
BLACK CHERRY LEMON-DROP	15
Effen Black Cherry Vodka, Lemon Juice	
TEXAS GRAPEFRUITINI	14
Ketel One Botanical Grapefruit & Rose Vodka, Fresh Squeezed Grapefruit Juice, St-Germain	

SEASONAL COCKTAILS

VESPER REFRESHER	15
Ketel One Botanical Cucumber & Mint Vodka, Martin Miller Gin, Lillet, Lime Juice	
INTO THE COSMOS	14
Infinity Vodka, Aperol, Roses Lime, Cranberry Juice	
BLUEBERRY FIELDS	13
Zephyr Gin, St. Germain, Blueberry, Lemon Juice	
SMOKEY GUAVARITA	16
Don Julio Silver Tequila, Illegal Mezcal Jovan, Guava, Rosemary Ginger Syrup, Lemon Juice, Tajin Rim	
PALOMA SPRITZ	13
Socorro Blanco Tequila, Fever Tree Pink Grapefruit, Lime Juice	
TEXAS GOLD RUSH	14
Yellow Rose Bourbon, Honey Peach Syrup, Lemon Juice	
SUMMERTINI	15
Ciroc Red Berry Vodka, Cranberry & Pineapple Juice	
A DAY IN PARIS	16
Maker's Mark Bourbon, Remy Martin VSOP, Chambord	

BEER

KINGSVILLE LIGHT EH! LAGER	8.00
KINGSVILLE CZECH STYLE LAGER	8.00
KINGSVILLE HEFEWEIZEN	9.00
DEEP ELLUM DALLAS BLONDE	6.00
DEEP ELLUM IPA	6.00
LAKWOOD LAGER	6.00
SHINER BOCK	5.00
MODELO ESPECIAL	6.00
NEGRO MODELO	6.00
MILLER LITE	5.00
BUDWEISER	5.00
BUD LIGHT	5.00
COORS LIGHT	5.00
MICHELOB ULTRA	5.00
STELLA ARTOIS	6.00
HEINEKEN	6.00
DOS EQUIS LAGER	6.00
GUINNESS DRAUGHT	7.00