



CASUAL *highbrow* DINING

Dinner

AVAILABLE AT 4 PM

Soups

ROASTED TOMATO & KALE SOUP GF V
HOUSEMADE BAGUETTE AND BUTTER
BOWL 7 CUP 5

SOUP DU JOUR
HOUSEMADE BAGUETTE AND BUTTER
BOWL 7 CUP 5

FRENCH ONION SOUP
GRUYERE GRATIN, SLOW SIMMERED
ROSEMARY VEAL STOCK 9

Salads

ADD GRILLED CHICKEN KEBOB +4
ADD GRILLED SHRIMP KEBOB +8
ADD GRILLED BEEF KEBOB +7
ADD GRILLED SALMON +8

KALE CAESAR
KALE, SHAVED PARMESAN,
CROUTONS, BUTTERMILK CAESAR DRESSING 10

SOUTH CHOP GF
TURKEY, SALAMI, MIXED GREENS, FETA,
ROASTED CORN, RED ONION, AVOCADO,
CHERRY TOMATO, GARBANZO BEANS,
ARUGULA SPROUTS, RED WINE VINAIGRETTE 15

ROASTED BEET GF
RED AND GOLDEN BEETS, RED ONION, ORANGE,
FENNEL, MIXED GREENS, CHEVRE,
TOASTED ALMONDS, BALSAMIC VINAIGRETTE 12

GARDEN SALAD GF V
MIXED GREENS, CARROT, CUCUMBER, TOMATO 7

DRESSINGS: BALSAMIC, BLEU CHEESE, RANCH,
BUTTERMILK CAESAR, LEMON BASIL
VINAIGRETTE, RED WINE VINAIGRETTE
SIDE GARDEN SALAD 4

CURRY CHICKEN GF*
CHICKEN BREAST, CURRY AIOLI, GRAPES, CELERY,
WALNUTS, RED ONION, MIXED GREENS,
CUCUMBER RELISH 10

ALL SAUCES + DRESSINGS HOUSEMADE

GF = GLUTEN FREE V = VEGAN
GF* = CAN EASILY BE MADE GLUTEN FREE

NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING
AND PREPARATION AREAS. WE CANNOT GUARANTEE THAT
ANY MENU ITEM IS FREE FROM ANY ALLERGEN.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SHELLFISH, SEAFOOD, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

Favorites

FRIED CALAMARI
GRILLED LEMON, ROASTED GARLIC
HERB AIOLI 14

VODKA BATTERED FISH AND CHIPS
FRESH ALASKA COD, FRIES, TARTAR
SAUCE, GRILLED LEMON 18

BACON MAC & CHEESE
PENNE, SHARP CHEDDAR, PARMESAN,
BACON, PANKO 12
PETITE 8

CROQUE MADAME
OPEN FACED, BRIOCHE, BLACK FOREST HAM,
GRILLED ASPARAGUS, CARAMELIZED LEEK,
GRUYERE MORNAY, FRIED EGG OVER MEDIUM,
ARUGULA SALAD 16

BUTTER BURGER
BUTTER BASTED NATURAL GROUND BEEF,
LETTUCE, TOMATO, ONION, THOUSAND ISLAND,
CHEDDAR, FRENCH OVEN BUN, FRIES 14
SUBSTITUTE SOUP OR SALAD +2
ADD BACON +2.5

REUBEN
CORNED BEEF, SWISS CHEESE, SAUERKRAUT,
THOUSAND ISLAND, CARAWAY RYE 14

PATTY MELT
NATURAL GROUND BEEF, GRILLED ONION, SWISS,
SPINACH, MUSHROOM, THOUSAND ISLAND,
CARAWAY RYE 14

Mussels

FRESH STEAMED MUSSELS
BUTTER, GARLIC, WHITE WINE,
PARSLEY, HOUSEMADE BAGUETTE GF* 16

Large Plates

GRILLED AK PORK CHOP
AK RAISED PORK, SOY GINGER MARINADE*,
PINEAPPLE COMPOTE, PROSCIUTTO WRAPPED
ASPARAGUS, SHAVED PARMESAN,
ROASTED AK POTATOES 24
*CONTAINS NUTS

SEARED AK SALMON
CRISPY SKIN-ON, WILTED KALE, ROASTED AK
POTATO, CHABLIS LEEK BEURRE BLANC 25

SOPA DE MAR GF*
AK MUSSELS, AK COD, AK SALMON, TIGER
PRAWNS, SAFFRON TOMATO BROTH,
HOUSEMADE BAGUETTE 24

SLOW ROASTED CHICKEN MARBELLA
ISRAELI COUS COUS, CORIANDER
ROASTED CARROTS & MEDJOOOL DATES,
RED PEPPER HARISSA, PAN JUS 24

BOOMTOWN PASTA
ROASTED TOMATO, BACON, KALE, MUSHROOM,
PARMESAN, CHEVRE, CREAM, AK PASTA
COMPANY FRESH PAPPARDELLE 18

STEAK FRITES GF
12 OZ RIBEYE, FRIES, ARUGULA SALAD,
CHIMICHURRI BUTTER 32

FILET MIGNON GF
8 OZ FILET, CAMBOZOLA, CRISPY PROSCIUTTO,
MASHED POTATOES, SAUTEED KALE,
ROASTED CARROTS, COGNAC JUS 39

SPAGHETTONI AL PESTO
ASPARAGUS, SHAVED FENNEL, TOMATO,
BASIL PESTO, FETA, SHAVED PARMESAN,
WHITE WINE SAUCE, AK PASTA COMPANY
FRESH SPAGHETTI 18

RICE BOWL V
ROASTED SWEET POTATO, GRILLED RED PEPPER,
PURPLE CABBAGE, ROASTED CARROT,
THAI PEANUT SAUCE, BROWN RICE 14

Tapas

KEBOBS
BEEF 7 SHRIMP 7 CHICKEN GF 4

FRESH OYSTERS GF
THREE OYSTERS, CAVA MIGNONETTE 12

SEARED BEEF TIPS GF
GARLIC AND SHERRY PAN SAUCE 12

FRIED ARTICHOKE HEARTS
LEMON HERB AIOLI 8

CHORIZO EMPANADA GF
ROASTED CORN, POTATO, PEPPERJACK,
CILANTRO LIME CREMA 7

TRUFFLE POLENTA FRIES GF
LEMON HERB AIOLI 7

HOUSE MARINATED SPANISH OLIVES GF V 5

TUNA CRUDO
AHI, SOY, CITRUS, SPICY CUCUMBER 12

CHORIZO + CARAMELIZED ONION GF*
PEPPERJACK CHEESE 8

CRISPY CHICKPEAS GF 5

MUSHROOM AJILLO GF* V
GARLIC, OLIVE OIL, SPANISH PAPRIKA,
GUAJILLO CHILE, PARSLEY, HOUSEMADE
BAGUETTE 7

GAMBAS GF*
SHRIMP, GARLIC, OLIVE OIL, SPANISH PAPRIKA,
GUAJILLO CHILE, PARSLEY, HOUSEMADE
BAGUETTE 12

CHARCUTERIE BOARD GF*
CURED MEATS, ARTISAN CHEESES, FRESH FRUIT,
NUTS, DIJON, HOUSEMADE BAGUETTE 18

Spreads

WITH GRILLED PITA OR VEGGIES

FENNEL & ARTICHOKE HEARTS GF*
CUMIN, CORIANDER, LEMON 5

HARISSA HUMMUS GF* V
SPICY MOROCCAN CHICKPEA, CARROT 5

TZATZIKI (TAHT-ZEE-KEE) GF*
GREEK YOGURT, FRESH DILL, CUCUMBER 5

TRIO OF SPREADS GF 14

Tapas Samplers

ALHAMBRA

FRIED ARTICHOKE HEARTS, CHORIZO +
CARAMELIZED ONION, TZATZIKI, CRISPY
CHICKPEAS, GAMBAS,
SEARED BEEF TIPS 38

PICK TEN DIFFERENT TAPAS 95

RUN THE BOARD 135
TAKE A TOUR OF THE ENTIRE TAPAS MENU

