

ALFA

AMERICAN TAVERN

SNACKS

SPICED ALMONDS* 3
MARINATED OLIVES* 4
BRUSSEL SPROUTS* 7
EDAMAME & CITRUS SOY* 5
ALFA FRIES* CAROLINA MUSTARD BARBEQUE 7
OYSTERS FRESH SELECTION DAILY 2.5 PER

PLATES

CHICKEN WINGS SMOKIN' HOT OR CAJUN STYLE 10.5
MEDITERRANEAN PLATE* HUMMUS, TZATZIKI, FETA CHEESE,
PEPPERS, OLIVES, PITA 10
PARMESAN DUSTED CALAMARI SPICY MARINARA 11
BLACKENED CHICKEN QUESADILLA HOT PEPPERS,
OAXACA CHEESE, BACON 14
CHICKEN TENDERS HONEY MUSTARD DIPPING SAUCE 13
VEGETARIAN FLATBREAD* CHANGES DAILY 10
SHORTRIB FLATBREAD FRESH HORSERADISH, ARUGULA, CRÈME FRÂICHE 13
TRUFFLED MAC & CHEESE* CHEDDAR, FONTINA, DITALINI, BLACK TRUFFLE 12.5
BAKED GNOCCHI* TOMATO, BASIL, RICOTTA, LOCATELLI, ARUGULA 8.5
SEAFOOD TRIO TUNA TARTARE, HOUSE CURED GRAVLOX ON BAGEL CHIPS, AND WHITEFISH CROSTINIS 11
OXTAIL BRAISED, RED ONION MARMALADE, BONE MARROW, CROSTINIS 9

SALADS

STEAK SALAD 6oz. GRILLED SKIRT,
TOMATO, RED ONION, CUCUMBER, PEPPER,
BLUE CHEESE VINAIGRETTE 14.5
COBB SALAD ROMAINE, WATERCRESS,
CHICORY, ICEBERG, TOMATO, BACON,
CHICKEN, EGG, AVOCADO, POACHED
SHRIMP, MAYTAG BLUE CHEESE 14.5
WARM "HOUSE SMOKED" TROUT
SALAD FRISEE, GRAPEFRUIT SEGMENTS,
ALMONDS, FRIED CAPERS 11

CHEESE

7 FOR ONE / 18 FOR ALL FIVE

SEAL BAY TRIPLE CREAM AUSTRALIA / COW MILK / BUTTERY
CANA DE CABRA SPAIN, MURCIA / GOAT MILK / SWEET
ST. NECTAIRE A.O.C FRANCE, AUVERGNE / COW MILK / VELVETY
BEAUFORT FRANCE, SAVOIE / COW MILK / NUTTY
VALDEON SPAIN, ASTURIAS / COW-GOAT MILK / INTENSE

VEGETARIAN ITEMS*

HAPPY HOUR SNACKS

[\$3 DAILY, 5PM-7PM]

HOMEMADE CHIPS & SALSA*
CAJUN CHICKEN WINGS
HUMMUS & PITA*
TATER TOTS*

SLIDERS

[3 PER ORDER]

ANGUS BEEF
PEPPER JACK & SMOKED BACON
12
BOMBAY CHICKEN
PICKLED CUCUMBER & SPICY
CURRY AIOLI 11
CRABCAKE
LUMP CRAB, OLD BAY AIOLI 15
BBQ BEEF BRISKET
FONTINA CHEESE 13

SANDWICHES

PESTO CHICKEN SANDWICH ON A SARCONÉ'S ROLL WITH
SHARP PROVOLONE, GARLIC AIOLI & FRIES 12
ALFA BURGER MUSHROOM, BACON, CARAMELIZED ONION,
FARMHOUSE CHEDDAR CHEESE & FRIES 12
VEGETARIAN BLT* SMOKED TEMPEH, LETTUCE, TOMATO,
AVOCADO, LEMON BASIL AIOLI & FRIES 11
BAJA TACOS THREE MAHI MAHI TACOS, GUACAMOLE,
PICKLED CABBAGE, HOT PEPPERS 12
GRILLED CHEESE* LAGUIOLE, BLACK TRUFFLE MOLITERNO, OVEN
ROASTED TOMATO & FRIES 10 ADD BACON 1
[SUBSTITUTE MIXED GREENS FOR FRIES]

DESSERTS

GUINNESS BREAD PUDDING
JAMESON CREME ANGLAISE 7
CREME BRULEE
MADAGASCAR VANILLA BEANS 6
SEASONAL FRUIT CRISP
ALMOND STREUSEL & VANILLA
BEAN ICE CREAM 7

An 18% gratuity will be charged to parties of 6 or more.
Consumption of raw or undercooked meats can increase the likelihood of contracting foodborn illness.

ALFA

A M E R I C A N T A V E R N

COCKTAILS

HELLO KITTY 9.5

STRAWBERRY & LYCHEE GREEN TEA INFUSED
VODKA, SOHO LYCHEE LIQUEUR & PINEAPPLE

PAINKILLER #6 9.5

SPICED RUM, STRAWBERRY LIQUEUR, ORANGE &
PINEAPPLE

WINTER MARGARITA 9.5

BLANCO TEQUILA, PORT WINE SANGRIA,
POMEGRANATE JUICE, AZTEC CHOCOLATE BITTERS

I ♥ CHASE UTLEY 9.5

GRANNY SMITH APPLE AND DRIED CRANBERRY
INFUSED COSMOPOLITAN

HONEY & WHITE GRAPE BELLINI 9.5

HONEY WATER INFUSED WITH FRESH WHITE GRAPES
AND STAR ANISE TOPPED WITH BRUT SPARKLING
WINE

CHERRY INFUSED RYE MANHATTAN 9.5

Ri ONE WHISKEY INFUSED WITH DRIED CHERRIES

VELVET MOJITO 9.5

SILVER RUM AND VELVET FALERNUM WITH MUDDLED
LIME, MINT AND SUGAR. TOPPED WITH ORANGE
BITTERS.

MAYAN RUIN 9.5

TUACA, BLANCO TEQUILA, COFFEE, PATRON XO.
A TWIST ON THE ESPRESSO MARTINI.

WIDOWS TOUCH 9.5

APPLEJACK BLENDED BRANDY, SAINT GERMAIN
ELDERFLOWER LIQUEUR, B & B, BLOOD ORANGE
BITTERS

RED WINE

PINOT NOIR. CENTURY CELLARS. CA 07	8.5 / 36
TEMPRANILLO. OPERA PRIMA. SP 08	7.5 / 33
GARNACHA. CASTILLO DE MONSÉRAN. SP 06	9 / 38
CAB./TEMPRANILLO. FOX GORDON. AU 05	9.5 / 40
ZIN./ SANGIOVESE. SACRED STONE. CA	9.5 / 40
SHIRAZ. RAW POWER. AU 06	11 / 50
MALBEC. KAIKEN. MENDOZA ARG 05	10 / 45
CÔTES DU RHÔNE. LES ABEILLES. FR 06	11 / 50

WHITE & ROSE WINE

ROSE. ESTANDON. FR 08	10 / 45
PINOT GRIGIO. AVIA. IT 06	7.5 / 33
SAUVIGNON BLANC. SANTA RITA. CHILE 09	9 / 38
RIESLING. WASHINGTON HILLS. WA 08	9.5 / 40
GRÜNER VELTLINER. FUCHS. AUSTRIA 07	9.5 / 40
VIURA/ MALVASIA. OSTATU. SP 08	11 / 50
VERDEJO/ VIURA. CASAMARO. RUEDA, SP 08	9.5 / 40
CHARDONNAY. SNAP DRAGON. CA 07	9 / 38

SPARKLING WINE

BRUT. COMTE DU BUQUE. FR	8 / 35
BRUT ROSE. SEGURA VIUDAS. PENEDES SP	9.5 / 40
PROSECCO. MOINETTO "IL". IT	60
BRUT ROSE. NICOLAS FEUILLATTE. FR	80
MOET "WHITE STAR". FR	110
MOET NECTAR IMPERIAL. FR	135
VEUVE CLICQUOT YELLOW LABEL. FR	135
PERRIER JOUET "FLEUR". FR 1998	300
DOM PÉRIGNON. FR 1999	340

DRAFT BEER

KENZINGER PHILADELPHIA BREWING CO.	5
YUENGLING LAGER	5
STELLA ARTOIS	5.5
BLUE MOON	6
ANCHOR STEAM	6
LAGUNITAS IPA	6.5
SPATEN OPTIMATOR	6.5
OMEGANG HENNEPIN FARMHOUSE ALE	7

BOTTLED BEER

MILLER HIGH LIFE	4.5
MILLER LITE	5
CORONA	5.5
CORONA LIGHT	5.5
AMSTEL LIGHT	5.5
RED STRIPE	5.5
HEINEKEN	5.5
NEGRA MODELO	5.5
SIERRA NEVADA PALE ALE	6
STRONGBOW CIDER	6
ALLAGASH WHITE	6.5
GUINNESS 16OZ CAN	7
GREAT LAKES EDMUND FITZGERALD PORTER	7