

## **lunch features**

### **CHOPPED KALE SALAD**

avocado, pepitas, gouda, chickpea, radish  
28

### **GRILLED TUNA SALAD**

taggiasca olive, green bean, fingerling potato  
anchovy  
44

### **ALOBAR BURGER & FRIES**

brie de meaux, bacon jam crispy onion  
40 / 7oz

### **BEEF CARPACCIO**

manchego, chive aioli, sourdough crumble  
28

## **appetizer**

### **EAST COAST OYSTERS**

citrus, tabasco, horseradish  
29 / 6pc

### **TORCHED HAMACHI**

asian pear, miso, ginger  
36

### **TUNA TARTARE**

ponzu, watermelon radish, ginger  
34

### **SALMON CRUDO**

barley miso, charred poblano  
26

### **FRIED CALAMARI**

zucchini, broccolini, lemon  
22

### **CRISPY LATKES**

smoked paprika, speck, grana padano  
16

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add a supplemental protein to any salad  
cornish hen 16 / grilled tuna 26 / prime striploin 32

### **CAESAR SALAD**

white anchovy, lardon  
parmesan  
24

### **ALOBAR WEDGE SALAD**

bacon, roquefort blue cheese  
cherry tomato  
26

### **BEET SALAD**

candied pecan, grape  
stracciatella  
24

join us for happy hour from 2:30 p.m. to 5:30 p.m. & from 9 p.m. until late  
available at our bar, lounge, and patio

## steak frites

Steaks are cooked to your preference and served with house cut french fries

### STRIPLOIN

6 oz striploin, au jus  
52

### BONE-IN RIBEYE STEAK

24 oz ribeye, au jus  
140

### FLAT IRON

7 oz flat iron, au jus  
46

## alobar classics

### BRAISED VEAL CANESTRI

pecorino romano, oyster mushroom, pine nut  
46

### GRILLED SALMON

almond, green bean, brown butter  
48

### RICOTTA MEZZELUNE

snap pea, pecorino, lemon  
46

### GRILLED SEA BREAM

eggplant, chermoula, preserved lemon  
42

### BROCCOLINI

18

### FRENCH FRIES

14

### CREMINI MUSHROOM

18

### PAIN AU LAIT

12 / 4pc

## dessert

### CHEESECAKE

sour cherry compote  
20

### MILLE-FEUILLE

raspberry chantilly  
20

### BANANA CREAM PIE

rum, caramel  
20

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