

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

TUNA TARTARE

ponzu, watermelon radish, ginger
34

TORCHED HAMACHI

asian pear, miso, ginger
36

FRIED CALAMARI

zucchini, broccolini, lemon
22

SALMON CRUDO

barley miso, charred poblano
26

BEEF CARPACCIO

manchego, chive, sourdough crumble
28

CRISPY LATKES

paprika, speck, grana padano
16

chilled seafood tower

east coast oysters, hokkaido sea scallop, prawn cocktail, tuna tartare
135

salads

CAESAR SALAD

white anchovy, bacon lardon
parmigiano reggiano
26

ALOBAR WEDGE SALAD

bacon, cherry tomato
roquefort blue cheese
28

HEIRLOOM TOMATO SALAD

burrata, basil, marcona almond
24

ZUCCHINI SALAD

mint pesto, yogurt, pine nut, meyer lemon
24

weekly features

LIVE DJ SETS

join us on Thursdays from
5pm and request your favourite songs

LOBSTER SATURDAYS

featuring whole lobsters served in the shell
75

FISH AND CHIPS FRIDAYS

featuring pacific cod fish with house-made
tartare sauce for lunch

LIVE JAZZ TRIOS

join us on Saturdays from 6:30 for live music
performances

alobar classics

RICOTTA MEZZELUNE

corn, taleggio, chanterelle mushroom

46

CANESTRI ALLA VODKA

stracciatella, basil, tomato, crispy garlic chili

44

GRILLED SALMON

green bean, almond, pickled mustard seed

48

MEDITERRANEAN OCTOPUS

romesco, almond, chorizo

52

RED SNAPPER

pine nut, coriander, anaheim chili

72

ALOBAR BURGER & FRIES

brie de meaux, bacon jam, crispy onion

40 / 7oz

prime dry-aged porterhouse

au jus

159/26oz

prime cuts

Steaks are cooked to your preference and served sliced with jus

NEW YORK PRIME STRIPLOIN

78/12OZ

BACON WRAPPED FILET **CANADIAN AAA**

68/8OZ

BONE-IN PRIME RIBEYE

140/24OZ

DRY-AGED BONE-IN RIBEYE **SPAIN**

9 PER OZ

PRIME "TRUE RIBEYE"

8 PER OZ

sides

CREMINI MUSHROOMS

parsley, garlic brown butter

18

FRENCH FRIES

lemon aioli

14

PAIN AU LAIT

whipped butter

12

SHISHITO PEPPERS

grana padano, lemon

18

BROCCOLINI

chili, olive oil, lemon

18