

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

FRIED CALAMARI

zucchini, broccolini, lemon
22

TUNA TARTARE

ponzu, watermelon radish, ginger
34

SALMON CRUDO

barley miso, charred poblano
26

TORCHED HAMACHI

asian pear, miso, ginger
36

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

BEET SALAD

candied pecan, orange, ginger, thai basil
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

guanciale, squash, sourdough, pecorino
46

CONFIT DUCK PAPPARDELLE

black kale, pecorino romano, garlic chili oil
48

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

served on a sizzling cast-iron, charred, with a side of au jus
177 / 26oz

prime cuts

Steaks are cooked to your preference and served sliced with jus

NEW YORK PRIME STRIPLOIN	82 / 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