

..... appetizers

FRESHLY SHUCKED OYSTERS

citrus, tabasco, horseradish
29 / 6pc

SALMON CRUDO

charred poblano, barley miso
26

TORCHED HAMACHI

asian pear, yuzu miso, ginger
36 / 3pc

WAGYU & PETROSSIAN CAVIAR

latke, crème fraîche, wasabi
28

FOIE GRAS TERRINE

quince, ice wine, tarragon
26

HOKKAIDO SCALLOP CRUDO

tomatillo, coriander, finger lime
28

CAESAR SALAD

white anchovy, bacon lardon,
parmigiano-reggiano
26

ALOBAR WEDGE SALAD

roquefort blue cheese, bacon lardon,
cherry tomato
28

BEET & ENDIVE SALAD

orange, candied pepitas,
yogurt, mint
24

SEARED SEA SCALLOP

salt spring mussel, white wine,
fine herbs
44

GRILLED TIGER PRAWNS

x.o. relish, charred scallion,
pickled ramps
34

**JOIN US FOR SUNDAY ROAST
PRIME RIB & COMPLIMENTARY CORKAGE**

..... prime cuts

USDA PRIME STRIPLOIN

green peppercorn jus
92 / 12 oz

USDA PRIME BONE-IN RIBEYE

cremini mushroom, jus
140 / 24 oz

ROASTED HALF CHICKEN

smoked paprika, white wine jus,
oyster mushroom
48

ALOBAR TENDERLOIN ROSSINI

bone marrow, creamed spinach,
bordelaise jus
88 / 8oz

IBERICO PORK CHOP

pancetta, caperberry, verjus
70 / 10 oz

..... alobar classics

WEST COAST HALIBUT

green bean, almond,
pickled mustard seed
74

RED SNAPPER

pine nuts, coriander,
anaheim chili
72

RICOTTA MEZZELUNE

guanciale, butternut squash,
parmigiano-reggiano
46

GRILLED SEA BREAM

eggplant, chermoula,
preserved lemon
52

CANESTRI ALLA VODKA

stracciatella, basil,
crispy garlic, chili oil
44

MEDITERRANEAN OCTOPUS

romesco, almond,
butter bean
52

CONFIT DUCK PAPPARDELLE

black kale, pecorino romano,
garlic chili oil
48

..... sides

FRENCH FRIES

14

PAIN AU LAIT

12 / 4pc

BROCCOLINI

18

TRUFFLE FRIES

28

BRUSSELS SPROUTS

18