

GOOD EVENING! BIG BAR

available anytime we're open

HOUSE COCKTAILS

#tigermom gimlet	14.00
lemongrass kaffir lime lime bombay sapphire east quinquina miracle mile bergamot bitters	
z-pack	14.00
jujube ginseng honey monkey shoulder scotch ginger lemon good health	
do you like piña colada?	15.00
ciroc pineapple bacardi rum kalani coconut pineapple cream bubbles	
pandas on the boulevard	15.00
toasted coconut jack daniels pandan infused luxardo bitters sweet vermouth	
slightly salty by the sea	15.00
edinburgh seaside gin fino sherry dry vermouth miracle mile dirty sue bitters	
coffee&biscotti	15.00
espresso infused michters american whiskey biscotti liqueur miracle mile polite AF bitters mini biscotti	
rose gold	15.00
ventura spirits strawberry brandy lillet rose cordial miracle mile big bar bitters psychauds pernod absinthe	
amigos para siempre	15.00
silencio mezcal ancho reyes green chile liqueur mango liquid alchemist tamarindo lime cilantro mango chile lollipop	
highgarden collins	14.00
hendricks gin chateau aloe liqueur liquid alchemist raspberry raspberries lemon rose water bubbles	
strawberry blitzed	15.00
strawberry bruto americano st germain right gin strawberry giffard liqueur miracle mile big bar bitters champagne bubbles	
the new bond	14.00
plymouth gin cocchi americano lustau amontillado sherry miracle mile barrel-aged forbidden bitters citrus essence	
sunnie in the yucatan	14.00
mango infused altos tequila huana guanabana liqueur lime ginger beer housemade ginger foam	
requiem for toloro	16.00
suntory toki jameson caskmates amaro montenegro foro amaro cocchi torino lustau east india sherry miracle mile dark chocolate bitters angostura bitters	
bamboo banga	16.00
singani 63 havana club anejo clasico suze lustau px sherry liquid alchemist passionfruit orgeat lime shades	
momo's cup	14.00
junipero gin pimms no 5 cucumber orange lemon ginger beer	

BEER

BOTTLE	
ironfist renegade blonde (22 oz)	18.00
kölsch vista, california	
unibroue • la fin du monde	8.00
belgian golden triple ale chambly, canada	
anderson valley • poleeko gold	7.00
american pale ale booneville, california	
old no. 38 • stout	7.00
irish style stout ft. bragg, california	
21st amendment • el sully	7.00
mexican style lager san francisco, california	
rekorderlig cider • flavor of the moment	8.00
cider sweden	
DRAFT	
smog city lil' bo pils • pilsner	7.00
german pilsner torrance, california	
oskar blues • ipa	7.00
india pale ale colorado, usa	

WINE

	glass	bottle
SPARKLING		
jean philippe brut 2008	11.00	42.00
france		
bailly-lapierre sparkling rose	14.00	54.00
france		
WHITE		
blackridge pinot grigio NV	9.00	34.00
california		
clean slate riesling 2015	11.00	42.00
mosel, germany		
brander sauvignon blanc 2016	12.00	46.00
santa ynez, california		
lincourt stainless chardonnay 2013	12.00	46.00
santa rita hills		
ROSE		
commanderie le la bargemone 2013	11.00	42.00
coteaux d'aix en provance, france		
RED		
complicated pinot noir 2013	12.00	46.00
sonoma county		
capestrano montepulciano d'abruzzo 2010	9.00	34.00
abruzzo, italy		
santa julia malbec	12.00	46.00
mendoza, argentina		
tortoise creek cabernet sauvignon 2014	12.00	46.00
lodi, california		
la montesa rioja 2011	11.00	42.00
spain		
andrew murray syrah 2014	14.00	54.00
santa ynez, california		

CHEESE TOWERS

for two cheese lovers • ▼	15.00
assortment of three cheeses, fresh fruit, specialty crackers and bread... don't forget the wine	
for a group of cheese lovers • ▼	25.00
same as above, but for more!	

BIG LITTLE SLIDERS

angus beef sliders	12.95
angus beef, applewood smoked bacon, aged vermont cheddar, arugula, avocado and horseradish mayo	
lamb sliders	12.95
fresh ground new zealand lamb, kalamata olive tapenade and crumbled goat cheese	
carnitas sliders	11.95
slowly braised carnitas, guacamole, black bean puree and roasted jalapeños	
blackened albacore sliders	13.95
blackened albacore tuna, grilled pineapple, arugula, avocado. and chipotle aioli	

CRISPY

pig dates a goat *	11.95
california dates stuffed with goat cheese and wrapped with applewood smoked bacon	
lamb skewers *	13.95
mildly spiced ground lamb, chimichurri and spiked mashed potatoes	
mini crab cakes	13.95
the usual suspects, but loaded with blue fin crab and topped with chipotle aioli	
mac and cheese + tomato soup ▼	11.95
mac and cheese fritters with tomato-chipotle soup	
fries and rings ▼	
truffle fries with zesty lemon aioli	
sweet potato fries + chipotle ketchup + bacon bleu cheese	
yukon gold french fries or onion rings + chipotle ketchup + bacon bleu cheese	
	7.95
	7.95
	5.95

DIPS AND VEGGIES

shrimp "ceviché" *	12.95
chilled, poached gulf shrimp, cilantro, tomato, onion and fresh lime juice, served with housemade tortilla chips and avocado	
guacamole ▼ *	8.95
chunky haas avocado, cilantro, tomato, jalapeño, onion and more, served with housemade tortilla chips	
mediterranean hummus ▼	9.95
classic mediterranean hummus served with spicy crackers and naan bread or vegetables	



For more information about our commitment
to the environment, please visit our website

▼ VEGETARIAN * GLUTEN FREE • CONTAINS NUTS

www.alcovecafe.com

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