

GOOD EVENING! BIG BAR

available anytime we're open

HOUSE COCKTAILS

#tigermom gimlet	14.00
lemongrass kaffir lime cucumber bombay sapphire east quinquina miracle mile bergamot bitters	
for relaxing times...	14.00
barley syrup brown rice vinegar suntory toki bubbles haiku	
the imaginary monkey star	14.00
star anise cardamom syrup mt. gay black barrel rum fresh banana lemon endless cosmos	
mount crumpit	15.00
jameson black barrel whiskey lairds bonded apple jack amaro montenegro lustau px sherry miracle mile hello cari bitters	
pear & thetical	16.00
st. george pear brandy st. george spiced pear liqueur cinnamon lemon champagne mini cheese platter	
“jack & coke”	14.00
jack daniels whiskey cola syrup lustau amontillado sherry miracle mile sour cherry bitters angostura bitters	
après ski	14.00
clove honey jägermeister ginger pineapple lemon served hot	
cloudy with a chance of apples	14.00
singani 63 berentzen apple liquid alchemist apple spice maple syrup applesauce lemon	
text me maybe	15.00
guava bacardi 8 rum leblon cachaça silencio mezcal amaro di angostura pineapple gomme orgeat lemon lime miracle mile big bar bitters text me	
peppermint cocoa fizz	16.00
woodford reserve bourbon wondermint fernet branca vanilla creme de cacao egg white cream fizz	
frost yo'self	15.00
star anise cinnamon infused cointreau hennessy cognac redemption rye whiskey lemon	
nog actually	16.00
michter's american whiskey altos reposado tequila hennessy cognac bacardi 8 rum lustau amontillado sherry faretti biscotti vanilla cinnamon egg cream nutmeg love	
67° & (still) sunnie	14.00
cranberry pomegranate ciroc vodka ginger beer ginger foam lime	
spritzletoe	14.00
plum tea syrup plymouth gin lillet rouge st. elizabeth allspice dram lemon raspberry blackberry bubbles	
z-pack	14.00
jujube ginseng honey monkey shoulder scotch ginger lemon good health	

BEER

BOTTLE

la trappe • trappist witte	8.00
wheat beer france	
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

scrimshaw • pilsner	7.00
pilsner ft. bragg, 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		
château la freynelle bordeaux blanc 2013	10.00	38.00
france		
matanzas sauvignon blanc 2010	12.00	46.00
sonoma county		
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		
trig point cabernet sauvignon 2009	14.00	54.00
alexander valley		
la montesa rioja 2011	11.00	42.00
spain		
copain “tous ensemble” syrah 2012	12.00	46.00
mendocino county		

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 blue cheese	
yukon gold french fries or onion rings + chipotle ketchup + bacon blue cheese	

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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