

Alibi

Lunch Menu

Salads....

San Francisco Dungeness Crab Louie Salad: Grilled Blackened Prawns, chopped romaine, Baby & micro greens, Signature Louie dressing \$14

Bibb n blue: red onion, herbs (dill, chervil, cilantro, chives) cherry heirloom tomatoes, blue cheese vinaigrette dressing \$7

Grilled white peach, wild arugula & chervil salad, Manchego & truffle citrus vinaigrette \$8

Candied Bacon & watermelon salad, goat cheese, green onions, cilantro, raspberry vinaigrette \$8

Roasted white Corn, avocado, cherry tomatoes, Manchego, Foccacia croutons, chopped romaine: \$8

Steak – peppercorn braised kobe beef pot roast, grilled & chopped \$12

Salmon – Grilled Canadian Steelhead Salmon \$13

prawns – Grilled Blackened Black Tiger Prawns \$13

chicken – Marinated & Grilled All Natural chicken Breast \$11

Soups...

Crab bisque en croute sherry table “cork pop” \$8

San Francisco seafood gumbo: peanut butter roux, trinity, Dungeness crab, prawns, filet etc...\$8

Sandwiches: comes with fries or mixed greens

Monte Cristo : Apple wood smoked bacon and grilled chicken Havarti fondue sandwich insides a crispy golden fried shell, sweet apple bbq dipping sauce \$8

Countess grilled Steelhead salmon havarti fondue sandwich, litely battered & griddled golden brown, herb dill cream sauce \$9

Muffalotta twist: SF's Molinari Deli handmade charcuterie: Mortadella, Salami, Finnochiono & Provolone, New Orleans Style muffalotta olive mix on Focaccia bread \$8

BBQ Pulled pork sandwich, red onion marmalade, manchego, dill pickles on Onion Focaccia \$9

Minna Burger ½#, grilled red onions, sharp white cheddar, wild arugula, remoulade \$11

Blackened Steelhead Salmon Reuben: remoulade, sauerkraut, blackened steelhead salmon on grilled marbel rye \$9

Other good Stuff

Truffle parmesan shoestring fries \$4

Citrus glazed asparagus \$5

Broccoli & sharp cheddar, white wine fondue \$5

Blackened parmesan corn on the cob wheels \$4

A Creamy blend of Sharp cheddar, goat cheese, & white American, mac' n cheese sauce, topped w/ manchego bread crumb topping \$7

Add: Dungeness crab & truffle \$11

Add: Applewood bacon & broccoli florets \$9

Happy hour Menu served M- F 4pm to 8pm... roughly

Smaller Plates

A Creamy blend of Sharp cheddar, goat cheese, & white American, mac' n cheese sauce, topped w/
manchego bread crumb topping \$7

Add: Dungeness crab & truffle \$11

Add: Applewood bacon & broccoli florets \$9

Bacon wrapped bbq prawns: stuffed with sharp cheddar, mesquite bbq sauce & sharp cheddar cheese
grits \$10

Dungeness crab "cocktail" roll: white sushi "soy"paper, celery sticks, Dungeness crab, lemon zest & chive
shotgun w/ cocktail dipping sauce \$11

Signature Sliders (3) on toasted baby brioche buns...

BBQ pulled pork w/ red onion marmalade & dill pickles \$10

Kobe Beef Pot Roast w/ horseradish cream \$11

Kobe burger w/ manchego & remoulade \$11

One of each...\$12

Bibb n blue: red onion, herbs (dill, chervil, cilantro, chives) cherry heirloom tomatoes, blue cheese
vinaigrette dressing \$7

Grilled white peach, wild arugula & chervil salad, Manchego & truffle citrus vinaigrette \$8

Candied Bacon & watermelon salad, goat cheese, green onions, cilantro, raspberry vinaigrette \$8

MFC (Minna Fried chicken) fingers marinated & double dipped all white meat chicken fingers, herb gravy
& bbq dipping sauces \$8

Truffle parmesan shoestring fries \$4

Citrus glazed asparagus \$5

Broccoli & sharp cheddar, white wine fondue \$5

Blackened parmesan corn on the cob wheels \$4

Braised & glazed jumbo chicken drumsticks.... \$6

Sharp cheddar cheesy grits \$4

Larger Plates

Something baked in puff pastry

Steamed Steelhead Salmon in papillotte, baby vegetables & micro herbs, white wine olive sauce \$15

¼ Fried Chicken: Marinated & hand coated all natural Chicken, Roasted Garlic whipped potatoes, Herb
Pan Gravy

All white meat chicken breast \$12

Two jumbo drumsticks \$10

Roasted all natural chicken breast sautéed baby vegetables, pan jus, herb manchego cheese grits \$14

Kobe beef pot roast slow braised, roasted baby vegetables, Yukon gold potatoes in a red wine sauce \$15

A Creamy blend of Sharp cheddar, & white American, mac n' cheese sauce, topped w/ manchego bread crumb topping \$7

Add: Dungeness crab & truffle \$11 or Applewood bacon & broccoli florets \$9

Bacon wrapped bbq prawns: stuffed with sharp cheddar, mesquite bbq sauce & sharp cheddar cheese grits \$10

Signature Sliders (3) on toasted baby brioche buns...

BBQ pulled pork w/ red onion marmalade & dill pickles \$10

Kobe Beef Pot Roast w/ horseradish cream \$11

Kobe burger w/ manchego & remoulade \$11

One of each...\$12

Bibb n blue: red onion, herbs (dill, chervil, cilantro, chives) cherry heirloom tomatoes, blue cheese vinaigrette dressing \$7

Grilled white peach, wild arugula & chervil salad, Manchego & truffle citrus vinaigrette \$8

Cesar Salad, Whole leaf baby romaine, brioche croutons, shaved manchego, signature cesar dressing \$8
With grilled chicken add \$4/ grilled salmon \$5/ grilled prawns \$5

MFC (Minna Fried chicken) fingers marinated & double dipped all white meat chicken fingers, bbq & ranch dipping sauces \$8

Grilled all white meat chicken fingers tossed in franks hot wing sauce w/ blue cheese dip in a bibb lettuce cup \$8

Glorias Kobe Beef Burger: Applewood Bacon, Sharp Cheddar Cheese on Grilled Brioche Bun:
¼# Burger \$8 ½ # double \$11

shoestring fries \$4 tossed with truffle cheese \$6

Citrus glazed asparagus \$5

Broccoli & sharp cheddar, white wine fondue \$5

Blackened parmesan corn on the cob wheels \$4

Sharp cheddar cheesy grits \$4

Garlic grilled artichoke w/ lemon honey dipping sauce \$7

Larger Plates

Steamed Steelhead Salmon in papillote, baby vegetables & micro herbs, white wine olive sauce \$15

Roasted all natural chicken breast sautéed baby vegetables, pan jus, herb manchego cheese grits \$14

Kobe beef pot roast slow braised, roasted baby vegetables, Yukon gold potatoes in a red wine sauce \$15

Tacos: Carnitas with roasted corn salsa / Braised Kobe Beef Carne asada / Marinated Grilled chicken
Breast pico de gallo all come with housemade salsa verde

1 for \$4 or 3 for \$11 or 6 for \$21

Alibi Cocktail Menu

The Opener

Bubbles with flavor!

Canton, Lemon Juice, sparkling wine

Alibi Aviation

Simply refreshing, herbaceous, and tart.

Vodka, Lemon Juice, Maraschino Liqueur

Saturn

Tropical tart cocktail that will make you feel out of this world.

Gin, Passion Fruit, Falernum, Almond Syrup, Lemon Juice

Toronto

A dance between the honey oak flavors of rye with a Fernet flair

Rye, Fernet Branca

Blood and Sand

Like a boozy orange popsicle

Scotch. Brandy, Cherry Brandy, Vermouth, Orange Juice