

# Alice

## BREAKFAST

- Fruit Bowl** 9  
farmers market - seasonal
- Scramble** 18 (add smoked salmon +5)  
soft scramble, caviar, chive
- Chia Pudding** 11  
coconut milk, tapioca balls, harry's berries, okinawa yam
- French Toast** 12  
brioche, stewed figs, whipped crème fraîche



- Croque Madame** 16  
brioche, mornay, fried egg
- Breakfast Sandwich** 14  
croissant, soft scramble, bacon
- Muesli** 9  
dried fall fruits, granny smith apple, fennel pollen
- Breakfast Burrito** 12  
salsa roja, scrambled eggs, avocado, bacon, tater tots

## SOUPS AND SALADS

- Soup of the Day** 12  
chef's choice  
add 5 oz steak - 9
- Kale Salad** 15  
cavolo nero, lacinato kale, asian pear, walnut, pickled persimmon, sherry vinaigrette
- Heirloom Beet Salad** 14 (v)  
roasted beets, beet strings, truffle aigre-doux, pistachio gremolata
- Chopped Salad** 12/16 (small/large)  
white cheddar, tomato, pancetta, provolone, avocado, smoked turkey, pickled baby corn, champagne-herb vinaigrette  
add 4 oz grilled shrimp - 12
- Grain Salad** 10/14 (small/large) (v)  
quinoa, farro, barley, brussels sprouts, cashew, arugula, sesame-lime dressing

## ENTRÉES AND SANDWICHES

- "Slab" Brisket Sandwich** 21  
rye, russian dressing, coleslaw
- Burger\*** 21  
angus beef, house sauce, crispy onion, gouda, fontina
- Egg Salad Sandwich\*** 12  
sourdough, cornichons, celery, dijon
- Cheese Sandwich** 12  
sourdough, sundried tomato spread, tillamook pimento cheese
- Tortilla Española** 15  
yukon gold potatoes, piquillo peppers, salsa brava, crème fraîche
- Chicken Paillard** 28  
arugula, parmesan, fine herbs, capers, snap peas, lemon
- Steak Frites\*** 32  
grilled skirt steak, sauce bordelaise, fries
- Salmon Steak\*** 26  
orzo, orange beurre blanc, citrus
- Grilled Wild Shrimp** 19  
grilled lemon, frisée salad, tarragon, peppers
- Tuna Loir\*** 28  
ginger-soy dressing, cucumber, wakame

## SIDES

- French Fries 9      Broccolini de Cicco 11      Pimento Cheese Dip 9      Pasta Salad 7  
Sweet Potato Fries 9      Potato Salad 9      Salmon Rillettes 14

(V) - Vegetarian (For severe allergies, please notify your server.)

\* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions

# COCKTAILS

An homage to LA's best local farmers' markets that continue to inspire our menu

16

## Melrose Place

tanqueray gin, red bell pepper, habanero pepper, black pepper, lemon, saline solution

## Hollywood

cruzan light rum, velvet falernum, cape gooseberry, lime, saline solution, angostura bitters

## Santa Monica

elyx vodka, st-germain, strawberry, rhubarb, lemon, sparkling wine

## Mimosa

fresh orange juice, sparkling wine

## Alice's Farmers Market Bloody Mary

tomato, chipotle pepper, celery, shiro dashi, lemon

## Little Tokyo

toki whisky, amaro montenegro, carrot, ginger, lemon

## Boyle Heights

don julio silver tequila, vida mezcal, domaine de canton, red beet, ginger, lime

## Echo Park

don julio silver tequila, butterfly pea flower, fresno chili, agave, lime

## Brentwood

virginia black whiskey, amaro di angostura, charred white corn, lemon, egg white

## Beverly Hills

belvedere vodka, cucumber, black pepper, rosemary, lemon, aquafaba

## Silver Lake

vodka, strawberry infused aperol, rhubarb, lemon, perrier, sparkling wine

# WINE

- Prosecco di Valdobbiadene Superiore Col Fondo "Cremadora", Maltbran, Veneto [IT] '16 17/68  
 Champagne Brut "Imperial", Moët & Chandon, Champagne [FR] MV 27/108  
 Bugey Rosé "Cerdon de Bugey", Renardat-Fâche, Bugey [FR] NV \*off dry 16/64  
 Champagne Brut Rosé "Imperial", Moët & Chandon, Champagne [FR] MV 30/120
- Melon de Bourgogne "Vieilles Vignes", Lunneau Papin, Muscadet Sèvre et Maine, Loire Valley [FR] '17 14/56  
 Sauvignon Blanc "CRU Wairu", Smith & Sheth Wines, Marlborough [NZ] '17 17/68  
 Zeitgeist Trousseau Gris "Fanocchi Wood Road Vineyard", Zeitgeist, Russian River Valley [CA] '17 16/64  
 Riesling Kabinett "Vom Basalt", Eugen Müller, Pfalz [DE] '17 15/60  
 Chardonnay, Tyler Winery, Santa Barbara County, [CA] '17 18/72
- Rosé of Mourvedre "Vogelzang Vineyard", Liquid Farm, Happy Canyon [CA] '17 18/72  
 Rosé of Grenache/Cinsault/Syrah, Château Lèoube, Côtes de Provence [FR] '17 19/76
- Gamay, Georges Descombes, Morgon - Beaujolais [FR] '17 18/72  
 Cab Sauv/Merlot/Schioppettino, Conte d'Attimis-Mantiago, Colli Orientali del Friuli [IT] '10 18/72  
 Mencía "Pétalos del Bierzo", Descendientes de J Palacios, Bierzo [ESP] '17 16/64  
 Syrah Blend "Fundamental", Joey Tensley, Central Coast [CA] '17 15/60  
 Cabernet Franc/Syrah "Genuine Risk", Black Sheep Finds, Central Coast [CA] '16 18/72



## BEER - DRAFTS

- Goose Island IPA 8
- Hoegaarden 7
- Elysian IPA 9
- Virtue Cider Rosé 7
- Golden Road Wolf Pup 7

## BOTTLES/CANS

- Goose Island Pale Ale 7
- Budweiser 6
- Bud Light 6
- Stella Artois 7
- Golden Road Hef 7
- Elysian Dragonstooth 10