**EATS BY ALAMAR**

**Build Your Own Poke Bowl 13.5**

Choose your base, proteins, toppings and sauces.

**Dominican Fried Chicken 16**

chicharron de pollo, sriracha bacon, sofrito potato hash, black bean, mojito sauce

**“Chimi” Dominican Breakfast Burger 15**

Angus beef/chorizo blend, cabbage slaw, tomato chutney, mayo-ketchup, egg scramble, mesquite waffle fries

\*add fried fontina cheese  **2**

**Crispy Rockfish Tacos (gluten-free)** **12**

fennel cabbage slaw\* cucumber\* Greek feta\* guava habanero bbq aioli\* farm greens

**Garlic Udon Noodles 12**

garlic xo sauce, herb panko, garlic butter, fried farm egg

Add Braised Chicken **3**

Add Sriracha Bacon **2**

Add Garlic Shrimp **3**

**Braised Oxtail**  **15**

carolina rice, black beans, fennel cabbage slaw, sweet plantains

\*You can sub for Braised Chicken or Vegan Veggie Stew

**“Fall Off The Bone” Wings *(gf)*  9**

cumin ranch rub, rosemary maple honey mustard

Add Waffle Fries

**Lemon Pepper Waffle Fries 8**

Garlic butter chili lime aioli, cilantro.

(Can be served plain upon request.)

MAKE YOUR OWN SEAFOOD BOILS

**Step 1- Choose Your Protein**

Whole Dungeness Crab **40 ea**

Head-On White Gulf Shrimp **21**/**lb**

Whole Alaskan Snow Crab **29 ea**

**Step 2- Choose Your Sauce**

\**All of our sauces are butter based & gluten free*

Rosemary “Steph” Curry (most popular)

Romesco Butter *(contains almonds*) \*Chef’s Fave

Chile Pepper Scampi

**Step 3- Choose Your Spice Level**

Mild, hot, fire or inferno

**Step 4- Choose Your Add-Ons**

Andouille Sausage **5**

Brentwood White Corn **4**

Yukon Gold Potatoes **4**

Fresh Grilled Sourdough **5**

Steamed Carolina Rice **4**

No Heads on the Shrimp Please **3**

**EATS BY SOBRE MESA**

**Island Parfait 8**

coconut yogurt, pineapple, crunchy granola, orange, banana, cranberry crystals

**Tres Leches French Toast 12**

brioche, dulce de leche, shaved apple, macerated pineapple, toasted coconut, pineapple maple syrup

**Pollo Guisado Nachos 12**

Dominican braised chile chicken, bitter orange, queso fresco, black bean, cumin, avocado crema, plantain salsa

**Beyond Meat Breakfast Burger 14**

Beyond Meat, fried havarti cheese, pickled peppers, wild arugula, tomato jam, roasted potato wedges

**Island Pork belly Sandwich 14**

Grilled pork belly, fried farm egg, cheddar jack cheese sauce, pickled island cabbage, chipotle tomato aioli, ciabatta, roasted potato wedges

**DRINKS BY ALAMAR**

**Quart of Sangria 24**

**Coconut Margarita** (serves 2) Served w/ice **24**

**Fort Point** animal IPA (San francisco, CA) **5**

**Woods Beer Co.** brut hibiscus ale (The Town, CA) **6**

**Hen House** oyster stout (Tracy, CA) **6**

**Oakland United** hefeweizen (The Town, CA) **5**

**Oakland United** black lager (The Town, CA) **6**

**DRINKS BY SOBRE MESA**

**(2 servings except for Flor Y Canto)**

**Sobre Mesa 20**

Mosswood light rum blend, Dominican rum, secret Sobre Mesa mamajuana mix, lime, grapefruit (\*contains small amounts of caffeine from yerba mate tea)

*{pour over ice and enjoy (this drink is pre-diluted)}*

**Flor Y Canto (large format, serves 4) 40**

Avua Cachaca Amburana, Singhani 63, Amaro Nonino, Yellow Chartreuse, cranberry/hibiscus syrup, lime, pineapple

*{pour over ice with a splash of soda water or sparkling wine and enjoy (this drink is pre-diluted)*

**Add Club Soda 3**

**Sunny Side 20**

Avocado oil washed reposado tequila, pineapple infused Bruto Americano, house sweet vermouth blend infused with kaffir lime

*{pour over ice and stir (this drink is NOT pre-diluted)}*

**Spicy Margarita 18**

Patron tequila silver, lime, agave, habanero bitters

**Sobre Cuba Libre 18**

Mosswood light rum blend, lime, Mexican cola

**Pina Colada Mimosa 16**

caramelized pineapple, cream of coconut, cava

**NON ALCOHOLIC DRINKS**

**Hibiscus Mint Iced Tea** **4**

**Pineapple Lemonade** **6**