

Alton's Kitchen & Cocktails est. 2010

STARTERS

- LOBSTER BISQUE whipped potatoes and a dash of sherry 8
- SPINACH & ARTICHOKE DIP warm tortilla chips 12
- CRAB FRIES crispy French fries, lump blue crab, Louie dressing 10
- JUMBO SHRIMP COCKTAIL house-made cocktail and remoulade 12
- HAWIIAN STYLE TUNA POKE* avocado, tomatoes, cucumbers, warm chips 14
- PRIME RIB STUFFED MUSHROOMS three cheese-horseradish stuffing 10

SALADS

- KALE CHICKEN CAESAR* parmesan cheese, rustic croutons, house-made dressing 14
- THE NORTH COVE roasted chicken, tomatoes, candied pecans, Craisins, goat cheese, croutons 15
- THE PITTSBURGH SALAD* grilled filet mignon, chopped bacon, tomato, blue cheese, fries 16
- CRAB AND SHRIMP LOUIE sliced avocado, tomatoes, egg with 1000 island dressing 16

WEEKEND BRUNCH 10-2pm

- EGGS BENIDICT* cure 81 ham, poached eggs, Hollandaise, cheddar grits 15
- PRIME RIB HASH* green chilies, caramelized onion, fried eggs 16
- CHICKEN & WAFFLE hand dipped tenders, apple-wood smoked bacon 15
- BRONX BAGEL SANDWICH* fried eggs, bacon, cheddar cheese, mayo, potatoes 11
- BAKED FRENCH TOAST caramel-pecan topping, jumbo breakfast sausage 14
- CREOLE SHRIMP & GRITS corn, asparagus, Andouille sausage 16

HOUSE SPECIALTIES

- FAMOUS FRENCH DIP* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 18
- CLASSIC CHEESEBURGER* fresh baked brioche bun, fully loaded with sharp cheddar 15
- CAJUN MAHI MAHI FISH SANDWICH wild greens, dill tartar, pickles, red onions 15
- all sandwiches served with choice of creamy coleslaw , kale salad or French fries*

- SEATTLE STYLE SALMON* marinated and grilled in a Pacific Rim glaze, served with green rice 15
- RAINBOW TROUT seasoned and grilled, house-made dill tartar, served with grilled asparagus 16
- ALL-NATURAL ROASTED CHICKEN warm demi glaze, served with green rice 16
- BABY BACK RIBS fall off the bone tender, served with a twice baked potato OR coleslaw and fries 18/26
- add Alton's house salad or Kale Caesar salad for \$7 or Cove salad for \$8 to any of our House Specialties*

VEGETABLES & SIDES

- Twice Baked Potato 7 - Jumbo Grilled Asparagus 6 - Vine-Ripe Tomatoes with Basil 6 - French Fries 4
- Creamed Spinach 6 - Green Rice 6 - Roasted Garlic Mashed Potatoes 4 - Pop-Overs with Honey Butter 6

HOUSE-MADE DESSERTS 9

- Oreo Ice Cream Sandwich *hot Belgian cholate sauce* - Warm Apple Walnut Cobbler *à la mode*
- White Cholate Bread Pudding *caramel pecan topping*

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies.
Menu selection and pricing subject to change,

ROSÉ & BUBBLES

Annalisa Moscato, Italy 8 / 29
Giuliana *Extra Dry* Prosecco, Italy 9 / 32
Gloria Ferrer *Private Cuvée Brut*, Sonoma 36
Hogwash *Grenache Rose*, California 9 / 32
Schramsberg *Mirabelle Brut Rose*, Napa 50

CHARDONNAY

Coastal Vines, California 7 / 26
Chalk Hill Winery, Sonoma Coast 12 / 40
Louis Jadot *Pouilly Fuisse*, France 50
Jordan, Russian River 52
Rombauer, Carneros 75

WHITE WINES

Pacific Rim Riesling, Washington 9 / 32
Sassi Pinot Grigio, Venezie 8 / 28
Simply Naked Sauv Blanc, California 8 / 28
Honig Sauvignon Blanc, Napa 11 / 38
Groth Sauvignon Blanc, Napa 46

Monday - Half Priced Bottles \$75 and under
Tuesday - \$4 Cold Beers on Tap
Wednesday - \$8 Specialty Martinis
Thursday - \$8 All Wines by the Glass
Saturday & Sunday- Bottomless Mimosas

Corkage Fee \$20/bottle

CABERNET SAUVIGNON

Coastal Vines, California 7 / 26
Liberty School, Paso Robles 10 / 36
Smith & Hook, Central Coast 13 / 44
Hardin, Napa Valley 56
Gundlach Bundschu, Sonoma 75
Faust, Napa 80
Heitz Cellar, Napa 90
Caymus Vineyards, Napa 110

PINOT NOIR

Lucky Star, California 8 / 28
Meiomi, Sonoma 12 / 40
Bouchaine, Carneros 43
Rex Hill, Willamette Valley 68

ZINFANDEL

1000 Stories *Bourbon Barrel*, Mendocino 10 / 36
Klinker Brick *Old Vine*, Lodi 38

RED WINES

Punto Final Malbec, Mendoza 8 / 28
Pessimist, *Petite Sirah, Syrah, Zinfandel* Paso Robles 39
Lucente Super Tuscan, Italy 52
Silverado Sangiovese, Napa 42

MERLOT

J Lohr *Los Osos*, Paso Robles 10 / 37
Hall, Napa 56

SIGNATURE MARTINIS & COCKTAILS

Employees Only 11
Tres Agaves tequila, agave nectar, fresh squeeze lemon

French Martini 11
Stoli Vanil, raspberry liquor and pineapple juice

Pomegranate Martini 11
Pama liqueur, 7X vodka, agave nectar, sweet & sour

La Pear‘tini 12
Grey Goose pear vodka, muddled lemon & ginger

Raspberry Lemonade 11
Bacardi Limon, raspberry liquor & fresh lemonade

Blue Goose 12
Grey Goose vodka & blue cheese olives

Bloody Charleston 8
Absolute Peppar, High Life chaser

Bourbon Berry 10
Red Stag, raspberry liquor, lemon, lime, orange & basil

Lake Breeze 10
Rain mango, Domain Canton, orange & mint, over Moscato

Cucumber Cooler 10
Uncle Val’s gin, ginger liquor, agave ,cucumber & lime

Al Collins 10
Hendricks, St. Germain, cucumber vodka, sour and lemonade

Rye Old Fashion 10
Bullitt Rye, orange, cherry, sugar & soda

COLD BEER

Fonta Flora Whippoorwill Witbier, *draft* Morganton 6
D9 Brown Sugar Brown Cow Ale, *draft* Cornelius 6

NoDa *Hop Drop’n Roll* IPA, 16oz can NC 7
Pabst Blue Ribbon American Lager WI 2.5

Sugar Creek Blood Orange IPA, *draft* Charlotte 6
Royal Bliss Cali King West Coast IPA, *draft* Denver 7

Corona Extra, Mexico 4
Stella Artois Lager, Belgium 5