

Alton's Kitchen & Cocktails

APPETIZERS

FRESH BAKED POPOVERS 5
warm out of the oven, honey butter

LOBSTER BISQUE 7
whipped potatoes and a dash of sherry

HOUSE-MADE GUACAMOLE 10
made daily, warm tortilla chips

CRISPY ASPARAGUS 10
Cajun tempura batter, Sriracha ranch dressing

CRAB FRIES 10
crispy fries, lump blue crab, Louie dressing

HAWAIIAN STYLE TUNA POKE* 13
avocado, tomatoes, cucumbers, warm chips

SHRIMP COCKTAIL 12
house-made cocktail and remoulade

SPINACH & ARTICHOKE DIP 11
warm tortilla chips

PRIME RIB STUFFED MUSHROOMS 10
three cheese-horseradish stuffing

HAPPY HOURS

EVERYDAY - \$6 appetizers from 3-6pm

SATURDAY & SUNDAY - Brunch from 10-2pm

MONDAY - half priced wine, \$75 and under

TUESDAY - \$6 cheeseburgers & \$4 draft beers

WEDNESDAY - Signature Martinis \$8

THURSDAY - All wines by the glass \$7

(EXCLUDES HOLIDAYS)

SALADS

KALE CHICKEN CAESAR* parmesan cheese, croutons, home made dressing 13

CRISPY CHICKEN SALAD avocado, tomatoes, chopped egg & bacon, mustard honey dressing 14

THE NORTH COVE roasted chicken, tomatoes, candied pecans, Craisins, goat cheese, croutons 14

THE PITTSBURGH* grilled filet mignon, chopped bacon, tomato, blue cheese, crispy French fries 15

CRAB AND SHRIMP LOUIE sliced avocado, Campari tomatoes, and eggs with 1000 island dressing 16

SOUP & SALAD Alton's house salad or kale Caesar* salad with Lobster bisque or today's soup 12

Champagne Vinaigrette; 1000 Island; Mustard-Honey; Roasted Garlic Ranch

LUNCH ENTRÉES

SHAVED PRIME RIB FRENCH DIP* served medium-rare, mayo, French fries 16

FAMOUS CHEESEBURGER* brioche bun, fully loaded with sharp cheddar, French fries 13

GRILLED CHICKEN CLUB ham, bacon, Jack cheese, mayo, arugula, tomatoes, with coleslaw 13

CAJUN FISH SANDWICH wild greens, chef's dressing, pickles, red onions, with creamy coleslaw 14

WEST COAST GRILLED FISH TACO flour tortillas, slaw, guacamole, cilantro, with green rice 15

SHRIMP NEW ORLEANS traditional Creole barbeque sauce, popcorn rice, griddled bread 16

SEATTLE STYLE SALMON* marinated and grilled in a Pacific Rim glaze served with green rice 15

ATLANTIC YELLOWFIN TUNA* seared to rare, champagne vinaigrette, Campari tomatoes 20

IDAHO RAINBOW TROUT seasoned and grilled, chef's dressing, served with French fries 15

CHICKEN TENDERS PLATTER with house-made dipping sauces, served with French fries 13

PARMESAN CRUSTED CHICKEN chopped tomatoes and capers with lemon dressed arugula 16

STEAK & FRITES* 5oz filet skewer with herb butter, served with French fries and dressed arugula 15

BABY BACK RIBS slow cooked nightly, half of a rack, finished on the grill, with French fries 16

add Alton's house salad, Cove salad, or kale Caesar salad to any entree 6*

20% gratuity add to all parties with 9 or more guest

BRUNCH

Saturday & Sunday 10-2pm

PRIME RIB HASH* 15
green chilies, caramelized onion, fried eggs

CHICKEN & WAFFLE 14
hand dipped tenders, apple smoked bacon

BRONX BAGEL SANDWICH* 10
fried eggs, bacon, cheddar cheese, mayo, potatoes

BAKED FRENCH TOAST 12
caramel-pecan topping, jumbo breakfast sausage

BRAISED LAMB* 16
cheddar grits, fried eggs, griddled bread

CREOLE SHRIMP & GRITS 16
corn, asparagus, Andouille sausage

CLASSIC EGGS BENEDICT* 13
Cure 81 ham, hollandaise, cheese grits

\$13 Bottomless Mimosa

— \$6 DAY DRINKIN —

RED OR WHITE SANGRIA - MIMOSA
PEACH BELLINI - SUNRISE - BLOODY MARY

*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.



Est. 2010

BUBBLES & ROSE

Annalisa Moscato, Italy 6 / 29
Andreola *Extra Dry* Prosecco, Italy 7 / 32
Gloria Ferrer *Private Cuvee Brut*, Sonoma 45
Moet & Chandon *Imperial*, France 80

Duckhorn Decoy *Rose*, California 8 / 26
Hogwash *Grenache Rose*, California 9 / 30
Gran Codorniu Pinot Noir Brut *Cava, Spain* 8 / 34
Shramsberg Mirabelle *Brut Rose*, Napa 56

MONDAYS

Half Price Bottles Up To \$75

WEDNESDAYS

\$8 Specialty Martinis

THURSDAYS

All Wines By The Glass \$7

CHARDONNAY

Round Hill, California 8 / 26
Hook or Crook Cellars, Lodi 10 / 33
Chalk Hill Winery, Sonoma Coast 12 / 40
Quilt *by Joe Wagner*, Napa 14 / 45
Cuvée Sauvage, Russian River 52
Louis Jadot *Pouilly Fuisse*, France 58
Jordan, Russian River 65
ZD, California 70
Rombauer, Carneros 75

OTHER WHITES

Alexander Valley Gewürztraminer, Mendocino 8 / 26
Kung Fu Girl Riesling, Washington 8 / 26
Slumberger Pinot Blanc, Alsace 28
Sassi Pinot Grigio, Venezie 8 / 26
Pighin Pinot Grigio, Friuli 11 / 35
Fernlands Sauvignon Blanc, New Zealand 8 / 26
Honig Sauvignon Blanc, Napa 36

CABERNET

Round Hill, California 8 / 26
Liberty School, Paso Robles 10 / 33
Smith & Hook, Central Coast 13 / 42
Atlas Peak, Napa 55
Dry Creek Vineyard *The Mariner*, Dry Creek 56
Conn Creek, Napa 65
Gundlach Bundschu *Estate Vineyard*, Sonoma 75
Faust, Napa 80
Heitz Cellar, Napa 90
Silver Oak, Alexander Valley 100
Caymus Vineyards, Napa 125

PINOT NOIR

Lucky Star, California 8 / 26
Böen, Tri-Application 11 / 35
Belle Glos *Las Alturas*, Santa Lucia 15 / 47
Bouchaine, Carneros 43
Rex Hill, Willamette Valley 68
Goldeneye, Anderson Valley 75

ZINFANDEL

1000 Stories *Bourbon Barrel*, Mendocino 10 / 33
Klinker Brick *Old Vine*, Lodi 38
Anniversario 62 *Riserva*, San Marzano 52
Old Ghost *Old Vine Zinfandel*, Lodi 65

MERLOT

J Lohr *Los Osos*, Paso Robles 10 / 33
Hall, Napa 52

MORE REDS

Punto Final Malbec, Mendoza 8 / 26
Cline Cashmere *Mourvedre, Petite Sirah* California 10 / 33
Pessimist, *Petite Sirah, Syrah, Zinfandel* Paso Robles 39
Gramercy Cellars *Lower East* Syrah, Washington 39
Jeff Runquist *R* Petite Sirah, Clarksburg 58
Lucente Super Tuscan, Italy 52
Silverado Sangiovese, Napa 40

MARTINIS

EMPLOYEES ONLY 10
Tres Agaves tequila, agave nectar, fresh squeeze lemon

FRENCH MARTINI 10
Stoli Vanil, raspberry liquor and pineapple juice

LA PEAR ‘TINI 11
Grey Goose pear vodka, muddled lemon & ginger

RASPBERRY LEMONADE 10
Bacardi Limon, raspberry liquor & fresh lemonade

BLUE GOOSE 11
Grey Goose vodka & blue cheese olives

GODIVA CHOCOLATE LATTE 11
Godiva Liquor, Stoli Vanil, 3 Olive Espresso vodka,
Crème de cacao, half-n-half

SIGNATURE COCKTAILS

COPPERLESS MOSCOW MULE 9
Somebody stole all of our copper mugs!

BOURBON BERRY 9
Red Stag, raspberry liquor, lemon, lime, orange & basil

MOJITO 8
Bacardi rum, simple syrup, muddled lime and mint

BLOODY CHARLESTON 7
Absolute Peppar, beer chaser

LAKE BREEZE 9
Rain mango, Domain Canton ginger liquor,
muddled orange and mint, over Moscato

RYE OLD FASHION 9
Bullitt rye, orange, cherry, sugar & soda

NEGRONI 8
Barrel rested gin, Campari, sweet vermouth

CUCUMBER COOLER 9
Uncle Val’s gin, ginger liquor, agave ,cucumber & lime

AL COLLINS 9
Hendricks gin, St. Germain, Rain cucumber
vodka, house-made sour and lemonade

MAKERS MARK MANHATTAN 9
Classic on the rocks

FRESH SQUEEZED MARGARITA 8
Lunazul tequila, triple sec, house-made sour mix

DARK -n- STORMY 8
Goslings rum and ginger beer

COLD BEER

FAT TIRE Amber Ale, *draft* NC 6
SIERRA NEVADA Pale Ale, *draft* NC 6
SUGAR CREEK Blood Orange IPA, *draft* NC 6
GOOSE ISLAND IPA, *draft* IL 6

STIEGL Radler, Austria 5
CORONA EXTRA, Mexico 4
STELLA ARTOIS Lager, Belgium 5
BAD PENNY Brown Ale, NC 5
LAGUNITAS *Lil Sumpin Sumpin* Ale, CA 5
NoDa *Hop Drop’n Roll* IPA, *16oz can* NC 7
PABST BLUE RIBBON American Lager WI 2.5
MILLER HIGH LIFE American Lager WI 1.5