

## SHARES & STARTERS

### GUACAMOLE & CHIPS 17

*crispy corn tortilla chips, red salsa*  
(GF, VG, V)

### CHARRED BRUSSEL SPROUTS 18

*charred, lime and honey glaze, marcona almonds,  
smoked sea salt*  
(GF, V)

### FRIED CALAMARI 18

*fried calamari, charred lemon, shishito peppers,  
hoja santa remoulade*

### ROASTED CHICKEN TAQUITOS 16

*mexican crema, avocado purée, roasted tomato salsa,  
shredded lettuce, cotija cheese*

### WINGS 18

*choice of:  
lemon pepper, bbq, buffalo, plain  
served with crudité and ranch*  
(GF)

### ROASTED ACHIOTE BABY CARROTS 16

*herbed labneh, candied hazelnuts, fresh herbs,  
aleppo pepper*  
(V)

### CAULIFLOWER AL PASTOR 16

*roasted zucchini salsa, charred pineapple*  
(GF, VG)

### SHOYU AHI POKE 23

*marinated tuna, seaweed, cucumber, avocado purée,  
furikake, spicy aioli, tobiko, mango, green onions,  
crispy onions, leek, wonton chips*

### ENSENADA SHRIMP CEVICHE 23

*shrimp ceviche, tomatoes, red onion, cucumber,  
cilantro, avocado, radish, tostadas*  
(GF)

### PULPO A LA BRASA 21

*paprika rubbed octopus, macha fingerling potatoes,  
olive and sundried tomato chutney, mustard frill, leek ash,  
ají aioli*  
(GF)

### HUMMUS 16

*sautéed shishito peppers, sweet peppers,  
crispy chickpeas, pita bread*  
(V)

### ALBACA BOARD 29

*chef selection of three charcuterie meats,  
three california cheeses, preserved fruit,  
rustic sourdough bread, olives and seasonal jam*

## SOUPS & SALADS

### SOUP OF THE DAY 15

*ask your server about today's  
homemade soup*

### TORTILLA SOUP 16

*tomato broth, diced chicken, avocado,  
tortilla strips, sour cream*  
(GF)

### BEET & CITRUS SALAD 18

*arugula, mustard frill, radicchio, oranges,  
herb labneh beet purée, pistachio, honey*  
(GF, VG)

### HOUSE GARDEN SALAD 16

*market greens, cucumber, baby carrots, leek ash  
heirloom cherry tomatoes, shaved radish,  
green goddess dressing*  
(GF, VG)

### CLASSIC CAESAR 16

*romaine lettuce, garlic croutons, pecorino cheese,  
parmesan cheese, caesar dressing*  
(V)

### BAJA QUINOA SALAD 19

*grilled portobello mushroom, baby greens, avocado,  
roasted corn and black bean pico de gallo, radish,  
egg, cotija cheese, chili-lime tortilla crisps,  
chipotle ranch*  
(GF, V)

### SALAD PROTEINS

*add chicken: 8 | salmon: 10 | shrimp: 10  
carne asada: 10 | crispy tofu: 8*

## FLATBREADS

### MARGHERITA FLATBREAD 19

*san marzano tomato sauce, fresh mozzarella,  
heirloom tomato, fresh basil, herb oil*  
(V)

### PROSCIUTTO FLATBREAD 23

*garlic butter, fig jam, brie cheese,  
mozzarella cheese, prosciutto, tossed arugula*

### CHICKEN BACON RANCH 21

*ranch béchamel, grilled chicken, bacon,  
red onion, mozzarella, jack cheese, chive*

Gluten Friendly - GF  
Vegan - VG  
Vegetarian - V

## HANDHELDS

served with house made chips or fries, upgrade to fresh fruit cup, salad or garlic parmesan fries for \$3

### TURKEY BLTA 22

*thin sliced turkey, bacon, tomato, lettuce, avocado, multigrain bread*

### BIRRIA GRILLED CHEESE SANDWICH 24

*spiced braised short rib, birria jus, sourdough bread, onion, cilantro, pepperjack cheese*

### KOREAN FRIED CHICKEN SANDWICH 23

*brioche bun, korean fried chicken, lettuce, gochujang honey glaze, cucumber, sesame aioli*

### CORONADO BURGER 21

*double wagyu beef patty, brioche bun, lettuce, tomato, onion, pickles, cheddar cheese, special sauce*  
+bacon \$3

### ALBACA BURGER 23

*double wagyu patty, brioche bun, jalapeño relish, cream cheese, pepper jack cheese, crispy onions*

### PORTOBELLO SANDWICH 21

*grilled portobello mushroom, ciabatta bun, sweet pepper jam, goat cheese, arugula*  
(V)

## BOWLS

### BAJA BOWL 23

*black beans, quinoa and lentil pilaf, seasonal vegetables, avocado, charred lemon*  
(GF, VG)

### BAYSIDE BOWL 23

*quinoa and lentil pilaf, sweet potato, garbanzos, roasted broccoli, hummus, avocado, shredded carrots*  
(GF, VG)

#### BOWL PROTEINS

*chicken: 8 | salmon: 10 | shrimp: 10*  
*carne asada: 10 | crispy tofu: 8*

## SIDES

GARLIC PARMESAN FRIES 9

MACHA FINGERLING POTATOES 10

SEASONAL VEGETABLES 9

BOULE BUN W/ HOUSE-MADE CORN BUTTER 12

## TACOS

served with chips & salsa

### BEER BATTERED FISH 20

*corn tortilla, cabbage, pico de gallo, crema, chipotle remoulade*

### CHICKEN ADOBADA 19

*corn tortilla, cilantro, onion, charred pineapple, red salsa*  
(GF)

### CARNE ASADA 19

*corn tortilla, guacamole, cilantro, onion, red salsa*  
(GF)

## DINNER SPECIALS

available from 5pm daily

### MARY'S HALF CHICKEN 39

*slow-roasted citris brined half chicken, albaca chicken jus, seasonal root vegetables*  
(GF/DF)

### NEW YORK STRIP LOIN 49

*10oz new york strip, grilled broccoli, macha fingerling potatoes, guajillo demi-glaze, crispy onions and potatoes*  
(GF/DF)

### BBQ JUMBO SHRIMP 36

*wood-grilled shrimp, charred corn polenta, roasted baby carrots, pea shoots, macha butter*  
(GF)

### VERACRUZ MEXICAN SEABASS 38

*pan-seared seabass, israeli couscous, miso butter, veracruz sauce, escabeche vegetables, cilantro blossom*

### ALBACA SEAFOOD PASTA 39

*shrimp, calamari, mussels, & scallops, tomato sauce, fresh fettuccine, garlic parmesan crumble*

### SHORT RIB CAVATELLE 38

*braised short rib, slow-simmered tomato ragù, shiitake mushrooms, fontina fondue, garlic parmesan crumble*

Gluten Friendly - GF

Vegan - VG

Vegetarian - V

20% staff charge will be added to groups of 6 or more guests and distributed 100% to the staff providing service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illnesses.