

THE ALBATROSS

“ARTISANAL FOOD, LOCAL BREWS, SPIRITS & GREAT VIEWS”

TRADITIONAL PUB STYLE FOOD MADE WITH
FRESH & LOCAL INGREDIENTS

“We make good food and good times our business. When you’re here you’re among friends.”

DECK SITTING

PROVOLONE WEDGES

Smoked provolone cheese, beer-battered and deep-fried, drizzled with honey mustard and balsamic reduction
12.00

ONION RINGS

A pile of fresh, thick-cut onions, hand-battered and golden brown. Served with barbecue sauce.
10.00

PORK NACHOS

A mountain of fresh tortilla chips, topped with pulled pork, pico de gallo, shredded cheddar-jack cheese, jalapeños, green onions, and cilantro-lime crème fraiche. Served with a side of salsa.
18.00

ALBATROSS WINGS

One pound of meaty, jumbo chicken wings tossed in classic buffalo, barbecue sauce or cajun rub. Served with carrots, celery, and blue cheese dressing.
17.00/LB

RISOTTO POPPERS

Creamy risotto filled with jalapenos and colby-jack cheese, breaded and fried, served with cilantro-lime crème fraiche
10.00

HOUSE SANDWICHES

-All sandwiches are made with ***Boar's Head*** meats and cheeses, served on ***North Star Bakery*** bread w/side of fries
Substitute onion rings for french fries (add 4.00)

CLASSIC BURGER

1/2 lb kobe beef patty topped with choice of cheese, lettuce, tomato, onion, and mayonnaise on an artisanal burger bun
19.00

CHEESESTEAK

Thinly sliced steak grilled with onions, peppers, and mushrooms, topped with American cheese. Served on an artisanal ciabatta roll
19.00

BLTAC

Bacon, lettuce, tomato, avocado, mayonnaise, and cheddar cheese melted on an artisanal ciabatta roll.
\$19.00

CUBANO

Pulled pork drizzled in mojo, ham, pickles, onion, mustard, and swiss cheese grilled on an artisanal ciabatta roll.
19.00

ALBATROSS FINGERS

Because you demanded it! Hand-cut and hand-breaded strips of chicken breast, fried until golden and crispy, served with a pile of french fries and a ramekin of barbecue sauce for dipping.
\$17.00

SETTLERS CLUBHOUSE

Triple decker with ham, turkey, bacon, lettuce, tomato, mayo, Swiss & American cheese on choice of bread
20.00

BLACKENED CHICKEN FLORENTINE

A sliced, blackened chicken breast, served on a grilled focaccia roll with béchamel, swiss cheese, tomatoes, and spinach.
\$19.00

HOUSE SPECIALTY BURGERS

\$22.00

TRUFFLE BURGER

Our half-pound kobe beef patty topped with crimini mushrooms, caramelized onions, crisp lettuce, and tangy blue cheese, and then finished off with white truffle-infused olive oil.

INFERNO BURGER

We season our half-pound kobe patty with a special spicy version of our house seasoning, then we finish it with pepper jack cheese, our famous candied jalapeños, and a calabrian chili sauce. We even add a spicy kick to the french fries.

PIZZA BURGER

Our pizza burger features our half-pound kobe beef patty, topped with our fresh, house-made pizza sauce, grilled pepperoni, and melted mozzarella cheese.

THE KILLER B

Bacon, Blue cheese, and Barbecue:
the three B's are a killer combination atop our half-pound kobe patty.
We finish it off with a slice of red onion and a pickle.

THE PARTHENON

House-made hummus, fresh spinach, tomatoes, and feta cheese,
all piled on our half-pound kobe beef patty

BAY BURGER

Half-pound kobe patty, topped with crisp hydroponic lettuce
juicy tomatoes, pepper jack cheese, caramelized onions, thick-cut bacon, and our special chipotle aioli

FAIRWAY BURGER

Half-pound kobe burgers, topped with imported Swiss cheese, grilled mushrooms,
sliced avocado, crisp hydroponic lettuce, fresh tomato and onion.

SIGNATURE HOUSE PIZZA

\$28

ROYAL ALBATROSS

pepperoni, sausage, ham, mini portobello,
kalamata olive, onion, bell peppers

ON THE GREEN

broccoli, mushrooms, onion, artichokes,
spinach, roasted garlic, bell peppers

FIRECRACKER

pepperoni, sausage, onion,
jalapeños, chipotle tabasco

MAUNA KEA

ham, pineapple, house candied
jalapeños & coconut

MOUNT REDOUBT

smoked gouda,
bacon, sausage

Build your own 30.00