



LUNCH

STARTERS

marinated olives	<i>thyme, rosemary, garlic, lemon, Joelle olive oil</i>	3
grilled flatbread	<i>roasted butternut squash, grilled radicchio, smoked mozzarella cheese</i>	8
peperonata	<i>olive oil-braised pepper, basil, pine nut, pecorino, grilled ciabatta</i>	3
black mussels	<i>steamed local mussels with italian bacon, garlic, sherry wine, parsley</i>	9
charcuterie	<i>house-cured meats, mustards, pickled vegetables</i>	6 / 18
calamari	<i>flash fried, pesto aioli</i>	8

SOUPS

roasted pumpkin	<i>Joelle Olive Oil, toasted pumpkin seed</i>	5
soup du jour	<i>changes daily</i>	5

SALADS

alc salad	<i>Shepherds Farm lettuce, red onion, avocado, pecorino, café vinaigrette</i>	6
apple	<i>wild arugula, celery, roasted marcona almond, dried sour cherry, apple cider vinaigrette</i>	10
wild salmon	<i>Sheperds Farm lettuce, grain mustard crouton, tomato, green bean, caper, red onion, goat cheese, sherry vinaigrette</i>	15
niman ranch lamb	<i>baby spinach, grilled lamb loin, cherry tomato, sun dried black olive, red onion, feta, basil vinaigrette</i>	17
riviera seafood	<i>baby greens, grilled prawns, sea scallops, crab, tomato, onion, cucumber, café vinaigrette</i>	17
local beet	<i>wild arugula, pistachio, Sommers Farm tangerine, goat cheese, lemon vinaigrette</i>	10
cosmo	<i>romaine lettuce, roasted free range turkey, blue cheese, toasted pecan, avocado, tabasco vinaigrette</i>	13
tyler	<i>romaine lettuce, Jidori chicken, bacon, blue cheese, avocado, red onion, tomato, café vinaigrette</i>	13



LUNCH

SANDWICHES

(served with your choice of salad, soup, sub alc fries for \$1)

italian	<i>capicola, mortadella, genoa, romaine lettuce, tomato, provolone, balsamic vinaigrette on a hoagie</i>	13
grilled portabello	<i>shredded purple cabbage, julienne carrot, sprouts, cucumber, aioli, havarti cheese, ciabatta</i>	10
hot pastrami	<i>caramelized onion, provolone, dijon mustard, rye bread</i>	13
alc club	<i>roasted free range turkey, house made-bacon, BD Farm red leaf lettuce, tomato, avocado, aioli, sourdough</i>	13
curry chicken	<i>Jidori curry chicken salad, BD Farms red leaf lettuce tomato, aioli, toasted sourdough (can be served as a salad)</i>	13
alc cheese burger	<i>San Julian Ranch beef, house-made bacon, arugula, havarti cheese, channel island sauce, brioche bun</i>	13
vietnamese banh mi	<i>slow roasted Niman Ranch pork, pickled carrot, daikon radish, Maggi's aioli, cilantro, Jidori pâté, toasted French roll</i>	12
crab cake	<i>blue crab, alc slaw, pine nut relish, avocado, lemon vinaigrette on a hoagie</i>	14
el niño	<i>your choice of half sandwich served with a cup of soup and alc salad</i>	14

PLATES

moroccan cous cous	<i>toasted cous cous, golden raisin, marcona almond, sun dried olive, Da Vall Farm date, mint, harissa, lemon yogurt</i>	12
black cod puttanesca	<i>tomato, olive, capers, garlic, chili flake, white wine, parsley, grilled bread</i>	13