

ALICE'S RESTAURANT WOODSIDE, CALIFORNIA

Domestic Beers on Tap[†]

Anderson Valley Boont Amber Ale 5.8% alc; 16 IBU's. Boonville, CA	\$7.00
Devils Canyon Full Boar Scotch Ale 7.4% alc, 12 IBU's. San Carlos, CA	\$8.00
Deschutes Fresh Squeezed IPA 6.4% alc; 60 IBU's. Bend, OR	\$8.00
21st Amendment Blood Orange IPA 7% alc. 70 IBU's. San Francisco, CA	\$8.00
Allagash White 5.1% alc; 9 IBU's. Portland, Maine	\$8.00
Sierra Nevada 5.67% alc; 37 IBU's. Chico, CA	\$7.00
Fort Point Brewing Westfalia Red Ale 5.6% alc; 16 IBU's San Francisco, CA	\$7.00
Firestone Walker 805 Blonde Ale 4.7% alc. 20 IBU, Paso Robles CA	\$7.00
North Coast Scrimshaw Pilsner 4.4% alc; 22 IBU's. Fort Bragg, CA	\$7.00
Bear Republic Racer 5 IPA 7% alc.; 75+ IBU's. Healdsburg, CA	\$8.00



Alice's Rotating Tap[†] \$8.00

Bottled Beer

Domestic \$4.00 † Bud • Bud Light • Coors • Coors Light

Premium / Imported \$5.25 †

Anchor Steam • Stella Artois • Guinness Draught • Pacifico
Corona • Golden State Gingergrass Hard Cider • Crispin Hard Cider
Omission Pale Ale (Gluten Free) • Clausthaler (Non Alcoholic)

WINE[†]

Domestic Red Wine Selection	Glass	Bottle
Thomas Fogarty 2012 Skyline Blend—Santa Cruz Mt. CA		\$41
Meiomi 2016 Pinot Noir—Monterey/Santa Barbara/Sonoma CA	\$12	\$41
Rosso 2014 Di Ca'Momi California Red—Napa CA	\$9	\$30
Martella 2012 Syrah—Santa Cruz Mt. CA		\$44
Richshaw 2016 Cabernet Sauvignon—Napa Valley CA	\$9	\$30
Ryder Estate 2014 Merlot—Central Coast CA	\$10	\$33
House Red \$6.00 Glass / \$19.00 Bottle		

Domestic White Wine Selection	Glass	Bottle
Coppola Sophia 2016 Rosé—Monterey County CA	\$8	\$28
Imagery Estate Sauvignon Blanc—Monterey CA	\$9	\$30
Bonterra All-Organic Viognier—Mendocino County CA	\$9	\$30
Martella 2013 Sauvignon Blanc—Lake County CA		\$33
Franciscan Estate Chardonnay—2014 Napa Valley CA	\$12	\$42
Dreyer 2013 Chardonnay—Sonoma CA	\$9	\$30
House White \$6.00 Glass / \$19.00 Bottle		

Mimosa \$9.50

[†] tax included in price

Please let your server know in advance if you wish to split checks. Prices, availability, and menu subject to change without notice. Sorry, we can't be responsible for lost, stolen or damaged articles. Banquets & Private parties welcome. All items available to go. 7.11.18 Green

Try Our New All Organic Spirits & Cocktails! Ask Your Bartender About the Drink Special of the Day!

Ginger Crisp \$12

Tru Vodka, Ginger Liqueur,
Fresh Lime, Ginger Beer and Cayenne

Whiskey Sunshine \$12

Bulliet Bourbon, Orange Liqueur,
Fresh Lemon, Simple Syrup

Alice's Famous Bloody Mary or Maria \$11

Delicious Housemade Bloody Mary Mix
and your choice of Vodka or Tequila

Classic Cadillac Margarita \$12

Cazadores Reposado, Fresh
Lime, Agave, Cointreau Float

Seasonal Margarita \$11

Summer Splash \$12
Ginger, Hibiscus, Tru Vodka,
lime, champagne float

Hibiscus Margarita \$12

Hibiscus, Cazadores blanco,
lime, simple syrup, Cointreau

The Ol' Pick Me Up \$12

Iced coffee, Kahlua, Stoli Vanilla,
Baileys, topped with whipped cream

Garden Gimlet \$12

Tru Gin, lime, simple syrup,
fresh cucumber, basil

Blackberry Mint Julip \$12

Redwood Empire Bourbon, muddled
blackberries and mint, simple syrup, soda

Elderberry Cosmo \$12

St. Germain Elderberry Liqueur,
lime, Hangar 1 Rose Vodka, cranberry

Happy Hour

Monday-Friday

3-7 pm in Bar Only

\$5 daily food specials

Mon—Brisket Sliders

Tues—Taco

Wed—Wings

Thurs—Nachos

Fri—Pulled Pork Sliders