

# ALICE'S RESTAURANT WOODSIDE, CALIFORNIA

*Breakfast served until 2pm*

## **Alice's Omelette \$15.15**

Three egg omelette with bacon, avocado, tomato, and Swiss cheese- served with country potatoes and toast

## **Vegetarian Omelette \$14.15**

Portobella mushrooms, roasted red peppers, onions, and spinach

## **2 Eggs Breakfast \$11.15**

Two eggs breakfast, served with country potatoes and toast. \$11.15  
add sausage, chorizo, ham or bacon \$2.80

## **Ducati \$13.65**

2 Eggs, 2 Bacon, 2 French Toast

## **Huevos Rancheros \$13.65**

2 eggs served with red or green salsa, beans, rice, and guacamole on corn tortillas

## **Biscuits & Gravy**

2 Homemade biscuits, smothered in Alice's homemade country gravy \$9.00

## **Breakfast Burrito \$13.75**

Flour tortilla filled with scrambled eggs, cheddar and jack cheeses, and your choice of bacon, sausage, ham, or chorizo. Served with country potatoes

## **Traditional Eggs Benedict \$13.90**

Poached eggs with ham on a English muffin and topped with hollandaise

## **Redneck Benedict \$15.25**

Poached eggs and bacon on a house made biscuit topped with our sausage gravy

## **Potato Benedict**

2 poached eggs over 2 homemade potato cakes, topped with a sundried tomato hollandaise sauce. Served with mixed greens in a cilantro vinaigrette. \$14.65

## **2 Buttermilk Pancakes \$10.45 add fresh fruit \$2.50**

## **French Toast \$10.45 add fresh fruit \$2.50**

## **Belgian Waffle \$11.15 add fresh fruit \$2.50**

## **Organic Steel Cut Oats \$7.75 add fresh fruit or nuts & raisins \$2.50**

## **House-made Granola & Organic Yogurt \$11.35 add fresh fruit \$2.50**

## **Appetizers and Salads**

Regular, Garlic or Sweet Potato Fries \$3.25-\$6.25

Beer Battered Onion Rings \$4.95/ \$6.95

Buffalo Wings \$11.95

Mozzarella Sticks \$7.95

**Caesar Salad \$11.95**

**House Salad \$7.25**

Mixed greens, cucumber, seeds, hearts of palm, citrus vinaigrette

**Kale Salad \$12.95**

Organic baby kale, parmesan cheese, toasted pine nuts, avocado vinaigrette

## **Specials**

**Baby Back BBQ Pork Ribs**

**½ Rack \$20.85 Full Rack \$30.85**

Served with fries and coleslaw

## **Brisket Sandwich**

Smoked in house for 12 hours. Served on a bun with coleslaw and Kettle chips \$12.95

## **Pulled Pork Sandwich**

Slow cooked pulled pork served on a bun with coleslaw and Kettle chips \$12.95

## **Burgers and Sandwiches**

All served with potato chips, pickles, lettuce, tomato, onion, and mayo

**Hamburger \$9.75**

**Cheeseburger**— Cheddar, Jack, Pepperjack, OR Swiss \$10.75

**Jalopy**— BBQ sauce, bacon, jalapeño, grilled onion, and jack cheese \$12.95

**Lemans**— Sautéed onions and mushrooms with Swiss cheese \$11.95

**BMW Burger**— Bacon, sauteed mushrooms, Worcestershire sauce & jack \$12.95

**Beyond Burger**— Plant based meatless burger \$14.95

**Wagyu Beef Burger** 1/2 Pound American  
Kobe Beef Burger from Thompson Ranch \$15.65

**BLT**—Applewood bacon with tomato and lettuce on toasted sourdough \$11.60

**Veggie Sandwich**—Portobella mushroom, roasted red bell peppers, onion, avocado, lettuce, tomato, jack cheese, and balsamic vinegar on a ciabatta roll \$13.75

**Grilled Chicken Sandwich**— Basil pesto - served with lettuce, mayo, tomatoes and onions on a ciabatta roll (free range chicken and 100% natural) \$13.65

**Grilled Fish Sandwich**— Local fish filet with lettuce, tomato, onion, and a spicy aioli on a ciabatta roll \$14.65

**Albacore Tuna Melt**— Wild Planet Albacore Tuna with cheddar cheese on grilled sourdough \$11.85

## Beverages

**Fresh Squeezed Orange or Ruby Red  
Grapefruit Juice from Viola in Berkeley**

Sm. \$4.10 Lg. \$5.10

**Milk, Apple Juice, V8,  
Cranberry, Pineapple Juice**

Sm. \$2.50 Lg. \$3.25

**Coffee, Iced Coffee**, organic & fair trade

\$3.95

**Hot Tea** assorted, **Hot Chocolate,  
Hot Apple Cider**

\$3.75

**Iced Tea, Cola, Diet Cola,  
Lemon-Lime, Lemonade**

\$3.65

**Devil's Canyon Rootbeer**

locally made with organic sugars

\$4.50

**Sparkling Water**

(Crystal Geysir) \$3.25

**Q-Spectacular  
all natural Gingerbeer**

\$4.95

**Devil's Canyon Root Beer Float**

\$7.25

**Moss Beach Kombucha**

Hibiscus Lime or Meyer Lemon Cayenne

\$7.50

## Desserts

**Fresh Baked Pies from  
Woodside Bakery**

Boysenberry Pie \$6.95

Peach Pie \$6.95

Apple Pie \$6.95

**Ala mode** (add \$3.00)

**Homemade Cinnamon Coffee Cake**

\$6.00

**Raspberry Cheesecake**

\$7.75

**Mudd Pie**

made with coffee ice cream \$7.95

**Flourless Chocolate Cake**

made in house with chocolate and more  
chocolate and a scoop of vanilla ice cream \$8.50

**Chocolate Molten Cake**

with two scoops of ice cream \$7.95

**Ice Cream Sundae**

Vanilla Ice Cream with chocolate sauce,  
homemade whipped cream and a cherry \$6.25

**Vanilla Ice Cream**

Cup \$3.10 Bowl \$5.10

**We strive to use the finest local, natural, and organic ingredients! Our produce comes from Pacific Produce – a company committed to supporting local, sustainable run, family farms. Some of our beef comes from Markegard Family Ranch who is committed to providing locally born, raised and processed grass-fed beef.**

**Wine, Beer and Cocktail Menu available upon request.**