

Rather than offering individual starters and main courses, Alara serves dishes that are designed for sharing and brought to the table continuously throughout your meal.

Small Plates

Smoked Carrot Hummus

spiced oil, black garlic molasses, Fresno chilies, pickled carrots, crispy chickpeas, dill, sourdough crostinis
GFR, VG 15

H.O.P. Cakes

heart of palm, citrus frisée salad, avocado aioli, five spice vinaigrette *GF, VG 18*

Korean Corn Dogs

wasabi mayo, furikake, soy pearls, micro cilantro *GF 19*

Wagyu Tartare*

dill pickle, Dijon mustard, red onion, parsley, Kewpie mayo, shallot & vinegar caviar, potato chips *GF 20*

BBQ Pork Buns

seasoned pork, house BBQ sauce, housemade pickles, shaved white onion 18

Chef's Aguachile*

pickled fresno, micro cilantro, sesame crisp *GF 24*

Jumbo Shrimp & Lobster Tail Cocktail

cocktail sauce and remoulade *GF 36*

Tuna Crudo*

yuzu tamari, avocado aioli, fresh citrus, togarashi *GF 22*

Chilled Seafood Platter*

Chef's Aguachile
Chilled Jumbo Shrimp
Cold Water Lobster Tail
Scallop Crudo
King Crab Salad
Tuna Crudo *GF MKT*

Sauces

mignonette
remoulade
house-made cocktail
yuzu tamari

Fresh Greens

Hearts Of Palm Salad

seasonal vegetables, grapefruit, orange, sunflower shoots, toasted sunflower seeds, white balsamic vinaigrette *GF, VG 16*

Caesar Salad*

shredded romaine & kale, crispy parmesan & sourdough croutons, shaved cured egg yolk, Caesar dressing *GFR 14*

Chopped Salad

romaine lettuce, crispy chickpeas, grape tomatoes, aged Manchego cheese, fresh herbs, red onion, blackened chicken, avocado & lime dressing *GF 19*

Prime Meats

Wagyu Sampler*

American, Australian & Japanese A-5, rosemary truffle butter, bone marrow demi, Alara's chimichurri *GF 175*

32oz. Tomahawk Ribeye*

rosemary truffle butter, bone marrow demi, Alara's chimichurri *GF MKT*

14oz. USDA Prime New York Strip*

center cut strip, served with rosemary truffle butter, bone marrow demi, Alara's chimichurri *GF 70*

8oz. Center Cut Filet*

rosemary truffle butter, bone marrow demi, Alara's chimichurri *GF 60*

Large Plates

Pork Shank Tacos

corn tortillas, pickled onions, pineapple pico, salsa verde, salsa taqueria, limes, queso fresco *GF 38*

Fish Taco

flash-fried branzino, corn tortillas, pickled onions, pineapple pico, salsa verde, salsa taqueria, limes, queso fresco *GF 49*

Chicken Milanese

lemon & truffle vinaigrette, arugula &, shaved Parmigiano Reggiano, roasted shiitake mushrooms, spring asparagus, charred lemon *GF 39*

Glory Bay King Salmon*

charred broccoli, lemon curd, maldon salt *GF 46*

Pastas

Lobster & Pea Carbonara*

rigatoni, mint, crispy pancetta, carrot puree, peas, egg yolk, shaved parmesan, black pepper, pea tendrils *GFR 49*

Thai Shrimp Tagliatelle

lime & peanut sauce, coconut, edamame beans, green onion, micro cilantro, Marcona almonds, bean sprouts, carrots, bell pepper *GFR 33*

Pot Roast Agnolotti

fontina & potato sauce, seasonal mushrooms, shaved Manchego cheese, glazed mirepoix 29

Vegetarian Bolognese

gnocchi, Parmigiano Reggiano, EVOO, fresh basil *GF, V, VGR 25*

Duroc Crown Rack Of Pork*

Galician sauce, olive-tomato salad *GF 45*

Willow Bend Farms Lamb Chops*

four bone-in chops, served with rosemary truffle butter, bone marrow demi, Alara's chimichurri *GF 70*

Seared Bristol Bay Sea Scallops

spring pea, leek & pancetta sauté, radish, crispy prosciutto, parmesan fondue, pea tendrils *GF 54*

Chicken Pomodoro

tagliatelle pasta, fresh mozzarella, basil, grated Parmigiano Reggiano *GFR 39*

Accompaniments

Yukon Gold Mashed Potatoes

with chive & pepper *GF, V 10*

Crispy Potato Wedges

Nduja bacon butter *GF, VR 10*

Broccoli & Cheese

crispy pancetta, toasted breadcrumbs *GF, VR 12*

Glazed Carrots

berbere spice, yogurt, cilantro, mint, toasted pepitas *GF, VR 12*

Spring Asparagus Sauté

mushroom, lemon curd, crispy chicken skin *GF, VR 14*

Lobster Gnocchi

cheddar cheese sauce, chive *GF 26*
add shaved truffle +10

Desserts

Each dessert serves two people.

Strawberry Bliss

strawberry mousse, vanilla cream, citrus cake, strawberry gel, chocolate ganache 16

Creamsicle Cloud

passionfruit curd, orange & vanilla mousse, color shifting glaze *GF 17*

Raspberry Semifreddo

honeycomb, whipped honey ganache, beet meringue *GF 15*

Midnight Chocolate Profiteroles

chocolate sauce, coffee-ginger ice cream 15

Alara is a Looking Glass Hospitality Restaurant.
LookingGlassHospitality.com

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.
*Consuming raw or undercooked meat, seafood, shellfish, or eggs may pose an increased risk of foodborne illness.

GF gluten-free **GFR** gluten-free by request (gluten-free bread +3) **V** vegetarian **VR** vegetarian by request **VG** Vegan **VGR** Vegan by request

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we're unable to guarantee that any item is completely free of allergens.



Signature Cocktails

Smoked Pear 18

mezcal, Frangelico, ginger syrup, prickly pear purée, fresh lemon, smoke dome

Life's a Peach and Then You Rye 16

rye, Ancho Reyes chile liqueur, peach purée, fresh lemon

Mi Amaro 17

Corazón single barrel añejo tequila, Amaro Nonino, Carpano Antica, St. Germaine

Pain Killer 16

Kraken rum, Hard Truth toasted coconut rum cream, pineapple juice, orange juice, nutmeg

La Louisianne 16

rye, Bénédictine, Carpano Antica sweet vermouth, absinthe, Peychaud's bitters, Luxardo cherries

Cucumber Collins 14

Hendrick's gin, ginger syrup, fresh cucumber, lemon, club soda

Crystal Head Martini 16

Crystal Head vodka, Bénédictine, Carpano Bianco vermouth

Mocktails

Spicy Hibiscus Margarita 14

non-alcoholic tequila, agave, Fresno-hibiscus syrup, fresh lime, habanero-hibiscus rim

Verjus Pear 14

verjus blanc, prickly pear puree, ginger ale

Passion Fruit Spritz 14

passion fruit purée, house grenadine, soda, boba

Wines By The Glass

Sparkling

Moscato D'Asti, Sourgal, Elio Perrone, *Italy* 12

Brut, Nicolas Feuillatte, *Champagne, France* 25

Brut Rosé, Nicolas Feuillatte, *Champagne, France* 32

Rosé

Campuget 1753, Costières de Nîmes, *Rhône Valley* 12

White

Riesling, Eroica, *Columbia Valley, WA* 11

Sauvignon Blanc, Dashwood, *Marlborough, NZ* 10

Pinot Grigio, Rottensteiner, *Alto Adige, Italy* 13

Chardonnay, Patz and Hall, *Sonoma, CA* 16

Chardonnay, Domain Joseph Drouhin, *Mâcon-Villages, France* 17

Red

Pinot Noir, A to Z Essence, *Oregon* 17

Pinot Noir, Elk Cove, *Willamette Valley, Oregon* 20

Merlot, Revelry, *Columbia Valley, WA* 13

Red Blend, Daou Pessimist, *Paso Robles, CA* 14

Syrah, E. Guigal, *Côtes du Rhône, Rhône, France* 13

Barbera del Monferrato, Hic et Nunc, *Italy* 14

Cabernet Sauvignon, Quilt, *Napa Valley, CA* 19

Zinfandel, Seghesio, *Sonoma County, CA* 13

Coravin Selections

Merlot, Château Lassègue Grand Cru, *Saint-Émilion, Bordeaux, France* 32

Cabernet Franc, Palazzo, *Napa Valley, CA* 44

Cabernet Sauvignon, Anakota, *Knights Valley, CA* 39

Cabernet Sauvignon, Col Solare, *Napa Valley, CA* 54

Brunello di Montalcino, Il Poggione, *Tuscany, Italy* 37

Nebbiolo, Produttori del Barbaresco, *Piedmont, Italy* 23