

SAN DIEGO ZOO,
CALIFORNIA



SAN DIEGO'S WILDEST
DINING EXPERIENCE

STARTERS

CHEESY GARLIC BREAD (VG)

aged parmigiano-reggiano | mozzarella | fines herbes
chili flakes | whipped black garlic butter | roasted
garlic butter | crispy garlic chips | rustic country
french boule | sherry vinegar | sundried tomato pesto

SEASONAL SOUP CUP

CITRUS CHICKEN WINGS

cirtus sriracha glaze | cilantro
toasted sesame seed | lime wedge

CRISPY BRUSSELS SPROUTS

crispy brussels sprouts | crispy pancetta
balsamic glaze | grated parmesan cheese
shaved parmesan cheese

CRISPY RICE TUNA

spicy ahi tuna | crispy sushi rice | tobiko | sriracha
aioli | ponzu | everything spice | green onion



SALADS

Add chicken | shrimp | steak | salmon

FLAT IRON STEAK SALAD

fresh-picked peas | frisée | whipped lemon-ricotta toast
avocado | shaved watermelon | everything spice | mint puree
red chimichurri | horseradish vinaigrette

CLASSIC CAESAR

red and green baby romaine | house-made caesar dressing
shaved parmesan | cherry heirloom tomatoes | french baguette crostini

WEDGE SALAD (GF)

baby iceberg lettuce | bacon lardon | tomato
pickled onions | bleu cheese crumbles | house dressing

Gluten Free [GF], Vegetarian [VG], Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.
Various menu items contain eggs, peanuts, milk, shellfish, fish, nuts, soybean, or wheat. Please inform your server of ANY allergies so we can better serve you.

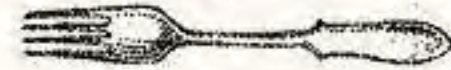
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ALBERT'S RESTAURANT

ENTRÉES



CAULIFLOWER FRIED RICE [VG]

riced cauliflower | soy caramel | green beans | baby corn
water chestnut | shredded carrots | edamame
pickled fresno chilies | micro cilantro

SEASONAL SALMON

pan-seared salmon | selection of
seasonal vegetables

PICCATA

linguini | capers | mushroom | lemon beurre blanc
fire-roasted artichokes | cherry tomatoes
choice of chicken or shrimp

STEAK FRITES

8 oz. New York strip | bordelaise | garlic truffled
wedge potatoes

BEER-BATTERED FISH TACOS

beer-battered cod | shredded red and green cabbage
avocado crema | pico de gallo | corn tortilla
lime | tavern fries

QUESA BIRRIA TACOS

braised short rib | jack cheese | onion
consommé | tavern fries

DOUBLE-STACKED CHICKEN SANDWICH

corn flake-crust chicken breast | harissa hot oil
chipotle shallot vinaigrette | slaw | pickles
pepper jack cheese | brioche hamburger bun | tavern fries

RIBEYE FRENCH DIP

shaved prime ribeye | swiss cheese | horseradish aioli
caramelized onions | toasted lobster roll | au jus | tavern fries

HOUSE SMOKED ALBACORE TUNA MELT

Smoked albacore tuna | multigrain bread
chipotle mayo | shallot | capers | cilantro | celery

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WINE

BUBBLES

La Marca Prosecco
J Vineyards Brut Cuvée
Veuve Clicquot Yellow Label Champagne Brut
Twomey by Silver Oak

ROSE/ RIESLING

Chateau Ste Michelle Riesling
Decoy Rose by Duckhorn
Daou Rosé

PINOT GRIGIO

Chateau Ste Michelle
Santa Margherita

SAUVIGNON BLANC

Kim Crawford
Duckhorn
Twomey by Silver Oak

CHARDONNAY

Decoy by Duckhorn
Trefethen
Cakebread Cellars

PINOT NOIR

Meiomi
Patz & Hall
Twomey by Silver Oak

RED BLEND

Conundrum by Caymus
Prisoner

MERLOT

Decoy by Duckhorn
Emmolo by Caymus

CABERNET SAUVIGNON

Joel Gott 815
Daou Vineyards
Silver Oak



COCKTAILS

SERVAL STRAWBERRY LEMONADE

PORCUPINE POMEGRANATE SKINNY MARGARITA

MANDRILL

BABOON BLACKBERRY SOUR

TASMANIAN TEQUILA CUCUMBER

KOOKABERRY MOJITO

RED PANDA RICKY

MEERKAT MULE

PEAR TREE MARTINI

GREAT APE-ROL SPRITZ



REFRESHMENTS

Coca-Cola, Coke Zero, Diet Coke, Sprite, Orange, Mr. Pibb

Lemonade | Iced Tea

Flavored Hot Teas

Coffee | Regular or Decaf

Please drink responsibly.

Proposition 65 WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



BEER

BIVOUAC SAN DIEGO JAM BLACKBERRY CIDER

SOCIETE LIGHT BEER LAGER

STONE BUENAWEZA MEXICAN-STYLE LAGER

ALESMITH .394 PALE ALE

PIZZA PORT SWAMI'S WEST COAST IPA

PORT BREWING MONGO DOUBLE IPA

HARLAND JAPANESE LAGER

BLONDE GOLDEN ALE

KARL STRAUSS BOAT SHOES HAZY IPA