

ALICE blue

MID DAY MENU

3:00-6:00

DEVEILED EGGS

dijon, pickled mustard seeds,
espelette, chervil 6

HUMMUS

crudités, sumac, extra virgin olive oil,
wheat pita bread 11

HOUSE MADE QUICHE SLICE

farm greens, caramelized onion & cheddar 8

FLAUTAS

chipotle chicken, cheddar, poblano crema,
corn radish salsa, roasted tomato salsa 7

PULLED PORK CHEESE FRENCH FRIES

cheddar, chives 8

SHRIMP AND CRAB RISOTTO BALLS

watermelon radish salad,
charred green tomato relish, jalapeno aioli 9

FRIED CHICKEN SANDWICH

challah bun, crispy bacon, lettuce, sliced heirloom
tomato, avocado, ranch, french fries 15

DOUBLE BACON CHEESEBURGER*

challah bun, bacon, pickled red onions, pickles, lettuce,
french fries, aioli 16

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**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
20% Gratuity applied to parties over 6 \$3 charge for entrée splitting.*

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HAPPY HOUR DRINKS

3:00-6:00

WINES – 6

red, white, rose, cava

WELL LIQUORS – 7

vodka, gin, rum,
tequila, bourbon
(neat or mixed)

BEER – 3

pabst blue ribbon

COCKTAILS – 7

house old fashioned

vodka or gin martini
(however you take it)

black currant margarita