



J A C O B ' S B R E A D S

A P P E T I Z E R S

CEVICHE VERACRUZANA 10
CAPERS, GREEN SPANISH OLIVES, PICO DE GALLO

CLASSIC SHRIMP COCKTAIL 12

SP HELL'S EGGS 10 
CANDIED BACON, CHILE POP ROCKS

S A L A D S

ALMA CAESAR 12
PLANTAIN CHIPS, CHIPOTLE CAESAR DRESSING

WITH STEAK 32

WITH GRILLED SALMON 28

ALMA COBB SALAD 18
ROTISSERIE CHICKEN, SMOKED GORGONZOLA,
APPLE SMOKED BACON, CANDIED PECANS, AVOCADO,
GRAPE TOMATO

H I L L C O U N T R Y P I Z Z A

ROTISSERIE BBQ CHICKEN 12
HOUSE MADE BBQ, APPLE SMOKED BACON, QUESO ASADERO

GRILLED SHRIMP 14
RAJAS, ASADERO, CREMA

WILD MUSHROOM 14
GRUYERE & MOZZARELLA

S I D E S

ROASTED POBLANO RISOTTO 5

SAUTE ASPARAGUS 7

BAKED POTATO 5

BAKED SWEET POTATO 5

FRESH BISCUITS 8
HOMEMADE APPLE SAUCE

SOURDOUGH BOULE 6
HONEY BUTTER

S O U P S

SEAFOOD GUMBO 4/12
SHRIMP, ANDOUILLE SAUSAGE, FRESH FISH,
GULF CRAB, WHITE RICE

ALMA SOUP OF THE DAY 4/12

B I G P L A T E S

PUMPKIN SEED CRUSTED SALMON 24
ROASTED POBLANO RISOTTO, TOMATILLO SALSA

SOUTH TEXAS WILD BOAR RAGOUT 22
FRESH PAPPARDELLE, RICOTTA CHICHARRONS

**BLACK GARLIC-CURED
BEEF TENDERLOIN** 36
CAMELIZED ONION WHIPPED POTATOES,
ASPARAGUS, HERB BUTTER

**SMOKED SAUSAGE & HONEY GLAZED
STUFFED QUAIL** 28
CHEDDAR GRITS, DEMI GLAZE

1/2 ROTISSERIE CHICKEN 22
SP SPICED, ROASTED POTATOES, SLAW

CAULIFLOWER STEAK 18
HERBED FINGERLING POTATO & ROMESCO SAUCE

ALMA BURGER 16
SMOKED CHEDDAR, PICKLED ONION,
BACON-TOMATO JAM BRIOCHE BUN, FINGERLING FRIES

GULF DRUM PONTCHARTRAIN 24
GOLF CRAB, CRAWFISH,
CONFETTI RICE, ASPARAGUS

CHEF Freya Keating . PASTRY CHEF Jacob Zavala . GENERAL MANAGER Eric Eginard

Parties of six people or more will automatically have a 20% gratuity added to their bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.