

ALIBI ROOM

OUR STORY

The Alibi Room off Post Alley is immersed in history and spirit. Made with cobblestones from the 1906 San Francisco earthquake and brought here on lumber ships, Pike Place market opened in 1907. The following 87 years, before the Alibi Room opened its doors, several souls occupied this space. One ghost named "Frank" still makes an appearance now and then. Opened in 1994, and backed by Seattle's Tom Skerritt, the Alibi Room was a cool haunt for artists and freelance writers. It was sold to our current owners in 2006; and you can still find the 40+ old scripts of films, some in which Tom Skerritt has appeared, in the bookshelves.

Suggested Gratuities can be added to parties of 8 or more



EVENT SPACE

We have private party space available for rent in both our Pike Place Market and Greenwood locations.

Ask your server for details.

MENU

APPETIZERS

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|---|--------------------------|--|--------------------------|
| <u>Apple and Brie</u> | \$15⁷⁵ | <u>Focaccia & Cambozola</u> | \$18⁵⁰ |
| Honey drizzled apple slices and brie served with house made focaccia, and sprinkled thyme. | | Cambozola cheese served with a roasted garlic bulb, balsamic reduction, tomatoes, basil, served with focaccia. | |
| <u>Spinach Artichoke Dip</u> | \$16 | <u>White Bean Hummus</u> | \$17⁷⁵ |
| Artichoke hearts, red peppers, green onion, spinach and cheeses. Served with toasted focaccia. | | Served with roasted garlic, cucumber, kalamata olives, feta cheese and pita bread. | |
| <u>Tre Polpette</u> | \$18⁷⁵ | <u>Tapenade & Roasted Garlic Bulb</u> | \$15⁷⁵ |
| House made beef & lamb meatballs topped with parmesan & basil, served in hot marinara with garlic cheese bread. | | Sun-dried tomato and olive tapenade blend with a roasted garlic bulb and our house made focaccia. | |
| <u>Meat & Cheese Plate</u> | \$19⁵⁰ | <u>Bruschetta</u> | \$14²⁵ |
| Prosciutto, Coppa, Salami and Spanish Style Chorizo served with Cambozola and Brie with house made focaccia. | | Tomatoes, basil, garlic, olive oil and balsamic reduction served with crostini. | |
| <u>Roasted Broccolini</u> | \$12²⁵ | | |
| Broccolini roasted with olive oil, lemon juice, and sprinkled with parmesan cheese. | | | |

SALADS

Add fresh focaccia to any salad for \$2

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| <u>Caprese</u> | \$13 | <u>Mixed Greens</u> | \$9⁵⁰/13⁵⁰ |
| Market fresh tomatoes, basil, mozzarella, olive oil and balsamic reduction. | | Tomato, cucumber, fresh mozzarella, house made croutons. Tossed with white wine vinaigrette. | |
| <u>Wedge Salad</u> | \$12 | <u>Spinach Salad</u> | \$10/14 |
| Classic iceberg wedge with bleu cheese dressing, bacon, red onion, baby tomatoes, and blue cheese crumbles. | | Fresh spinach tossed with dried cranberries, goat cheese, candied pecans and balsamic vinaigrette dressing. | |
| <u>Caesar Salad*</u> | \$9⁵⁰/13⁵⁰ | <u>Chop Salad</u> | \$12/16 |
| Chopped romaine lettuce with creamy Caesar dressing, croutons, and fresh parmesan. | | Garbanzos, braised chicken, salami, mozzarella, red onions, green peppers, tomato and raspberry red wine vinaigrette. | |

PASTA

Spicy Mac & Cheese \$17²⁵

Made with Tillamook extra-sharp, aged white cheddar in our house blend of spices. Served with a side of crostini. Add any meat for \$3 (see back for selection).

* Consuming raw or undercooked eggs may result in food-borne illness

ALIBI PIES

The Alibi Pie is a simple, rustic pizza using the highest quality ingredients that The Market and Seattle has to offer. Our goal is to offer you a delicious tasting pie that allows each flavor to stand out to its fullest. If you notice a slight char or blistering effect to the crust, this is intentional as it brings out the best flavors in the ingredients as well as gives crackle & snap to the crust.

The Classic \$27⁵⁰
An extra layer of cheese and Zoe's pepperoni on our house made tomato sauce.

Goat Cheese, Prosciutto & Arugula \$30⁵⁰
Goat cheese, house cheese, chopped garlic, and prosciutto finished with fresh arugula on house made tomato sauce.

Pizza con Carne \$31
For the meat lover! Zoe's pepperoni, rosemary sausage, artisan ham, chorizo, and salami on our house cheese and tomato sauce.

Sausage and Basil \$27
Uli's Famous Rosemary sausage with freshly chopped basil on our house made tomato sauce.

Andouille Sausage & Peppers \$28⁵⁰
Uli's Famous Cajun Andouille sausage with roasted red peppers, banana peppers and pepperoncini on house made tomato sauce.

Il Rustico "The Rustic" \$28⁵⁰
Our house tomato sauce topped with Zoe's Spicy Salami, Roasted Garlic, roasted red peppers and black olives finished with fresh basil.

Feta, Potato, and Meatball \$29
House made lamb and beef meatballs, garlic oil, roasted potato, red onions, feta cheese, finished with a dill crème fresh and fresh tomato.

Green Eggs & Ham* \$28
Artisan ham and house cheese on a pesto base, topped with 4 eggs sunny side up, drizzled with a spicy hollandaise.

Supreme \$29⁵⁰
Pepperoni, mushrooms, green pepper, black olive, and onion.

Chicken & Jalapeno \$27⁷⁵
Beer braised chicken on garlic oil with roasted red peppers, red onions, jalapeno and parmesan finished with fresh cilantro.

Bacon Bleu & Caramelized Onions \$28⁵⁰
Bacon, caramelized onions and crumbled gorgonzola on a garlic oil base, finished with fresh oregano.

Pine & Swine \$28
Our Hawaiian is baked with Black Forest Ham and juicy pineapple on our homemade tomato base and house cheese blend.

Truffle Tre Fungi \$28
Portabello, crimini, button, and oyster mushrooms on olive oil base, topped with fresh oregano and a drizzle of truffle oil.

Grapes & Bleu Cheese \$28⁵⁰
Fresh red grape halves and crumbled gorgonzola on olive oil, finished with arugula and sweet balsamic reduction.

Margherita \$27
Tomatoes fresh from the market and fresh mozzarella on garlic oil, finished with freshly chopped basil.

Spinach, Mushroom & Feta \$29
Spinach, mushroom, feta cheese, sun dried tomatoes and red onions on a garlic oil base.

The Greek \$28
Feta cheese, green peppers, onion, tomatoes, kalamatas, red pepper, and artichoke hearts on garlic oil topped with fresh cucumber.

Vegan Pie \$28
Cheese-less base of Garbanzo beans, red onions and kalamata olives on our house made vegan pesto sauce, finished with balsamic reduction and a side of white bean hummus.

Pizza au Gratin with Ham \$28⁷⁵
Roasted potatoes, Black Forest ham, ricotta cream sauce, red onions, pizza cheese finished with a parmesan and bread crumbs.

Broccolini & Sausage \$28
Italian Sausage, broccolini, red onion, chili pepper flakes on our ricotta cheese sauce finished with parmesan and Salt 'n Peppa.

Four Cheese \$26
Ricotta garlic cream sauce topped with provolone, mozzarella and parmesan finished with a dash of parsley.

Calzone \$16
Perfect for one, filled with ricotta and mozzarella cheeses, your choice of 2 toppings and served with a side of pizza sauce. Or choose any of our Alibi pies, calzone style, for \$17⁵⁰

10" Gluten Free Crust \$16
Vegan gluten free crust - Build your own starting at \$16 + \$⁷⁵ per topping, or choose any of our Alibi pies for \$18

BUILD-A-PIE \$22

Our house cheese blend on your choice of sauce.
Add any meat for \$⁷⁵ cheese \$³ veggies \$²⁵⁰

Meats \$³⁷⁵

* Anchovy	* Chicken	* Italian	* Rosemary-sausage
* Bacon	* Coppa	Sausage	* Salami
* Andouille-sausage	* Ham	* Pepperoni	* Spicy Salami
	* Meatball	* Prosciutto	

Veggies \$²⁵⁰

* Arugula	* Chop garlic	* Jalapeno	* Spinach
* Artichoke	* Green	* Kalamata	* Sun Dried
* Basil	Peppers	* Mushroom	Tomatoes
* Black Olives	* Pineapple	* Roasted red	* Fresh
* Capers	* Red onions	bell peppers	Tomato
* Caramelized onions	* Hot-peppers	* Roasted-garlic	

Sauces

* Tomato	* Olive oil	* Truffle oil (\$2)
* Pesto	* Garlic oil	* Vegan Pesto

Cheese \$³

* Ricotta	* Gorgonzola	* Parmesan
* Goat Cheese	* Feta	* Fresh Mozzarella

