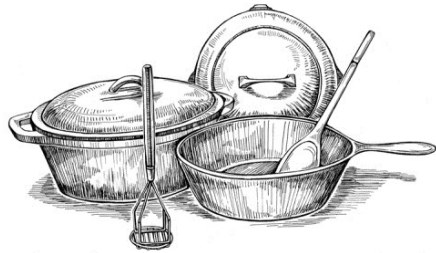


# CALIFORNIA

*bistro*

CHEF  
SKYLER LEHR



"We feature the seasonal bounty Southern California has to offer using local and sustainable products. Working together with local farms and craftsmen, we source the best ingredients, into our kitchen and present to your table on handcrafted stoneware created only miles away in the sea side town of Leucadia."

*Chef Skyler Lehr*

BISTRO KITCHEN

STARTERS

### GRILLED SOURDOUGH TOAST

*Prosciutto, Burrata, Olive Oil*

### SHRIMP CEVICHE \*

*Chard Corn, Roasted Jalapeno, Cherry Tomatoes*

### DAILY SOUP

*Chef's selection*

### GRILLED TRUMPET MUSHROOMS AND CHARD CARROTS

*House Potato Chips, Onion French Dip*

### SEARED PACIFIC SQUID

*Chimichuri, Escarole, Fingerling Potatoes, Fresno Chili, Pumpkin Seed, Romesco*

BEVERAGES

*Illy Coffee | Regular or Decaffeinated Espresso, Macchiato, Latte or Mocha Cappuccino  
Loose Leaf Tea  
Freshly Brewed Iced Tea  
Assorted Soft Drinks  
Arnold Palmer  
Juice  
Evian  
Badoit Sparkling*

### BUTTERMILK STRAWBERRY PANCAKE

*House Ricotta Cheese, Lemon Rosemary*

### BISTRO OMELETTE

*Local Bilbao Chorizo, Avocado, Fire Roasted Poblano Chile, Monterey Jack Cheese*

### HOUSE SMOKED SALMON AND SMASHED AVOCADO TOAST

*Poached Eggs, Micro Radish*

### ARIES CORN BEEF HASH GRATIN\*

*Poached Eggs, Monterey Jack Cheese, Choron Sauce*

### ROASTED WINTER SQUASH AND TREVISO

*Heirloom Apple, Pine Nuts, Pomegranate, Faro, Kale  
Miso-Apple Cider Dressing*

### STEAK AND BLACK BEANS SALAD

*Mustard Greens and Baby Spinach, Watermelon Radish, Pickled Onions  
Cotija Cheese, Roasted Poblano, Avocado Tomatillo Dressing*

### SHAVED TURKEY SANDWICH

*Applewood Smoked Bacon, Butter Lettuce, Tomato, Caramelized Onion Bread  
Organic Baby Greens, Roasted Shallot Vinaigrette*

### AVIARA BURGER\*

*"Grass Fed" Beef or Impossible Vegetable Burger  
Butter Lettuce, Onions, Mushrooms, Hickory Smoked Cheddar, Herb Aioli, House Fries*

### SEARED TAI SNAPPER

*Celeriac, Apple, Sprouting Kale, Caramelized Miso-Apple Broth*

WINE & CHAMPAGNE  
BEER & COCKTAILS

### SPARKLING WINE & CHAMPAGNE

*Caposaldo, Prosecco, Brut, Italy  
Veuve Cliquot, Brut, Reims, France*

### WHITE & ROSÉ WINE

*Alois Lageder, Pinot Grigio, Alto Adige, Italy  
Minuty, Rosé, Provence, France  
Frank Family, Chardonnay, Napa Valley*

### RED WINE

*Meiomi, Pinot Noir, Sonoma County  
Daou, Cabernet Sauvignon, Paso Robles  
ZD, Zinfandel, Napa Valley*

### COCKTAILS

*Bloody Mary  
Mimosa  
Bellini*

### SAN DIEGO CRAFT BEER

*Mission Blonde Ale, Mission Brewery, San Diego  
Coronado Orange Avenue Wit, Coronado  
Stone IPA, Stone Brewing Company, Escondido  
Ballast Point Calico Amber Ale, San Diego  
Ballast Point Sculpin IPA, San Diego*

*A 18% service charge will be applied to parties of 8 or more.*

*\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.*