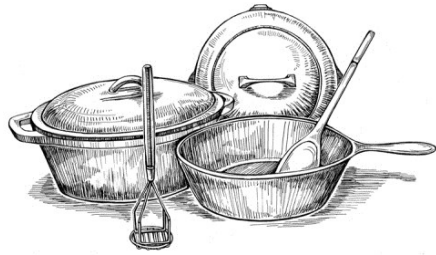


CALIFORNIA

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

STARTERS

GRILLED SOURDOUGH TOAST 13

Prosciutto, Burrata, Olive Oil

SHRIMP AGUACHILE * 16

Roasted Corn, Avocado, Cucumber, Torpedo Onion, Cilantro

DAILY SOUP 9

Chef's selection

CHARRED SPRING MARKET VEGETABLES 14

House Potato Chips, Ricotta Fava Bean Spread

DUROC PORK COLLAR 15

Red Rambo Radish, Pickled Pepper Slaw, Salsa Verde

BEVERAGES

<i>Illy Coffee Regular or Decaffeinated</i>	4
<i>Espresso, Macchiato, Latte or Mocha</i>	6
<i>Cappuccino</i>	6
<i>Loose Leaf Tea</i>	5
<i>Freshly Brewed Iced Tea</i>	5
<i>Assorted Soft Drinks</i>	6
<i>Arnold Palmer</i>	5
<i>Juice</i>	6
	375 ML 750 ML
<i>Evian</i>	4 7
<i>Badoit Sparkling</i>	4 7

BISTRO KITCHEN

BUTTERMILK STRAWBERRY PANCAKE 19

House Ricotta Cheese, Lemon Rosemary

BISTRO OMELETTE 24

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

HOUSE SMOKED SALMON AND SMASHED AVOCADO TOAST 22

Poached Eggs, Micro Radish

ARIES CORN BEEF HASH GRATIN* 22

Poached Eggs, Monterey Jack Cheese, Choron Sauce

CALIFORNIA COBB SALAD 16

Romaine Hearts, Cherry Tomatoes, Bacon, Blue Cheese, Grilled Chicken Breast, Egg, Avocado, Ranch Dressing

STEAK AND BLACK BEANS SALAD 17

Mustard Greens and Baby Spinach, Watermelon Radish, Pickled Onions

Cotija Cheese, Roasted Poblano, Avocado Tomatillo Dressing

SHAVED TURKEY SANDWICH 16

Applewood Smoked Bacon, Butter Lettuce, Tomato, Caramelized Onion Bread

Organic Baby Greens, Roasted Shallot Vinaigrette

AVIARA BURGER* 18

"Grass Fed" Beef or Impossible Vegetable Burger

Butter Lettuce, Onions, Mushrooms, Hickory Smoked Cheddar, Herb Aioli, House Fries

SEARED TAI SNAPPER 22

Sugar Snap Peas, Fava Beans, Baby Kale, English Peas, Mint

WINE & CHAMPAGNE
BEER & COCKTAILS

SPARKLING WINE & CHAMPAGNE

STEM | CORK

<i>Caposaldo, Prosecco, Brut, Italy</i>	12 46
<i>Veuve Cliquot, Brut, Reims, France</i>	26 120

WHITE & ROSÉ WINE

<i>Alois Lageder, Pinot Grigio, Alto Adige, Italy</i>	12 46
<i>Minuty, Rosé, Provence, France</i>	16 62
<i>ZD, Chardonnay, Napa Valley</i>	18 72

RED WINE

<i>Meiomi, Pinot Noir, Sonoma County</i>	16 62
<i>Daou, Cabernet Sauvignon, Paso Robles</i>	18 72
<i>Frank Family, Zinfandel, Napa Valley</i>	20 78

COCKTAILS 14

Bloody Mary
Mimosa
Bellini

SAN DIEGO CRAFT BEER 8

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

An 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.