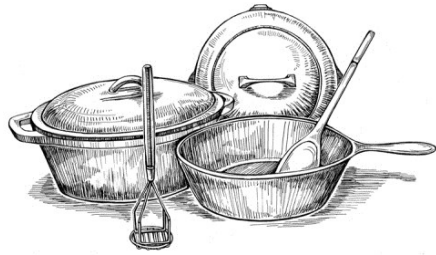


CALIFORNIA

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

BISTRO KITCHEN

LOCAL FARM ORGANIC GREENS 14

Carlsbad Strawberries, Goat Cheese, Marcona Almonds, Endive, Mint, Roasted Shallot Dressing

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*

PACIFIC COAST MUSSELS AND HOUSE FRIES 17

Tequila, Cream, Jalapeno, Chorizo, Grilled Country Bread

SEARED TAI SNAPPER 22

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

SEARED SQUID 17

Piquillo Pepper, Marcona Almonds, Fregula, Castlevetrano Olives, Celery, Currents

SHAVED TURKEY SANDWICH 16

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

GRILLED CHICKEN TARTINE 17

Confit Mushrooms, Caramelized Onions, Arugula, Boursin Truffle Artichoke Spread, Sourdough, House Fries

AVIARA BURGER 18

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

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

WINE & CHAMPAGNE

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

BEER & COCKTAILS

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.*