

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

LOCAL FARM ORGANIC GREENS
Carlsbad Strawberries, Goat Cheese, Marcona Almonds, Endive, Mint, Roasted Shallot Dressing

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

STEAK AND BLACK BEANS SALAD
Mustard Greens and Baby Spinach, Watermelon Radish, Pickled Onions Cotija Cheese, Roasted Poblano, Avocado Tomatillo Dressing

ROASTED WINTER SQUASH AND TREVISO
Heirloom Apple, Pine Nuts, Pomegranate, Faro, Kale Miso-Apple Cider Dressing

PACIFIC COAST MUSSELS AND HOUSE FRIES
Tequila, Cream, Jalapeno, Chorizo, Grilled Country Bread

SEARED TAI SNAPPER
Celeriac, Apple, Sprouting Kale, Caramelized Miso-Apple Broth

GRILLED PORK COLLAR
Roasted Anaheim Peppers, Rapini, Sharp Provolone, Onion Spread, French Torpedo Roll, House Fries

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

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

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

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.*

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

WINE & CHAMPAGNE

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 ZD, Chardonnay, Napa Valley

RED WINE
Meiomi, Pinot Noir, Sonoma County Daou, Cabernet Sauvignon, Paso Robles Frank Family, Zinfandel, Napa Valley

BEER & COCKTAILS

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