

PARK LOUNGE LUNCH

11am-2pm

AVIARA ORIGINALS 16

HIBISCUS BUBBLY

Bacardi Rum, Hibiscus, Honey, Soda Water

WHAT'S UP DOC?

*Three Olives Vodka, Carrot, Mint, Basil
Fennel, Lemon*

AVIARA BLOSSOM

*Ketel One Botanicals Peach and Orange Blossom Aperol,
Rhubarb Bitters, Orange, Lemon Lavender, Ginger Ale*

LIQUID SKY

*Don Julio Tequila, House Made Almond Syrup
Lime, Orange Bitters, Tajin*

TWISTED CLASSICS 16

PINEAPPLE COCONUT MARTINI

Bacardi Rum, Pineapple, Coconut

SPRING LEMONDROP

Three Olives Vodka, Rosewater, Raspberry, Lemon

BLACK BARREL OLD FASHIONED

*Mount Gay Black Barrel Rum, Agave, Walnut Bitters
Angostura Bitters*

SPICY POMEGRANATE MARGARITA

*Herradura Tequila, Cointreau, Pomegranate, Jalapeno,
Lime*

ZERO PROOF 14

SPICE & TONIC

Seedlip Spice, Tonic, Grapefruit

GARDEN MARTINI

Seedlip Garden, CUCUMBER, Lemon, Thyme

BY THE GLASS

SPARKLING WINE & CHAMPAGNE

PROSECCO Avissi ITALY	12/46
CHAMPAGNE Veuve Cliquot FRANCE	28/114

WHITE AND ROSE

ROSE Sabine FRANCE	16/62
REISLING Dr. Loosen GERMANY	15/58
PINOT GRIS Au Bon Climat CALIFORNIA	12/46
SAUVIGNON BLANC Mount Beautiful NZ	12/46
SANCERRE Le Roi Pierres FRANCE	18/70
CHARDONNAY Annabella CALIFORNIA	12/46
CHARDONNAY Frank Family CALIFORNIA	25/98
CHARDONNAY ZD CALIFORNIA	18/70

RED

PINOT NOIR Meiomi CALIFORNIA	16/62
PINOT NOIR Migration CALIFORNIA	21/85
ZINFANDEL Frank Family CALIFORNIA	20/78
MALBEC BLEND Tikal ARGENTINA	15/58
MERLOT Whitehall Lane CALIFORNIA	15/58
CABERNET Alexander Valley CALIFORNIA	16/62
CABERNET Daou CALIFORNIA	18/72
CABERNET Newton CALIFORNIA	25/98

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

BITES & SHARES

SPRING PEA & BABY CARROT SALAD

*Mint Pea Puree, Radish, Fava Beans
Shaved Fennel, Pea Tendrils
Beet Powder Banyuls Vinaigrette | 15*

SHRIMP-TANGERINE AGUACHILE

*Grilled Nopales, Avocado, Cucumber
Torpedo Onion, Cilantro | 16*

GRILLED SOURDOUGH TOAST

Prosciutto, Burrata, Olive Oil | 13

CALIFORNIA CHEESE PLATE

*Triple Cream Brie, Seasonal Chutney
Bellwether Sheep Cheese, Nuts & Dried Fruit
Point Reyes Bleu Cheese, Local Honey
Grilled Country Bread | 14*

LOCAL ARTISAN CURED MEATS & PATE

*House Berkshire Pate, Pickled Vegetables
Seasonal Fruit Mustard
Grilled Country Bread | 15*

DAILY SOUP

Chef's Selection | 9

SALADS

ORGANIC BABY GREENS

*Local Strawberries, Goat Cheese, Marcona Almonds
Endive, Mint, Roasted Shallot Dressing | 14*

CALIFORNIA COBB SALAD

*Romaine Hearts, Cherry Tomatoes, Bacon
Blue Cheese, Grilled Chicken Breast, Egg
Avocado, Ranch Dressing | 16*

STEAK & BLACK BEAN SALAD

*Mustard Greens, Baby Spinach, Watermelon Radish
Pickled Onions, Cotija Cheese, Roasted Poblano
Avocado, Tomatillo Dressing | 17*

POKE BOWL

*Marinated Tuna, Avocado, Cucumber, Asian Slaw
Wakame, White or Brown Rice | 24*

A gratuity of 18% will be added to all checks of 8 or more.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

ENTREES

SHAVED TURKEY SANDWICH

Applewood Smoked Bacon, Butter Lettuce, Tomato, Herb Aioli, Caramelized Onion Bread | 17

COCONUT CURRIED LENTIL STEW

Roasted Cauliflower, Thumbelina Carrots Pickled Bell Pepper, Sunflower Seeds Mint, Cilantro | 18

PACIFIC COAST MUSSELS & HOUSE FRIES

Tequila, Cream, Leeks Grilled Chorizo, Jalapeno | 17

AVIARA BURGER

Grass Fed Beef or "Impossible" Vegetarian Burger Mushrooms, Sweet Onions, Hickory Smoked Cheddar Herb Aioli, Butter Lettuce, House Fries | 18

SEARED TAI SNAPPER

Guanciale, Yellow Wax & Haricots Verts Fennel, Roasted Garlic, Citrus Dashi | 34

GRILLED CHICKEN TARTINE

Confit Mushrooms, Caramelized Onions, Arugula Boursin Truffle Artichoke Spread, Sourdough House Fries | 17

SWEETS

SEASONAL FRUIT TART

Vanilla Ice Cream | 10

TAHITIAN VANILLA BEAN CRÉME BRULÉE

Seasonal Berries | 10

LEMON MERINGUE BAR

Raspberry Hibiscus Jam | 10

OLD FASHIONED CHOCOLATE CAKE

Seasonal Berries | 10

NEW YORK STYLE CHEESECAKE

Seasonal Berries | 10

CHOCOLATE BROWNIE

Vanilla Whipped Cream Sugar-Free & Gluten-Free | 10

SEASONAL SORBET & GELATO

Choice of Three Scoops | 9