

# PARK LOUNGE LUNCH

*11am-2pm*

## AVIARA ORIGINALS 14

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### SPARKLING PEAR

*Bacardi Rum, Pear, Vanilla Bean, Lemon, Prosecco*

### KEROTINI

*Three Olives Vodka, Carrot, Ginger, Cinnamon, Turmeric*

### BATIQUITOS BREW

*Old Forester Bourbon, Chocolate Liqueur, Frangelico, Espresso  
Cream, Sugar*

### BONFIRE AT SUNSET

*Montelobos Mezcal Tequila, Campari, Grapefruit, Lime, Agave*

## TWISTED CLASSICS 14

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### PINEAPPLE COCONUT MARTINI

*Bacardi Rum, Pineapple, Coconut*

### CRANBERRY MULE

*Three Olives Vodka, Cranberry Shrub, Lime, Ginger*

### PECAN OLD FASHIONED

*Roasted Candied Pecan infused Old Forester, Maple Syrup  
Walnut Bitters*

### SPICY POMEGRANATE MARGARITA

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

## ZERO PROOF 14

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### SPICE & TONIC

*Seedlip Spice, Tonic, Grapefruit*

### GARDEN MARTINI

*Seedlip Garden, Cucumber, Lemon, Thyme*

# BY THE GLASS

## SPARKLING WINE & CHAMPAGNE

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Prosecco   <b>Caposaldo</b>   Italy	12/46
Champagne   <b>Veuve Cliquot</b>   France	26/120

## WHITE AND ROSE

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Rose   <b>Minuty</b>   France	16/62
Reisling   <b>Dr. Loosen</b>   Germany	15/58
Pinot Gris   <b>Au Bon Climat</b>   California	12/46
Sauvignon Blanc   <b>Mount Beautiful</b>   NZ	12/46
Sancerre   <b>Le Roi Pierres</b>   France	18/70
Chardonnay   <b>Annabella</b>   California	12/46
Chardonnay   <b>Cakebread</b>   California	25/98
Chardonnay   <b>ZD</b>   California	18/70

## RED

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Pinot Noir   <b>Meiomi</b>   California	16/62
Pinot Noir   <b>Migration</b>   California	21/85
Zinfandel   <b>Frank Family</b>   California	20/78
Malbec Blend   <b>Tikal</b>   Argentina	15/58
Merlot   <b>Whitehall Lane</b>   California	15/58
Cabernet   <b>Alexander Valley</b>   California	16/62
Cabernet   <b>Daou</b>   California	18/72
Cabernet   <b>Newton</b>   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](http://www.P65Warnings.ca.gov/alcohol)*

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

## BITES & SHARES

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### ROASTED BABY BEETS & CITRUS SALAD

*Whipped Goat Cheese, Arugula, Frisée  
Pine Nut 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

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### ORGANIC BABY GREENS

*Roasted Persimmons, 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*

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*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](http://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

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### SHAVED TURKEY SANDWICH

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

### COCONUT CURIED 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

*Fregola, Roasted Kohlrabi, Winter Squash  
Baby Kale | 34*

### GRILLED CHICKEN TARTINE

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

## SWEETS

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### 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*