

AVALON GRILLE

STEAK / SEAFOOD / BURGERS

Small Bites

AHI TUNA TARTARE

Fresh Raw Diced Ahi Tuna, Avocado Cilantro Puree, Serrano Chile, Heirloom Radish, Cilantro Lemon Foam, Crispy Taro Root Chips / 21

AG GRILLED OCTOPUS

Tender Slow-Cooked Octopus Finished Crisp on the Grill and Served Over Heirloom Beans, Pickled Red Pearl Onion, Chickpeas, and Roasted Eggplant Purée, with Savory Pimento Aioli and a Fresno Chile Kick / 25

FALAFEL SALAD

Baby Romaine Lettuce, Wild Arugula Leaves, Fried Falafel Bites, Topped with Black and White Tahini Dressing, Served with Crispy Pita Bread / 17

FIG & BURRATA SALAD

Spring Mix Lettuce, Fresh Burrata Cheese, Persimmon Wedges, Kumato Cherry Tomato, Caramelized Figs, Fig Balsamic Vinegar / 21

PROSCIUTTO FLATBREAD

Thin Sliced Prosciutto, Whipped Lemon Ricotta Cheese, and Crispy Brussels Sprouts Leaves / 19

POLPETTES

Italian for "Meatballs" - A Blend of Baked Ground Slab Bacon, Ground Beef and Ground Turkey, Served in a Homemade Sofrito Sauce with Toasted Baguette / 19

CRISPY BRUSSELS SPROUTS

Flash-Fried Tender and Tossed with Orange-Glazed Pork Belly Bits, Pickled Pearl Onion, Pineapple, Arugula, Smoked Gouda and Cilantro Vinaigrette / 16

CHICKEN MOLE TAMAL

Pulled Chicken with Mole, Crema Fresca, Cilantro and Queso Fresco / 15

FLASH-FRIED GREEN BEANS

An Avalon Grille Favorite, Lightly Battered, Seasoned, and Served Crispy and Tender, with Spicy Mayo and Savory Garlic Aioli / 14

CRISPY DUCK ROLLS

Slow Cooked Duck, Goat Cheese, Mixed Herbs Spring Roll with Sriracha Mayo / 18

SLOW ROASTED TOMATO SOUP

Confit Tomatoes with Thyme, Garlic, Shallots, Blended with California Olive Oil, Basil Oil, served with Heirloom Tomato Cheese Crostini / 14

SALT COD AND POTATO FRITTERS

With Preserved Lemon Aioli / 18

AG Favorites

STEAK FRITES

Truffled Crispy Potato Nest Topped with Chef's Spiced Blend Hanger Steak and a Tomato Chimichurri Sauce / 43

TRIPLE TRIPLE BOARD

Andouille Sausage, Duck Sausage and Chorizo Sausage, Sauerkraut, Red Sauerkraut, Spicy Carrot Sauerkraut, Sweet Mini Peppers, Cornichos, Spicy Brown Mustard, Whole Grain Mustard, Honey Mustard / 28

CHICKEN BURGER

Chopped Jidori Chicken and Pork Belly, Soy Glazed and Grilled, with Swiss Cheese, Shaved Red Onion, California Avocado, Watercress and Sweet Tomato Jam on a Toasted Amish Bun, with Mixed Greens or Thin-Cut Crispy Sea Salt Fries / 24

LAMB MEATLOAF

Mashed Potatoes, Cavalo Nero, Autumn Vegetables, Natural Au-Jus and Tzatziki Sauce / 33

AG WAGYU BURGER

8 oz. Wagyu Beef Patty with Cheddar Cheese, Tomato Jam, ButterLeaf Lettuce, Onion, Tomato, Avocado, Applewood Bacon, Artisan Pickle on an Amish Bun served with Crispy Sea Salt Fries / 27

ROASTED CAULIFLOWER MEDALLIONS

Slow Roasted Tri-Colored Cauliflower with Creamed Spinach and Toasted Marcona Almonds / 29

Entrees

Entrees are Served with Your Choice of Two Sides:

BLACK ANGUS FILET MIGNON

7oz of Black Angus Filet served with House-Made Mole / 59

BISON SHORT RIBS

Slow Cooked Bison Short Ribs served with Port Red Wine Reduction / 41

MINI NEW ZEALAND LAMB CHOPS

Yogurt Onion Marinated served with Mint Green Salsa / 44

HULI MARINATED CHICKEN

Served with a Huli Huli Sauce / 37

PAN SEARED SCALLOPS

Served with a Roasted Tomato Chimichurri Sauce / 49

HOOK OF THE DAY

Served with a Lemongrass Sauce / 45

Sides

Garlic Potato Wedges / 10

Forbidden Rice / 10 

Slow Braised Pork Belly / 12

Garlic Lemon Broccolini / 10 

Truffle Mashed Potatoes / 10 

Asiago Cheese Polenta / 10 

Autumn Vegetable Ragout / 10

Desserts

CHOCOLATE MOUSSE

Almond Cake, Fresh Raspberries, Raspberry Sauce / 13

PEACH TARTLET

Fresh Peaches, Luxardo Cherries, Grand Marnier, Vanilla Bourbon Gelato / 13

TOFFEE CREME BRULEE

Served with Housemade Biscotti and Whipped Cream / 13

GELATOS

Choose Two, Served with Fresh Macerated Berries

Bourbon Vanilla / Dark Chocolate / Sea Salt Caramel / Strawberry / 9

SORBETS

Choose Two, Served with Fresh Macerated Berries

Green Apple / Mandarin / Mixed Berry / Coconut / 9



Roberto Hernandez | Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 = Dairy Free  = Gluten Free

AVALON GRILLE

Specialty Cocktails

WRIGLEY MARTINI / 19.19

Hendrick's Gin, Noilly Prat Vermouth, Green Olives

GODDESS MARGARITA / 100

Herradura Seleccion Suprema Tequila, Grand Marnier Cuvee Du Centenaire, Fresh Lime Juice, Agave

THE BUFFALO MILK / 18

Tito's Handmade Vodka, Coffee liqueur, Banana Liqueur & Fresh Banana, Crème de Cacao, Vanilla Ice Cream Topped with Whipped Cream and Nutmeg

TROPICAL CUCUMBER / 16

Traditional Silver Tequila, Rhum Clement Coconut, Cucumber Juice, Lime Juice, Pineapple Juice with a Tajin Rim and a Cucumber Lime Garnish

SUNSET ROSE COLADA / 15

Myers Platinum Rum, Pomegranate Cordial, Almond Milk, Coconut Cream, Rosewater, Lychee Syrup

MARGARITA VERDE / 16

Herradura Blanco Tequila, Grand Marnier, Lime Juice, Agave Nectar

FRENCH 75 / 16

Hendrick's Gin, Champagne, Sugar, Lemon Juice, Lemon Twist

DAY OFF / 15

Fid St. Gin, St. Germain, Basil, Cucumber, Lemon Juice

LAVENDER LEMON-TINI / 16

Hangar One Vodka, Lillet Blanc, Lemon Juice, Lavender Syrup, Lemon and Lavender Oils, Topped with an Edible, Pop-able Bubble of Citrus Smoke

WANDERING BISON / 15

Pau Maui Vodka, Bigallet China China, Passion Fruit Liqueur, Ginger Beer, Lime Juice, Pineapple, Fresh Mint

COWBOY ON CATALINA / 15

Woodford Reserve Bourbon, Crème de Banana, Gancia Rosso, Ginger Beer, Angostura Bitters, Fig Bitters, Tobacco Bitters, Lime Juice, Candied Ginger Garnish

GRILLE'S OLD FASHIONED / 18

Woodford Reserve Bourbon, Antica Sweet Vermouth, Cherry Bitters and a Crispy Bacon Garnish

CORAL COOLER / 15

Rusack Sauvignon Blanc, Carpano Bianco, Cantaloupe Syrup, Hopped Grapefruit Bitters, Soda Water, Lime Juice, Raspberry

DRAGONBERRY MOJITO / 16

Bacardi Dragonberry Rum, Fresh Strawberries, Mint Leaves, Fresh Squeezed Lime Juice

Wine by the Glass

WHITES

PROSECCO / GIULIANA / 11

Veneto, Italy

BRUT / PIPER SONOMA / 13

Sonoma County, California

SAUVIGNON BLANC / RUSACK / 15

Santa Barbara County, California

SAUVIGNON BLANC / BRANDER / 14

Santa Ynez Valley, California

PINOT GRIGIO / FELLUGA COLLIO / 16

Friuli, Italy

CHARDONNAY / GAINNEY / 13

Santa Ynez Valley, California

CHARDONNAY / RUSACK / 15

Santa Barbara County, California

RIESLING / CHATEAU STE. MICHELLE EROICA / 13

Columbia Valley, Washington

ROSÉ / WHISPERING ANGEL / 16

Cotes de Provence, France

REDS

MERLOT / RUTHERFORD HILL / 14

Napa Valley, California

PINOT NOIR / MEIOMI / 14

Santa Barbara, Sonoma, Monterey

PINOT NOIR / RUSACK / 17

Santa Barbara County, California

CABERNET FRANC / MICHAEL DAVID INKBLOT / 15

Lodi, California

CABERNET SAUVIGNON / MARTIN RAY / 15

Sonoma County, California

CABERNET SAUVIGNON / JUSTIN / 18

Paso Robles, California

SYRAH / RUSACK / BALLARD CANYON ESTATE / 19

Ballard Canyon, California

ZINFANDEL / ST. FRANCIS / 15

Sonoma County, California

Beer

CRAFT ON TAP

NORTH COAST SCRIMSHAW

PILSNER / 9.50

Mendocino Coast, California

LOST COAST GREAT WHITE

WHEAT ALE / 9.50

Humboldt County, California

ALLAGASH WHITE WHEAT ALE / 9.50

Portland, Maine

OFFSHOOT RELAX IT'S JUST

A HAZY IPA / 10.50

Orange County, California

CLASSICS

BLUE MOON / 8

MODELO / 8

STELLA ARTOIS / 8

GUINNESS / 8

PACIFICO / 8

COORS LIGHT / 7

BUD LIGHT / 7

BECK'S / 7

Non-Alcoholic

CRAFT BY THE BOTTLE

THE BRUERY RUEKELLER HELLES LAGER / 16OZ / 12

Orange County, California

WEIHENSTEPHANER HEFE WEISSBIER / 16OZ / 14

Freising, Germany

FIRESTONE WALKER 805 / 12OZ / 10

Paso Robles, California

ELYSIAN BREWING SPACE DUST IPA / 12OZ / 10

Seattle, Washington