

# AVALON GRILLE

STEAK / SEAFOOD / BURGERS

## Small Bites

### AHI TUNA TARTARE

Marinated Yellowfin Tuna, Shallots, Chives, California Extra Virgin Olive Oil, Sea Salt, Shiitake Mushroom Confit, Avocado Puree, Forbidden Rice Crackers, Ginger Sauce, Dusted Hibiscus Crystals, Micro Mix / 23

### 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

### GRILLED PEACH COBB SALAD

Chopped Crisp Romaine, Grilled Sweet Peaches, Crisp Prosciutto Pieces, Heirloom Tomatoes, Pickled Red Onion, Creamy Crumbled Goat Cheese, Chickpeas, Avocado, served with Sherry Mustard Dressing / 21

### FIG & BURRATA SALAD

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

### LITTLE GEM SALAD

Baby Romaine Lettuce, Garlic Croutons, Shaved Pecorino Cheese, Radishes, served with Creamy Caesar Dressing / 14

### PROSCIUTTO FLATBREAD

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

### SPICY MEZCAL STEAMED CLAMS

Manilla Clams, Jalapeno & Basil Mezcal Broth, Chorizo and Andouille Sausage, Pineapple Agave Syrup, served with Toasted Bread / 24

### FLASH-FRIED GREEN BEANS

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

### SEAFOOD AGUACHILE QUATTRO

Shrimp, Scallops, Ahi Tuna and Hamachi Infused with Lime and Lemon, Tomatillo Avocado Salsa, Red Onion Strips, Fresh Cucumber, Habanero Salsa Negra, Accompanied by Corn Tortilla Chips / 24

### SLOW ROASTED TOMATO SOUP

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

### GREEN GAZPACHO

Avocado, Cucumber, Green Herbs, Celery, Green Apple, Green Tomato, served with Shrimp, Pico de Gallo and Extra Virgin Olive Oil / 19

### GRILLED CORN RIBS

Oven Finished Crispy Corn, served with Sriracha, Mayonnaise, Seasoning Blends, Finished with Lime, Fresh Cilantro, Tajin and Topped with Cotija Cheese / 15

## 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

### PASTRAMI OPEN FACE SANDWICH

Shaved Pastrami Cured Beef Brisket, Heirloom Tomato, Fresh Watercress, Pickled Red Onion, Fresno Chili Aioli, on Griddled Brioche Bread, served with Sea Salt French Fries / 23

### HOT MUENSTER BURGER

AG Special Blend Wagyu Meat, Crispy Onion Rings, Mushroom Bacon Jam, Spicy Honey Mustard, Muenster Cheese and Watercress, served with Sea Salt French Fries / 27

### 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 Sea Salt French Fries / 27

### SOYRIZO TACOS

Soyrizo, Yukon Gold Potatoes, Hibiscus Flowers, Cilantro Slaw, and Fresh Salsa De Arbol, side of Guacamole, served on a Toasted Hybrid Tortilla / 27

## 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

### COWBOY RIBEYE STEAK 24oz

Port Wine Glace / 95

### PORK PORTERHOUSE

With a Warm Green Apple Compote / 35

### HULI MARINATED CHICKEN

Served with a Huli Huli Sauce / 37

### PAN SEARED SCALLOPS

Roasted Tomato Chimichurri Sauce / 49

### HOOK OF THE DAY

Served with a Lemongrass Sauce / 45

## Sides

Garlic Potato Wedges / 10

Creamy Sweet Corn / 10

Slow Braised Pork Belly / 12

Garlic Lemon Broccolini / 10

Truffle Mashed Potatoes / 10

Roasted Marble Potatoes / 10

Summer Succotash / 10

Sliced Fresh Heirloom Tomatoes / 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

Mango / Lemon / 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, Crème de Banana, Crème de Cacao, Vanilla Ice Cream, Fresh Banana, 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

### APRÈS BEACH COLADA / 16

Myer's Platinum Rum, Pasion Fruit Liqueur, Coconut Rum, Pineapple Juice, Coconut Cream, Passion Fruit Boba

### MARGARITA VERDE / 16

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

### FRENCH 75 / 16

Tanqueray 10 Gin, Champagne, Sugar, Lemon Juice, Lemon Twist

### DAY OFF / 16

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

### LAVENDER LEMON-TINI / 18

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 / 16

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

### COWBOY ON CATALINA / 16

Maker's Mark 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 or Mezcal, Patron Reposado, Aztec Chocolate Bitters, Agave, Smoked Glass

### DESERT PEAR PALOMA / 16

400 Conejos Mezcal, Desert Pear Syrup, Cointreau, Fresh Lime and Grapefruit Juice, Black Salt Rim and Grapefruit Garnish

### DRAGONBERRY MOJITO / 18

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 / 18

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