

AVALON GRILLE

STEAK / SEAFOOD / BURGERS

Shareables

FLASH-FRIED GREEN BEANS

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

CRISPY BRUSSELS SPROUTS

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

SWEET & SOUR CHICKEN LOLLIPOPS

Onions, Red Peppers, Sesame Seeds,
Sweet and Sour Sauce / 17

Appetizers

SPICY AHI POKE

On Crispy Rice, Cucumber, Fresh Avocado,
Pear and Daikon Salad, Seaweed, Yuzu Ponzu Sauce / 23

CLASSIC BEEF TARTARE

Caper Berries, Cognac, Whole Grain Mustard,
Cornichons with Toast / 26

BURRATA SALAD

Mixed Greens, Fresh Burrata Cheese, Grilled Stone Fruit,
Kumato Cherry Tomatoes, Balsamic Vinegar / 18

LITTLE GEM SALAD

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

SLOW ROASTED TOMATO SOUP

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

AG GRILLED OCTOPUS

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

LOBSTER MAC & CHEESE

Poached Lobster Tail in a Creamy Cheese Sauce,
Elbow Macaroni, Bacon Lardons, Sharp Cheddar Cheese,
Melted Smoked Gouda / 25

BRAISED GOLDEN BEET "FILET"

Sunchoke Purée, Citrus Herb Roasted Fennel,
Smashed Marble Potatoes, Confit Garlic / 15



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

Entrées

TRUFFLE BURGER

8oz Wagyu Patty, Mushroom Duxelle, Truffle Tremor Cheese, Heirloom Tomato,
Baby Wild Arugula, Truffle Honey-Yuzu Vinaigrette, on Brioche Bun,
Sea Salt Crispy Fries / 36

AG WAGYU BURGER

8oz Wagyu Beef Patty, Cheddar Cheese, Tomato Jam, ButterLeaf Lettuce,
Onions, Tomatoes, Avocado, Applewood Smoked Bacon, Artisan Pickle on an Amish Bun,
Sea Salt Crispy Fries / 27

DUO PORK BELLY TACOS

Crispy Pork Belly & Rind, Avocado Aioli, Home-Made Tortilla, Pickled Onion, Chile Toreado / 16

CAULIFLOWER STEAK

Toasted Almonds, Herb Forbidden Rice & Curry Sauce / 29

SHORT RIB PAPPARDELLE PASTA

Slow Braised Beef Short Rib, Vegetable Ragout, Garlic Bread / 31

JAPCHAE

Ginger Marinated Shrimp, Shiitake Mushrooms, Carrots, Green Onions, Napa Cabbage,
Bok Choy, Glass Noodles, Rice Vinegar & Soy Sauce / 27

HOOK OF THE DAY (Market Price)

Roasted Marble Potatoes & Summer Succotash, Meyer Lemon-Tobiko Butter Sauce /

PAN SEARED SCALLOPS

Creamy Tomato Orzo, Charred Broccolini, Roasted Tomato Chimichurri / 49

CHICKEN ROULADE

Chicken Breast and Thigh Roulade, Vegetable Fried Rice and Cipollini Onions,
Huli Huli Sauce / 36

"CREEKSTONE FARM" PORK PORTERHOUSE

Roasted Brussels Sprouts with Warm Bacon Vinaigrette and Sweet Potato Fries,
Mushroom & Whole-grain Mustard Cream Sauce / 35

COLORADO LAMB CHOPS

Colorado Lamb Chops, Mashed Potatoes, Goat Cheese,
Chimichurri and Mint Sauce / 49

STEAK FRITES

Truffled Crispy Shoestring Fries, Chef's Spice Blend Bison Skirt Steak,
Tomato Chimichurri / 43

BLACK ANGUS FILET MIGNON

7oz Black Angus Beef Filet, Truffle Mashed Potatoes, Grilled Asparagus,
Creamy Peppercorn Sauce / 49

COWBOY STEAK

Coffee Dusted 24oz Bone in Rib Eye, Fresh Sliced Marinated Heirloom Tomato,
Charred Broccolini, Garlic Potato Wedges, Port Wine Sauce / 97

Sides

CREAMY SPINACH / 10 

SLOW BRAISED PORK BELLY / 12 

GARLIC POTATO WEDGES / 10

SUMMER SUCCOTASH / 10 

SAUTEÉD WILD MUSHROOMS / 10 

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 Cuvée Du Centenaire, Lime, Agave

THE BUFFALO MILK / 18

Tito's Vodka, Coffee Liqueur, Crème de Banana, Crème de Cacao,
Vanilla Ice Cream, Banana, Whipped Cream, Nutmeg

TROPICAL CUCUMBER / 16

Jose Cuervo Silver Tequila, Rhum Clement Coconut, Cucumber, Lime,
Pineapple, Tajin Rim

APRÈS BEACH COLADA / 16

Platinum Rum, Passion Fruit Liqueur, Coconut Rum, Pineapple,
Coconut Cream, Passion Fruit Boba

MARGARITA VERDE / 16

Herradura Blanco Tequila, Grand Marnier, Lime, Agave

ISLAND TODDY / 17

Hibiscus Hot Tea, Amaretto, Grand Marnier, Honey Syrup, Lemon

BUIE & DEW / 16

Coffee, Drambuie Liqueur, Tullamore Dew Whiskey, Brown Sugar,
Cinnamon, Heavy Cream, Nutmeg

LAVENDER LEMON-TINI / 18

Hangar One Vodka, Lillet Blanc, Lemon, Lavender Syrup,
Lemon and Lavender Oils

WANDERING BISON / 16

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

POISON APPLE / 17

Bulleit Rye, Apple Cider, Lemon, Maple Syrup, IPA Beer Float,
Angostura Bitters, Orange Bitters, Cinnamon Stick

GRILLE'S OLD FASHIONED / 18

Woodford Reserve Bourbon, Antica Sweet Vermouth, Cherry Bitters,
Crispy Bacon Garnish or Mezcal, Patron Reposado, Agave,
Aztec Chocolate Bitters

DESERT PEAR PALOMA / 16

El Silencio Mezcal, Desert Pear Syrup, Cointreau, Lime, Grapefruit,
Black Salt Rim

DRAGONBERRY MOJITO / 18

Bacardi Dragonberry Rum, Strawberries, Mint, Lime

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 / LIVIO FELLUGA / 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 / 20

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

OFFSHOOT RELAX IT'S JUST

A HAZY IPA / 10.50

Orange County, California

ROTATING SEASONAL CRAFT BEER

Ask your server for details

CLASSICS

MODELO / 8

STELLA ARTOIS / 8

GUINNESS / 8

PACIFICO / 8

COORS LIGHT / 7

BUD LIGHT / 7

STELLA ARTOIS,

LIBERTE / 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