

HAPPY HOUR

Signature Half-Size Starters

With a California Coastal Influence

AHI TUNA

Sashimi-grade tuna, citrus, shallots and avocado purée,
Dusted with nori powder and served with crispy pork cracklings / 9.50

HERB TRUFFLE PARMESAN FRIES

Thin-cut crispy potatoes tossed in truffle oil, herbs, shaved Parmesan,
Served with ketchup and savory-sweet black garlic dipping sauce/ 6

FLASH-FRIED GREEN BEANS

An Avalon Grille favorite, lightly battered, seasoned, and served crisp with spicy mayo
and savory sweet black garlic dipping sauce / 5.50

CRISPY BRUSSELS SPROUTS

Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl
onion, pineapple, arugula, smoked Gouda and cilantro vinaigrette / 5

CRISPY CALAMARI

Tender and light, with spicy-sweet habanero chili glaze and flash-fried shishito
peppers / 7.50

PROSCIUTTO FLATBREAD

With charred Brussels sprout leaves, truffle oil and Grana Padano cheese / 6



Roberto Hernandez | Executive Chef



Price excludes tax and gratuity