



TABLE + BAR

DINNER SALADS & SUCH

SOUP OF THE DAY \$12

CHEF'S CREATION

VEGETABLE BURRATA SOUP \$13 GF VG

CHICKPEA | LENTILS | TUSCAN KALE

ROOTS & FRUITS \$19 GF VG

WHIPPED FETA CHEESE | SEASONAL FRUIT | BABY BEETS
NUT CRUMBLE | TANGERINE HONEY

BABY GEM CAESAR \$19

WATERCRESS | SOFT BOILED EGG | CROUTONS
WHITE ANCHOVY | GARLIC LEMON DRESSING

GREEK LOBSTER SALAD \$37

HEIRLOOM TOMATOES | FRESH MAINE LOBSTER | CUCUMBERS
ONION | PITA CHIPS | OLIVES | FETA CHEESE | OREGANO DRESSING

SHRIMP COCKTAIL \$24 GF

BLOODY MARY COCKTAIL SAUCE

CRISPY CALAMARI \$22

TARRAGON AIOLI | ROASTED LEMON

BEEF CARPACCIO \$23

FIG VINEGAR | SHAVED PARMIGIANO REGGIANO | BABY ARUGULA
EXTRA VIRGIN OLIVE OIL | GRILLED CIABATTA

TOAST

PROSCIUTTO \$19

SPICED QUINCE PASTE | MANCHEGO CHEESE | ARUGULA | SOURDOUGH

AHI TUNA CONSERVA \$20

CANNELLINI BEAN HUMMUS | MARINATED TOMATOES | SOURDOUGH

LUMP CRAB "BRANDADE" \$16

LEMON & FRIED CAPER RELISH | EVERYTHING BAGEL CRUST
PARMESAN CHEESE | BRIOCHE

GOAT CHEESE & TOMATO JAM \$14 VG

HONEY CRISP APPLES | MARCONA ALMOND | SEVEN GRAIN WHEAT

FLATBREAD

TRUFFLE \$28

COMTE CHEESE | NASHI PEAR | TRUFFLE
BECHAMEL | CHIVES | FRIED EGG

MARGHERITA \$26 VG

HEIRLOOM TOMATOES | BASIL | BUFFALO MOZZARELLA

SALUMI \$28

SOPRESATTA | PICANTE | PROSCIUTTO

ENTREES

ALL SANDWICHES SERVED WITH FRENCH FRIES

AVEO BURGER & FRIES \$28

FISCALINI CHEDDAR CHEESE | CARAMELIZED ONIONS
LETTUCE | TOMATO | AVEO SAUCE
ADD AU POIVRE \$3

STEAK FRITES \$45 GF

FLAT IRON STEAK | TRUFFLE FRIES | AU POIVRE SAUCE

FORAGED MUSHROOM FARRO RISOTTO \$27

CRISPY MUSHROOM | MICRO CELERY

SPICE RUBBED AHI TUNA STEAK \$45 GF

BROCCOLI ROMESCO | FALL VEGETABLES

PASTA PUTTANESCA AND PRAWNS \$40

CALAMATA OLIVES | CAPERS | RIGATONI | JUMBO PRAWNS

FILET \$50 GF

FORAGE MUSHROOM | CAULIFLOWER PUREE | BORDELAISE
ADD LUMP CRAB "BRANDADE" \$10

PERI PERI HALF CHICKEN \$35 GF

MORROCAN RICE | FENNEL RELISH | CHICKEN JUS

ROASTED SNAPPER \$39 GF

WHITE BEAN RAGU | SEASONAL VEGETABLES | TOMATO FENNEL BROTH

SIDES

TRUFFLE & PARMESAN FRIES \$11 GF VG

FRESNO PEPPER KETCHUP

FORAGE MUSHROOMS \$12 GF VG

SAUTEED SEASONAL WILD MUSHROOMS

WHITE BEAN RAGU \$9 GF V

SEASONAL VEGETABLES

ROASTED ROOT VEGETABLES \$12 GF VG

WHIPPED FETA CHEESE | TANGERINE HONEY | NUT CRUMBLE

MORROCAN RICE \$9 GF V

BASMATI RICE | GOLDEN RAISIN | SLIVERED ALMONDS

POMME PUREE \$9

GF Gluten-free VG Vegetarian V Vegan

*THE STATE OF CALIFORNIA WOULD LIKE YOU TO KNOW THAT CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBOURNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

COCKTAILS

MIXOLOGIST FUSIONS | 20

THE LOWER FLOOR

Hendrick's Gin | Lemon | Lime | Muddled Cucumber
Egg White | Simple syrup | Sparkling Wine

PATIO BREEZE

Pisco | Yuzu | Lime | Simple Syrup
Egg White | Angostura Bitters

FRAGOLA OLD FASHIONED

Eagle Rare Bourbon | Chocolate Bitters
Angostura Bitters | House-made Strawberry Syrup

AVEO G&T

Nolet's Gin | Tonic | Raspberry Petals
Rose Water Spritz

GARDEN SELTZER

Belvedere Vodka | Lemon | Lime | Simple Syrup
Muddled Seasonal Fruit | Ginger Beer

PASSIONFRUIT FRESNO MARGARITA

Herradura Silver Tequila | Passionfruit Agave Syrup
Lime | Muddled Fresno Chile

BOTANICO

Botanist Gin | Butterfly Pea Flower | Simple Syrup
Combier | Lemon

SPRITZ & SANGRIA | 20

SPRITZ VENEZIANO

Aperol | Cava | Soda | Slice of Orange

CAMPARI SPRITZ

Campari | Prosecco | Sods | Slice of Orange

RED WINE SANGRIA

Cabernet Sauvignon | Calvados | Orange Juice
Sugar | Soda | Fruits & Berries

WHITE WINE SANGRIA

Sauvignon Blane | Calvados | Fruit & Berries
Sugar | Soda

BEER

DRAFT BEER | 8

KARL STRAUSS—FOLLOW THE SUN—PILSNER
STELLA ARTOIS—LAGER
STONE—DELICIOUS—IPA

LOCAL BEER | 9

HANGER 24 ORANGE WHEAT
RED TROLLY ALE
TOWER 10 IPA
UNA MAS AMBER LAGER

DOMESTIC BEER

COORS LIGHT, USA 9
DOC'S APPLE CIDER, USA 12
BUD LIGHTS, USA 9
BUDWEISER, USA 9

IMPORTED BEER

AMSTEL LIGHT, NL 10
CORONA, MX 10
HEINEKEN, NL 10
HITACHINO RICE ALE, JP 13
ST. PAULI GIRL, DE 9 (alcohol free)

WINE

WINES BY THE GLASS & BOTTLE

	GL	BT
CHAMPAGNES SPARKLING CAVA		
POEMA, Cava Brut, Spain	18	79
TAITTINGER, La Françoise, Champagne, France		110
VEUVE CLICQUOT, Yellow Label, Champagne, France	38	146
ZONIN, Prosecco, Raly 187ml		16
MOET & CHANDON, Brut Imperial, France, 187ml		28

WHITE WINE SELECTIONS

KEENWOOD, "yulupa" Chardonnay, Sonoma	16	60
CAKEBREAD, Chardonnay, Napa Valley	30	132
SONOMA CUTRER, Chardonnay, Sonoma	18	78
JAYSON, Chardonnay, Napa Valley		125
KIM CRAWFORD, Sauvignon Blane, New Zealand	18	78
CAKEBREAK, Sauvignon Blane Napa Valley	22	
DUCKHORN, Sauvignon Blane, Napa Valley	23	80
MASI, "Masianico" Pinot Grigio, Italy		72
CHATEAU ST. MARGUERITE, "Symphonie" Vermentino, France	16	54
Loewen, Reisling Kabinett, Germany	18	70

ROSE WINE SELECTIONS

WHISPERING ANGEL, Provence, France	18	74
VON WINNING, Pinot Noir Rose, Germany	18	74

RED WINE SELECTIONS

SEAGLASS, Pinot Noir, Santa Barbara	15	59
A TO Z, Pinot Noir, Oregon	16	72
RAEN, "Royal St. Robert" Pinot Noir, Sonoma Coast		138
GUNDLACH BUNDSHU, "Mountain Cuvee", Sonoma	16	70
RIDGE, "Three Valleys" Zinfandel, Sonoma	22	84
KENWOOD, "Yulupa" Cabernet Sauvignon, Sonoma	16	64
DAOU, Cabernet Sauvignon, Paso Robies	20	88
FORTRESS, Cabernet Sauvignon, Sonoma		72
TERRAZAS, "Reserva" Malbec	15	68

DESSERT

BUTTERSCOTCH PUMPKIN POT DE CREME \$13

GINGER SNAP CRUMBLE | CITRUS BUTTERMILK CHANTILLY | MANDARIN GEL

GOAT CHEESE CHEESECAKE \$14

ALMOND CAKE | HONEY THYME ICE CREAM | POMEGRANATE GELEE

CHOCOLATE FLOURLESS CAKE \$15 GF

PASSION FRUIT GANACHE | BANANA | SPICED CARAMEL SAUCE

OAT MILK PANNA COTTA \$13 GF V

ROASTED BARTLET PEARS | CASHEW GRANOLA | PEAR SORBET

KIDS MENU

12 YEARS & UNDER

SUPER MARIO'S WHOLE SPAGHETTI \$11

WITH TOMATO SAUCE OR PARMESAN AND BUTTER
(GLUTEN FREE OPTION AVAILABLE)

MIGHTY MAC AND CHEESE \$9

GRILLED CHICKEN OR FISH OF THE DAY \$18

SIDE OF VEGETABLES OR MAC & CHEESE

TINY TOP PIZZA \$13

CHEESE OR PEPPERONI

SOUP OF THE DAY OR CHICKEN NOODLE SOUP \$6

KIDS GREEN SALAD \$8

CARROTS | DRIED CRANBERRIES | TOASTED PUMPKIN SEEDS
CUCUMBERS | TOMATOES
YOUR CHOICE OF DRESSING: RANCH, BALSAMIC VINAIGRETTE, OR
THOUSAND ISLAND

FARMHOUSE CRUDITE WITH RANCH \$8

CHEDDAR CHEESE BUILDING BLOCKS \$9

WITH GRAPES, APPLE WEDGES OR FRIES

PEANUT BUTTER AND JELLY SANDWICH \$8

NUTELLA & BANANA ON WHEAT \$9

(GLUTEN FREE OPTION AVAILABLE)

GRILLED CHEESE SANDWICH \$10

CHICKEN FINGERS \$16

SERVED WITH BBQ SAUCE

CHEESEBURGER SLIDERS \$16

KIDS MOCKTAILS \$4

THE MINI MONARCH

SHIRLEY TEMPLE

SOFT DRINKS, MILK, CHOCOLATE MILK, ASSORTED JUICES

DESSERT

ICE CREAM \$9

TWO SCOOPS OF CHOCOLATE, STRAWBERRY, OR VANILLA

WARM CHOCOLATE CHIP COOKIES \$9

SERVED WITH MILK