



TABLE + BAR

## LUNCH SALADS & SUCH

### SOUP OF THE DAY \$12

CHEF'S CREATION

### VEGETABLE BURRATA SOUP \$13 GF VG

CHICKPEA | LENTILS | TUSCAN KALE

### BABY GEM CAESAR \$19

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

### ROOTS & FRUITS \$19 GF VG

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

### GREEK LOBSTER SALAD \$37

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

### GREEN CHICKPEA HUMMUS \$14 V

CALIFORNIA OLIVE OIL | SMOKED PAPRIKA | NAAN BREAD

### SHRIMP COCKTAIL \$24 GF

BLOODY MARY COCKTAIL SAUCE

### SNAPPER CEVICHE \$23 GF

CALIFORNIA CITRUS CURED SNAPPER | TOMATO | AVOCADO  
CUCUMBER | CHILI OIL | LENTIL CRISP

## 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

### GRILLED HARISSA CHICKEN KEBABS \$25

MOROCCAN SPICE | TABOULEH | NAAN BREAD

### TUNA NICOISE SANDWICH \$30

CALIFORNIA OLIVE OIL POACHED TUNA | HARD BOILED EGG  
OLIVE TAPENADE | HARICOT VERT | TOMATO | ARUGULA

### ROASTED SNAPPER \$34 GF

WHITE BEAN RAGU | SEASONAL VEGETABLES | TOMATO FENNEL BROTH

### AVEO BURGER \$28

FISCALINI CHEDDAR CHEESE | CARAMELIZED ONIONS | LETTUCE  
TOMATO | AVEO SAUCE

### CROQUE MADAME \$25

HAM | SWISS | MORNAY | FRIED EGG

### NEW ENGLAND LOBSTER ROLL \$35

FRESH MAINE LOBSTER | PARKER HOUSE ROLL | HERB DRESSING  
PICKLED MUSTARD SEED

### STEAK FRITES \$36 GF

FLAT IRON STEAK | TRUFFLE FRIES | AU POIVRE SAUCE

## SIDES

### TRUFFLE & PARMESAN FRIES \$11 GF VG

FRESNO PEPPER KETCHUP | TARRAGON AIOLI

### ROASTED ROOT VEGETABLES \$12 GF VG

WHIPPED FETA CHEESE | TANGERINE HONEY | NUT CRUMBLE

### TABOULEH \$9 V

PARSLEY | MINT | BULGUR WHEAT

### MOROCCAN RICE \$9 GF V

BASMATI RICE | GOLDEN RAISIN | SLIVERED ALMONDS

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 BY THE GLASS

### WINES BY THE GLASS & BOTTLE

#### CHAMPAGNES | SPARKLING | CAVA

POEMA, Cava Brut, Spain

TAITTINGER, La Françoise, Champagne, France

VEUVE CLICQUOT, Yellow Label, Champagne, France

ZONIN, Prosecco, Italy 187ml

MOET & CHANDON, Brut Imperial, France, 187ml

#### WHITE WINE SELECTIONS

KEENWOOD, "Yulupa" Chardonnay, Sonoma

CAKEBREAD, Chardonnay, Napa Valley

SONOMA CUTRER, Chardonnay, Sonoma

JAYSON, Chardonnay, Napa Valley

KIM CRAWFORD, Sauvignon Blane, New Zealand

CAKEBREAK, Sauvignon Blane Napa Valley

DUCKHORN, Sauvignon Blane, Napa Valley

MASI, "Masianico" Pinot Grigio, Italy

CHATEAU ST. MARGUERITE, "Symphonie"

Vermentino, France

Loewen, Reisling Kabinett, Germany

#### ROSE WINE SELECTIONS

WHISPERING ANGEL, Provence, France

VON WINNING, Pinot Noir Rose, Germany

#### RED WINE SELECTIONS

SEAGLASS, Pinot Noir, Santa Barbara

A TO Z, Pinot Noir, Oregon

RAEN, "Royal St. Robert" Pinot Noir, Sonoma Coast

GUNDLACH BUNDSHU, "Mountain Cuvee", Sonoma

RIDGE, "Three Valleys" Zinfandel, Sonoma

KENWOOD, "Yulupa" Cabernet Sauvignon, Sonoma

DAOU, Cabernet Sauvignon, Paso Robies

FORTRESS, Cabernet Sauvignon, Sonoma

TERRAZAS, "Reserva" Malbec

GL BT

18 79

110

38 146

16

28

16 60

30 132

18 78

125

18 78

22

23 80

72

16 54

69

18 70

18 74

18 74

15 59

16 72

138

16 70

22 84

16 64

20 88

72

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

### GRILLED CHEESE SANDWICH \$10

### NUTELLA & BANANA ON WHEAT \$9

(GLUTEN FREE OPTION AVAILABLE)

### 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