

# SEASONS

## RESTAURANT

### SNACKS + SMALL PLATES

#### HOUSE-MADE RICOTTA 16

caramelized agave | rosemary | lemon zest  
grilled sourdough

#### SKILLET CORN BREAD 12

sweet potato butter | sea salt

#### SHRIMP COCKTAIL 24

jumbo baja prawns | gin spiked cocktail sauce  
horseradish cream

### SALADS

#### THE "WEDGE" 17

smoked blue cheese | bacon | heirloom tomatoes  
pickled red onion | buttermilk ranch dressing

#### CAESAR 17

baby gem lettuce | fried capers | grated egg yolk  
garlic streusel | shaved parmesan

#### CALI BEETS 17

whipped goat cheese | marcona almonds  
truffle honey | petite basil

#### WINTER SOUP 14

roasted winter squash | root vegetables | coconut milk  
pepita seeds | pumpkin seed oil

#### DEVILED EGGS 14

creme fraiche | smoked trout roe | celery leaf

#### TRUFFLE FLATBREAD 19

mushroom crema | ricotta | truffle oil  
arugula | parmesan

#### CHARCUTERIE BOARD 28

chefs' selection of cured meats + artisan cheeses  
pickled + cured accoutrements | housemade lavash

### SIDES

#### BRUSSEL SPROUTS 14

balsamic | parmesan

#### PETITE CARROTS 14

labneh | marcona almonds | aleppo pepper | torn basil

#### SUCCOTASH 14

seasonal spring vegetables | herb butter

#### MAC N' CHEESE 15

aged white cheddar sauce | truffle butter | parmesan

### AVIARA CLASSICS

#### BLACKANGUS CHEESEBURGER\* 28

black garlic aioli | aged cheddar | bacon onion jam  
arugula | french fries

#### 32oz PORTER HOUSE TO SHARE\* 120

hay smoked tableside | chimichurri | horseradish cream  
choice of 2 sides

#### RIGATONI BOLOGNESE 28

san marzano tomatoes | torn basil | parmesan

### MAIN ENTRÉE

#### HALF CHICKEN 34

mary's free range | chard carrot emulsion  
hot honey glaze | spiced pecans | winter radish

#### RED WINE BRAISED SHORT RIB 38

fall harvest succotash | white polenta | bordelaise

#### STEAK FRITES\* 40 | 46

choice of: prime flat iron or petite filet  
choice of one sauce: A-2 sauce | horseradish cream  
truffle aioli | chimichurri +2 additional sauces

#### CAULIFLOWER STEAK 23

paprika cashew cream | mint gremolata  
toasted pine nuts | preserved lemon

### SUSTAINABLE SEAFOOD

#### ROASTED SALMON\* 36

beet cream | couscous pearls | fennel | walnuts  
preserved lemon

#### GRILLED BRANZINO 38

california olive tapenade | shaved fennel  
salsa verde | lemon

 LACTOSE FREE  VEGAN  GLUTEN FREE  VEGETARIAN

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

Our menu offers only locally sourced or sustainably certified fish

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# DRINKS

WINE | BEERS | COCKTAILS

## LIBATIONS OF THE SEASON

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### PERFECTLY DIRTY MARTINI 22

chopin vodka | dry vermouth | castelvatrano olive brine

### BASIL + BOURBON 19

bulleit bourbon | lillet blanc | lemon | honey  
basil | butterfly pea | club soda

### CUBAN SUNSET 34

crafted for TWO - 1 glass - 2 straws

matusalem cuban rum | banana liqueur | amaro  
orgeat | lemon | orange  
two too many? ask for a SINGLE 19

### PINK PEARL 21

ocho blanco tequila | thistle amaro | lemon  
pink peppercorn | egg white | spritz of mezcal | orange oil

### THE PERFECT PAIR 18

titos vodka | rosemary | grapefruit | flur de sel

### MEZCAL OLD FASHIONED 25

casamigos mezcal | ancho reyes chili liqueur | cinnamon  
walnut bitters | orange oil | chocolate shavings

### RASPBERRY CHOCO-TINI 20

belvedere vodka | godiva dark chocolate liqueur | cognac  
raspberry | chocolate swirl  
add espresso +5

### THE LAST WORD 20

bombay saphire gin | green chartreuse  
luxardo liqueur | lime

## BOTANICAL BUZZ

featuring THE BOTANIST ISLAY DRY GIN  
+ RISHI TEA

### BLUE JASMINE FIZZ 18

or enjoy as a mocktail 12

botanist gin | rishi blue jasmine botanical sparkling  
butterfly pea | lemon | cream

### OOLONG KISS 19

botanist gin | rishi blu oolong | st. germain  
cointeau | egg white

### THE EARLS CITRUS 16

served hot or on the rocks

botanist gin | rishi earl grey tea  
runny honey | candied orange

## ZERO PROOF

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### TIKI DREAMSICLE 14

pineapple | lime | cranberry | orgeat | strawberry  
mint | coconut cream | soda

### BITTER ROSE 12

grapefruit | lemon | falnerum | rosemary | soda

## WINES BY THE GLASS

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### SPARKLING WINE + CHAMPAGNE

BISOL JEIO prosecco | brut | italy .....13

MONT MARCAL cava | brut | spain .....13

ALBERT BICHOT brut rosé | france.....17

PIPER-HEIDSICK champagne | cuvée | france .....25

### CHARDONNAY

TREFETHEN napa valley | california .....16

BOUCHAINE caneros | california .....22

### SAUVIGNON BLANC

ARONA maurlborough | new zealand.....14

EKTIMO sonoma valley | california .....15

### ADVENTUROUS WHITES

LAGARIA pinot grigio | friuli | italy .....13

PORTAL DA CALCADA still rosé | portugal.....15

### CABERNET SAUVIGNON

EBERLE paso robles | california.....14

HALTER RANCH paso robles | california .....21

### PINOT NOIR

TONDRÉ santa lucia highlands | california.....17

BOUCHAINE caneros | california .....22

### RED BLEND

HALTER RANCH cdp | paso robles | california.....19

## BEER

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### DRAFT 10

treevana ipa | buergeon | 7.2 ABV

buenaveza | stone | san diego | 4.7 ABV

805 | firestone walker | marina del rey | 4.7 ABV

chronic ale | pizza port | san dietgo | 5.5 ABV

juice press hazy ipa | san diego | 6.8 ABV

japanese lager | harland | carlsbad | 5.0%

### BOTTLED 8

blue moon | coors light | corona

heineken | modelo especial | guinness | heineken 0.0