

SNACKS + SMALL PLATES

ARTISAN BREAD 6

seasonal cultured butter | smoked sea salt

HOUSE-MADE RICOTTA 15

caramelized agave | rosemary | lemon zest
grilled sourdough

DEVILED EGGS 13

creme fraiche | smoked trout roe | celery leaf

SHRIMP COCKTAIL 19

jumbo baja prawns | gin spiked cocktail sauce
horseradish cream

WINTER SOUP 14

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

FLATBREADS

TRUFFLE 19

mushroom crema | ricotta | truffle oil
arugula | parmesan

BBQ CHICKEN 21

mary's chicken | ancho bbq sauce | pickled fresno
red onion marmalade | cilantro

SALADS

THE "WEDGE" 16

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

CAESAR 16

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

HARVEST 16

mixed greens | honeycrisp apples | pomegranate
delicata squash | toasted almonds | farro
apple cider vinaigrette

ADD A PROTEIN: avocado 4 | mary's chicken 7
sirloin steak 12 | chilled baja prawns 12 | salmon filet 15

3 COURSE PRIX FIX

35 per person

TO START

CAESAR SALAD

WINTER SOUP

ENTRÉE

VEGGIE SANDO 

SMOKED TURKEY CLUB

AVIARA CHEESEBURGER

TRUFFLE FLATBREAD 

DESSERT

LEMON TART

CHOCOLATE CHIP COOKIES

SEASONS

RESTAURANT

HANDHELDS

choice of french or sweet potato fries, mixed greens, fruit,
truffle parmesan fries +4

*+5 split plate fee applied with an additional side

VEGGIE WRAP 19

grilled portabella | roasted bell pepper | cucumber
arugula | black garlic aioli

SMOKED TURKEY CLUB 21

bacon | avocado | tomato | lemon aioli
iceberg lettuce | sourdough bread

AVIARA CHEESEBURGER* 24

gem lettuce | roasted tomato | red onion
secret sauce | brioche bun

SHORT RIB GRILLED CHEESE 24

swiss cheese | caramelized onion | roasted tomato
arugula | dijonaise | sourdough

MAHI BURGER 26

lemon caper tartar sauce | pickled cucumber | dill | arugula

GRILLED CHICKEN SANDO 21

mary's free range | pickled green tomato | smoked bacon
gem lettuce | lemon aioli

ENTRÉES

STEAK FRITES* 39

flat iron | chimichurri | french fries

GRILLED BRANZINO 38

california olive tapenade | arugula | lemon oil

CAULIFLOWER STEAK 21

paprika cashew cream | mint gremolata
toasted pine nuts

SIDES

FRENCH FRIES 8

add truffle + parmesan +4

BRUSSEL SPROUTS 12

balsamic | parmesan

FINGERLING POTATOES 12

truffle butter | rosemary salt | black pepper

SUCCOTASH 12

seasonal fall vegetables | herb butter

 VEGETARIAN  VEGAN

 LACTOSE FREE  GLUTEN FREE

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

THE CLASSICS

BRINE BABY BRINE 20

fresh take on a dirty martini

chopin | noilly pratt | castelvertrano olive brine | olive oil

SMOKED MANHATTAN UP 19

sazarac rye | carpano antica red vermouth
vanilla infused cognac | cherry wood smoke

CHAI TAI 18

meyers rum | gosslings dark rum | triple sec
lime juice | chai infused orgeat

CADILLAC MARGARITA 19

califino reposado | gran marnier | cointreau
house-made sweet + sour

BOURBON SOUR 18

buffalo trace | lemon | egg white | bitters

THE INVENTED

SPARKLING PEAR-TINI 20

belvedere organic vodka | bartlett pear
ceylon cinnamon | champagne

CRANBERRY SOUR 18

buffalo trace bourbon | cranberry | apple | lemon
aquafabba

KEY LIME PIE 20

absolut citron | lime juice | cream | graham cracker

CFFN "COLD FOAM FIG NEGRONI" 30

served in a french press - serves 2

bombay saphire gin | mr. blacks cold brew liquor
red vermouth | aquafaba | fig infused cold foam

two too many? ask for a single 18

THE MOCKTAIL

KING FISHER COOLER 9

lime | strawberry | basil | gingerale

BACK IN THYME 9

lemon | thyme | pineapple

WINES ON DRAFT

CHARDONNAY 16

macrostie | sonoma coast | california

SAUVIGNON BLANC 13

mohua | marlborough | new zealand

CABERNET SAUVIGNON 13

oberon | napa valley | california

RED BLEND 16

pessimist by DAOU | paso robles | california

WINES BY THE GLASS

PROSECCO 12

bisol jeio brut giera | italy

SPARKLING ROSÉ 17

albert bichot | cremante de bourgogne | france

MOET & CHANDON (SPLIT) 22

brut | eprenay **or** imperial rosé | eprenay

CHARDONNAY 18

iconoclast | russian river valley | california

PINOT GRIGIO 13

terlato | friuli | italy

STILL ROSÉ 16

chateau de berne | provance | france

CABERNET SAUVIGNON 22

iconoclast | napa valley | california

PINOT NOIR 16

O.P.P | willamette valley | oregon

ZINFANDEL 18

ridge "three valleys" | sonoma | california

BEER

DRAFT 10

aviara 25 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 diego | 5.5 ABV

juice press hazy ipa | san diego | 6.8 ABV

japanese lager | harland | carlsbad | 5.0%

BOTTLED 8

amstel light | blue moon | coors light | corona

heineken | modelo especial | guinness | heineken 0.0