

LUNCH

SHARE

- ASPARAGUS & BURRATA prosciutto / pesto / country toast V 14
OVEN ROASTED SALSA & GUACAMOLE V 14
BAJA TOSTADAS striped sea bass / aji-amarillo salsa / smoked crema / lime 14
STEAK TARTARE steak dressing / cornichons / crispy shallots / house pickles / quail egg 16
ROASTED GARLIC HUMMUS baby carrot / radish / flatbread V 12

SOUP & SALADS

- ARTICHOKE SOUP truffle oil / pecorino / snap pea salad V 8/10
SOUP OF THE DAY 8/10
HEARTY GREENS mustard & kale / julian apple / almond / ricotta salata / citrus dijon V 10
CAFFEINATED BEETS midnight moon / hazelnuts / arugula V 12
AVIARA COBB romaine / grilled chicken breast / tomato / crushed egg /
blue cheese / avocado / thick cut bacon / ranch dressing 16
CAPRESE heirloom tomato / mozzarella / basil / balsamic / crispy prosciutto 17
CLASSIC CAESAR sourdough croutons / anchovy dressing / pecorino 14
>> ADD PROTEIN: chicken 6 / catch 11 / shrimp(4) 12

BURGERS, WRAPS & MORE

- SEASONS BURGER pepper relish / aged white cheddar / arugula / roasted garlic aioli
CHOICE OF: sirloin 18 / turkey 17 / veggie 15
B.L.T.T. seared tuna / thick cut bacon / lettuce / tomato / horseradish aioli / ciabatta roll 19
GRILLED VEGGIE WRAP mashed avocado / hummus / grilled veggies / sprouts / arugula V 14
SMOKED SALMON avocado / tomato / lemon aioli / smoked salmon /
butter lettuce / pumpernickel 17
GRILLED CHICKEN fontina / arugula / tomato / garlic aioli / brioche 15
TURKEY CLUB bacon / avocado / tomato / lemon aioli / applewood smoked turkey /
butter lettuce / pullman loaf 16
>> CHOICE OF SIDE: fries or mixed green salad (or substitute truffle fries for \$2)

SEASONS SIGNATURES

- NY STEAK FRITES chimichurri / fries 34
ROASTED SALMON apple-cauliflower purée / brussels sprouts / caper-verjus brown butter 32
HOUSEMADE SPAGHETTI charred tomato / preserved peppers / pecorino V 24
FISH TACOS roasted or fried daily catch / pico de gallo / avocado / cilantro crema 16

HAND STRETCHED PIZZAS

- MARGHERITA V
mozzarella / tomato / basil 17
CLASSIC PEPPERONI 18
MISSION
chorizo / cilantro pesto / queso fresco 17
SAUSAGE
smoked paprika & fennel sausage /
tomato / swiss chard 18
SANTA CRUZ V
artichoke hearts / asparagus / mozzarella 17

We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread. All vegetables come from our hearth oven to preserve their natural flavor.
18% service charge included for parties of 6 or more

V VEGETARIAN | G GLUTEN FREE

Chef de Cuisine | James Waters