

LUNCH 11AM – 2PM

SHARE

- ASPARAGUS & BURRATA prosciutto / pesto / country toast 15
OVEN ROASTED SALSA & GUACAMOLE V 15
CHEF'S WHIM CEVICHE local catch / daily preparation R 16
STEAK TARTARE steak dressing / cornichons / crispy shallots / house pickles / quail egg R 17
ROASTED GARLIC HUMMUS baby carrot / radish / flatbread V 14

SOUP & SALADS

- ARTICHOKE SOUP truffle oil / pecorino / snap pea salad V 10/12
SOUP OF THE DAY 10/12
MARKET GREENS salanova lettuce / raw shaved garden vegetables / cherry tomatoes / citrus vinaigrette V 14
QUINOA GARDEN BOWL basil / arugula / sunflower seeds / roasted beets / dried cherries / charred broccoli / tahini vinaigrette V 14
AVIARA COBB romaine / grilled chicken breast / tomato / crushed egg / blue cheese / avocado / thick cut bacon / ranch dressing 17
GRILLED AVOCADO SALAD young lettuce / pickled red onion / pea shoots / goat cheese / candied walnuts / charred corn / chili vinaigrette V 18
CLASSIC CAESAR croutons / anchovy dressing / pecorino 15
>> ADD PROTEIN: chicken 6 / catch 11 / shrimp (5) 14 / steak 15

BURGERS, WRAPS & MORE

- AVIARA DOUBLE two 1/4lb patties / lettuce / tomato / onion / house-made pickles / secret sauce / brioche bun 18
CHOICE OF: SIRLOIN / VEGGIE
TURKEY BURGER mediterranean salad / arugula / tzatziki / brioche bun 18
B.L.T.A. SANDWICH bacon / arugula / tomato / smashed avocado / lemon-garlic aioli / toasted sourdough 16
GRILLED VEGGIE WRAP mashed avocado / hummus / grilled veggies / sprouts / arugula V 16
SMOKED SALMON avocado / tomato / lemon aioli / smoked salmon / butter lettuce / pumpernickel 18
SMOKED TURKEY CLUB bacon / avocado / tomato / lemon aioli / butter lettuce / pullman loaf 18
>> CHOICE OF SIDE: fries or mixed green salad (or substitute truffle fries for \$3)

SEASONS SIGNATURES

- NY STEAK FRITES chimichurri / fries 36
SALMON succotash / charred broccolini / romesco 34
HOUSEMADE TAGLIATELLE sun dried tomato / pesto / shrimp 26
FISH TACOS roasted or fried daily catch / pico de gallo / avocado / cilantro crema 18

HAND STRETCHED PIZZAS

- MARGHERITA V 18
mozzarella / tomato / basil
CLASSIC PEPPERONI 19
SAUSAGE 19
smoked paprika & fennel sausage /
tomato / swiss chard
SANTA CRUZ V 19
artichoke hearts / asparagus / mozzarella

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

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

V VEGETARIAN | GF GLUTEN FREE | R RAW