

A+O

RESTAURANT | BAR

ALL DAY MENU

APPETIZERS

Butternut Squash & Ancho Soup \$12*

Herb oil | creme fraiche | savory granola
apple

House Made Focaccia \$16*

Fresh lemon ricotta | olive tapenade | honey
fresh herbs

Carbonara Mac + Cheese \$17*

Elbow pasta | crispy lardons | mornay sauce
black pepper | scallions

Classic Lobster Bisque \$16*

Lobster knuckle | creme fraiche | chives

Shishitos \$16*

Roasted peanuts | fish sauce | thai basil | lime

Free Range Chicken Wings \$18*

Chile lime sauce | heirloom carrots | ranch

Salt + Pepper Shrimp \$21*

Coconut sweet & sour sauce | peppercorn
spice blend | limes

Tuna Ceviche \$21*

Sesame | soy | red onions | baby tomato
serranos | oranges | avocado | iceberg lettuce

Beer Battered Fish Tacos \$22*

Mahi mahi | chile crema | sweet corn aioli
cabbage | cotija | tajin

SALADS + HANDHELDS + ENTREES

Balboa Caesar \$17*

Baby gem lettuce | parmesan | treviso
brioche croutons

***Add chicken \$6 | Grilled shrimp or salmon \$9*

Winter Burrata \$18*

Caramelized onion | granny smith apples
fig balsamic | bacon jam | micro arugula
grilled bread

Organic Baby Kale + Pickled Beet Salad \$18*

Local seasonal citrus | dates
mascarpone mousse | toasted sunflower seeds
maple vinaigrette

***Add chicken \$6 | Grilled shrimp or salmon \$9*

A+O Burger \$20*

Brioche bun | butter lettuce | 1000 island
farmhouse cheddar | caramelized onion
pickles | fries

Club Sandwich \$22*

Smoked turkey | applewood smoked bacon
avocado | provolone | lettuce | alfalfa sprouts
green goddess aioli | sourdough bread | fries

Oats & Grain Risotto \$28*

Smoked foraged mushrooms | roasted sweet
potato | sage | parmesan | savory granola

***Add chicken \$6 | Grilled shrimp \$9*

Roasted Striped Bass \$32*

Roasted fennel | parsnips | sea beans | chorizo
manila clams | veloute

Seared Scallops \$48*

Sauteed spaghetti squash
pomegranate seeds | pepita crumble
brown butter emulsion | winter greens

Steak Frites \$58

Porcini rubbed 10 oz. filet | parmesan fries
brandy peppercorn sauce

* Contains Allergens, Modification may be Available Upon Request

SIDES

Parmesan Fries \$9

Side Caesar \$9

Sauteed Broccoli \$9

SWEETS

Ice Cream | Sorbet \$9

Choice of : chocolate | strawberry | vanilla
raspberry | mango

Market Fruit Plate \$11

Seasonal berries | melon | sliced fruit
greek yogurt | honey

Vanilla Cinnamon Cheesecake \$12 GF

Spiced apple compote | rum whipped cream
almond crumble | blackberry

Chocolate Whiskey Caramel Square \$12

Valrhona mousse | flourless cake | cacao nibs
vanilla bean whipped cream | strawberries

Raspberry + Pistachio \$12

Pistachio cake | white chocolate mousse
candied pistachios | lime crumble
raspberry ice cream

Menu Items Subject to Change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.



RESTAURANT | BAR

WINE & BEER MENU

BEER \$8

805 Blonde Ale (4.7%)
Los Angeles, CA

Pizza Port Honey Blonde (4.8%)
San Diego, CA

Helmsman Hazy IPA (6.5%)
Newport Beach, CA

Seasonal Rotating Tap Handle

Golden Road Mango Cart (4%)
Los Angeles, CA

Brewery X Slap & Tickle Tropical IPA (6.7%)
Anaheim, CA

Stone Buenaveza Salt & Lime Lager (4.7%)
San Diego, CA

Pacifico
Piedras Negras, MX

Coors Light
Golden, CO

Ballast Point Grapefruit Sculpin IPA (7%)
San Diego, CA

SPARKLING | CHAMPAGNE

Belmondo, Prosecco \$12/\$45

Piper Sonoma Brut \$16/\$60
Sonoma County

Piper Sonoma Brut Rosé \$18/\$70
Sonoma County

Veuve Clicquot Brut Bottle/\$300
Yellow Label, Remis, France

Veuve Clicquot Rose Bottle/\$350
Remis, France

SAUVIGNON BLANC

Bonterra Vineyards \$10/\$38
Mendocino County, CA

Kim Crawford \$13/\$50
Marlborough, NZ

Justin \$15/\$58
Central Coast, CA

Daou \$17/\$68
Paso Robles, CA

Groth \$18/\$70
Oakville, CA

Duckhorn \$20/\$78
Napa Valley, CA

Trinchero Mary's Vineyard \$20/\$78
Napa Valley, CA

ROSE | OTHERS

AIX Vin De Provence Rosé \$16/\$60
Provence, France

Santa Margherita Pinot Grigio \$18/\$70
Alto Adige, Italy

SELTZER | SPRITZ \$10

White Claw Hard Seltzer
Lime | Mango | Black Cherry | Raspberry

Onda Tequila Seltzer
Lime | Grapefruit | Blood Orange | Watermelon

Ketel One Vodka Spritz
Peach & Orange | Grapefruit & Rose
Cucumber & Mint

Miami Cocktail Spritz Can \$8
Margarita | Bellini | Mimosa | Paloma | Sangria

Miami Cocktail Small Batch Originals 750ml \$25
Sangria | Blood Orange | Margarita

CHARDONNAY

Bonterra Vineyard \$10/\$38
Mendocino County

Ferrari-Carano \$15/\$58
Sonoma County, CA

Martin Ray Dutton Ranch \$16/\$60
Sonoma Coast, CA

Sonoma Cutrer \$18/\$70
Russian River Valley, CA

Rombauer Vineyards \$26/\$96
Carneros, CA

PINOT NOIR

Bonterra Vineyards \$12/\$45
Mendocino County, CA

Meiomi \$15/\$58
Sonoma County, CA

Joel Gott \$16/\$61
Monterey, CA

Walt \$20/\$78
Sonoma Coast, CA

The Prisoner \$25/\$96
Napa Valley, CA

CABERNET

Bonterra Vineyards \$12/\$45
Mendocino County, CA

Alexander Valley Vineyards \$19/\$75
Alexander Valley, CA

Austin Hope \$20/\$78
Paso Robles, CA

Daou \$22/\$85
Paso Robles, CA

Justin \$22/\$85
Paso Robles, CA

Heitz Cellar Bottle/\$158
Napa, CA

Groth Bottle/\$118
Oakville, CA

Silver Oak Bottle/\$215
Alexander Valley, CA