

# A&O KITCHEN+BAR

## DINNER

### TO SHARE, OR NOT

**clam chowder 10**

littleneck clams, nueske's bacon, leeks, potato, chives, oyster cracker

**crispy crab cakes 25**

salsa de arbol, granny smith apple, orange, espelette

**tuna poke 24**

sesame soy sauce, macadamia nut, green onion, avocado, wakame, crisp wonton

**local burrata 16**

arugula pesto, aged balsamic, blistered heirloom cherry tomato, house focaccia

**blistered shishito peppers 11**

soy glaze, basil, toasted peanuts

**chicken wings 17**

spicy peanut macha sauce or dry cajun rub, green endives, black garlic, blue cheese

**esquites (street corn) 12**

roasted corn, guajillo crema, chile spice, cotija, cilantro, lime

**crispy pork belly 19**

applewood smoked, tahini spread, turmeric pickles, thai-maple glaze

**so-cal street tacos (3) 21**

grilled mahi-mahi, cilantro pickled fresno chilis, red cabbage carrot, avocado, corn tortillas

**A&O chopped salad 18**

brussels, kale, olives, red cabbage, salami, provolone, pepperoncini, red wine vinaigrette

**caesar salad 15**

whole leaf gem, treviso, brioche crouton, marinated anchovy

**little gem salad 16**

cherry tomato, avocado, pickled red onion, roasted corn, cotija dressing

*add to any salad*

*chicken 6 / salmon 7 / shrimp 8*

### PLATES

**A&O burger 21**

grass fed beef, caramelized onion, lettuce, pickles, ketchup, white cheddar, brioche, fries

**the "faux" burger 26**

beyond meat patty, house aioli, arugula, pickles, white cheddar brioche, fries

**fried chicken sandwich 19**

buttermilk fried chicken, pickles, slaw, hot sauce, house aioli, scallions, fries

**fish & chips 24**

beer battered crispy cod, coleslaw, tartar sauce, lemon, malt vinegar, fries

**shrimp and grits 32**

charred lemon, pancetta, farmhouse cheddar grits, house focaccia

**hanger steak 34**

mojo de ajo, crispy fingerlings, cipollini onion, lime

**scottish salmon 30**

wild mushroom crust, charred leek, red cabbage, sorrel

**house-made ravioli 25**

roasted corn, house-made ricotta, calabrian chiles, baby tomatoes, brown butter crumbs  
*add jumbo lump crab / \$10*

**braised short rib 35**

smoked potato, grilled mushroom, shishito pepper, pecan salsa negro

# Sweets & Beverage Menu

## Beer

### Draft

805 Blonde Ale (4.7%) Los Angeles, CA	\$8
Pizza Port Honey Blonde (4.8%) San Diego, CA	\$8
Helmsman Hazy IPA (6.5%) Newport Beach, CA	\$8
Stone Ripper IPA (5.7%) San Diego, CA	\$8
Golden Road Mango Cart (4%) Los Angeles, CA	\$8
Seafarer Kolsch Style Ale (4.8%) Inglewood, CA	\$8
Stone Enter Night Pilsner (5.7%) San Diego, CA	\$8
Pacifico Piedras Negras, MX	\$8
Coors Light Golden, CO	\$8

## Sweets

pina colada panna cotta 8 pineapple, crunch pearls
peanut butter s'mores 8 meringue, valrhona chocolate

## Wine

### Sparkling / Champagne

Brut Moet and Chandon	Split / \$22
Brut Piper Sonoma	\$11 / \$37
Perrier-Jouet Grand Brut <i>Champagne, France</i>	Bottle / \$230
Veuve Clicquot, Brut <i>Yellow Label, Remis, France</i>	Bottle / \$300
Dom Perignon <i>Remis, France, Vintage 2008</i>	Bottle / \$600

### Sauvignon Blanc

Echo Bay <i>Marlborough, New Zealand</i>	\$11 / \$40
Craggy Range, Te Muna Road <i>Martinborough, New Zealand</i>	\$14 / \$55
Justin <i>Central Coast, CA</i>	\$18 / \$66

### Chardonnay

Sonoma Cutrer <i>Russian River Valley, CA</i>	\$16 / \$59
Ferrari Carano <i>Sonoma Valley, CA</i>	\$19 / \$72
Rombauer Vineyards <i>Carneros, CA</i>	\$24 / \$97
Flowers <i>Sonoma, CA</i>	Bottle / \$110

### Pinot Noir

Smoke Tree <i>Sonoma County, CA</i>	\$18 / \$65
Line 39 <i>Monterey, CA</i>	\$12 / \$44

### Cabernet

Hall <i>Napa, CA</i>	\$26 / \$96
Justin <i>Paso Robles, CA</i>	\$18 / \$66
Substance <i>Seattle, WA</i>	\$12 / \$43
Heitz Cellar <i>Napa Valley, CA</i>	Bottle / \$200

### Others

Zuccardi Q, Malbec <i>Mendoza Argentina</i>	\$14 / \$50
Trimbach, Pinot Blanc <i>Alsace, France</i>	\$18 / \$65
Pighin, Pinot Grigio <i>Friuli-Venezia Giulia, Italy</i>	\$14 / \$55