

A&O KITCHEN+BAR

LUNCH

STARTERS

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

local burrata 16

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

SALADS

little gem salad 16

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

A&O chopped salad 18

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

blistered shishito peppers 11
soy glaze, basil, toasted peanuts

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

poké bowl 24

- pickled cucumber, edamame,
 - wakame, green onions, avocado, macadamias, steamed rice, crispy shallot, sesame shoyu
- add fried egg | 3*

caesar salad 15

whole leaf gem, treviso, brioche crouton, marinated anchovy

add to any salad

chicken 6 | salmon 7 | shrimp 8

MAINS

steak frites 34

marinated & charred prime hanger steak, black garlic compound butter, herbed parm fries

maine lobster roll 34

house mayo, chive, tarragon, brioche, fries

so-cal street tacos (3) 21

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

the "faux" burger 26

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

fish & chips 24

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

fried chicken sandwich 19

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

A&O burger 21

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

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

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