

A+O

RESTAURANT | BAR

ALL DAY MENU

APPETIZERS

Sweet Corn & Tomato Gazpacho \$13* V

White beans | baby heirloom tomatoes
cucumber | wild puffed rice | black pepper

Herbed House Focaccia \$17*

Warm tomato jam | broiled ricotta
lemon oil | sea salt

Classic Lobster Bisque \$17*

Lobster knuckle | creme fraiche | chives

Poached Shrimp & Melon \$17*

Compressed cantaloupe | lime | cocktail | tajin

Free Range Chicken Wings \$19*

Chile lime sauce | heirloom carrots | ranch

Crab Mac+Cheese \$20*

Gruyere cheese | brown butter bread crumb
lump crab | shell pasta

Seared Crab Cakes \$22*

Smoked chipotle crema | courgette relish
frisse

Salt + Pepper Shrimp \$22*

Dragon apple & Napa cabbage slaw
banana-chili hot sauce | sichuan

Tuna Ceviche \$22*

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

Beer Battered Fish Tacos \$23*

Icelandic cod | roasted corn | cabbage slaw
queso fresco | creamy pipian
smoked pico de gallo

SALADS + HANDHELDS + ENTREES

Balboa Caesar \$18*

Baby gem lettuce | parmesan | treviso
brioche croutons

**Add Chicken \$6 | Grilled Shrimp or Salmon \$9

Burrata & Farmer's Market Tomatoes \$18*

VR Farms heirloom tomatoes | fresh basil
strawberry shrub | pistachio pesto | focaccia
lemon oil

Organic Baby Kale + Pickled Beet Salad \$18*

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

**Add Chicken \$6 | Grilled Shrimp or Salmon \$9

A+O Burger \$21*

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

**Add Bacon Jam \$6 | Avocado \$5 | Heirloom Tomatoes \$4

Club Sandwich \$23*

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

Miso Glazed Baquette Grouper \$35

Forbidden rice | edamame | carrots | shiitake
mushrooms | goji berry | coconut soubise
chili oil

Vegan Substitute Oyster Karaage Mushroom

Seared Scallops \$48*

Strawberry chermoula | corn puree
petite pea greens | preserved sweetie peppers
asparagus salad

Steak Frites \$58

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

SIDES

A+O Fries \$12 Side Caesar \$10 Sauteed Broccolini \$12 Crispy Brussel Sprouts \$14

SWEETS

Tropical Market Fruit Plate V, GF \$13

Sliced summer fruit | seasonal berries
coconut yogurt | agave

Berries & Cream GF \$13

Greek yogurt panna cotta | citrus crumble
seasonal berries | dried mandarin
strawberry ice cream

Peach Party \$13

Valrhona white chocolate mousse | peach
ginger compote | raspberry | pie crumb

Deconstructed Banana Hazelnut Tart \$13

Chocolate shortbread | caramel sauce
valrhona milk chocolate mousse
brulee bananas | chantilly

Lemongrass Cheesecake GF \$13

Fruity pebbles crunch | blackberry
passion fruit whipped 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.

* Contains Allergens, Modification may be Available Upon Request**



RESTAURANT | BAR

WINE & BEER MENU

BEER \$8

Guinness (4.2%)
Dublin, Ireland

Mango Cart (4.0%)
Riverside, CA

Dos Equis XX Amber (4.7%)
Monterrey, Mexico

Bells Two Hearted American IPA (7%)
Kalamazoo, Michigan

Narragansett Summertime Citra Ale (4.2%)
Providence, Rhode Island

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

Pacifico Clara (4.5%)
Mazatlan, MX

Coors Light (4.2%)
Golden, CO

Alpine Duet West Coast IPA (7%)
Alpine, CA

805 (4.7%)
Marina Del Ray, CA

SPARKLING | CHAMPAGNE

Belmondo, Prosecco \$12/\$45
Veneto, Italy

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

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

Veuve Clicquot Brut Bottle/\$200
Yellow Label, Remis, France

Veuve Clicquot Rose Bottle/\$250
Remis, France

ROSE | OTHERS

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

RUMOR Rosé \$20/\$80
Provence, France

Lobo Wulff Vineyards \$25/\$96
Napa Valley, CA

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

SAUVIGNON BLANC

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

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

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

Lobster Reef \$15/\$58
Marlborough, NZ

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

CHARDONNAY

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

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