



AT THE AVALON HOTEL

LUNCH 11AM - 5PM

STARTERS

GUACAMOLE & SALSA, HOUSE-MADE CHIPS 14

HALF DOZEN OYSTERS 18 | FULL DOZEN 36
Mignonette Sauce, Tabasco, Lemon

CHICKEN TORTILLA SOUP 12
Cotija Cheese, Sour Cream, Cilantro, Pickled Onion, Tortilla Strips

SALADS

SPICY CAESAR 16
Kale, Roasted Garlic, Tomato, Parmesan, Spicy Caesar Dressing

CHI CHI COBB 24
Gem Lettuce, Tasso Ham, Avocado, Egg, Blue Cheese, Tomato, Corn

CHICKEN PISTACHIO SALAD 22
Baby Gem Lettuce, Pistachio, Dates, Sundried Tomatoes, Lemon, Egg, Yogurt Dressing

ADD GRILLED CHICKEN +6 | GRILLED SALMON +12

DELICIOUS FUEL

MEZZE PLATTER 24
Hummus, Labneh, Tabbouleh, Crudite, Marinated Feta, Olives, Za'tar Spice, Naan

AHI POKE BOWL 18
Ahi Tuna, Avocado, Radish, Cucumbers, Edamame, Sesame-Soy, Brown Rice

AVOCADO TOAST 18
Sourdough, Smashed Avocado, Heirloom Tomato, Sprouts, Fried Egg

AVALON BLT 18
Nueske's Bacon, Heirloom Tomato, Red Onion, Arugula, Green Goddess

CHARRED SALMON 28
Whipped Feta, Tabbouleh, Pickled Onion, Confit Tomato, Balsamic

FRIED CHICKEN SANDWICH 18
Cole Slaw, Dill Pickle Chips, Chipotle Sauce, Fries

DOUBLE CHEESEBURGER 22
Angus Beef, American Cheese, Caramelized Onions, Pickles, Special Sauce, Fries

SIDES

FRIES 7

GARLIC FRIES 9

TORTILLA CHIPS 4

GRILLED NAAN 4

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

"Avalon adds a 3% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

COCKTAILS

SKINNY 15

RUM COCONUT +2

Fresh Whole Young Coconut, Dark Rum

GARDEN COOLER

Gin, Cucumber, Basil, Lime

CHI CHI MARGARITA

100% Agave Tequila, Avalon Citrus, Agave

WATERMELON SMASH

Vodka, Watermelon, Mint

DESERT JEWEL

Mandarin Vodka, Aperol, Grapefruit, Lemon, Bubbles

SIGNATURE 16

PINA ON ICE

Dark Rum, Pineapple Juice, Coconut

SMOKIN' MIRRORS

Mezcal, Cassis, Lime, Ginger Beer

THE SPICY CACTUS

Pisco, Agave, Lime, Cucumber, Serrano Peppers

PALOMA

100% Agave Tequila, Elderflower, Grapefruit, Lime, Agave

THE WHISKEY PROPER

Whiskey, Orange, Pineapple, Ginger Beer, Bitters

ANEJO OLD FASHIONED

100% Agave Tequila, Agave, Angostura Bitters, Cherry

BEER

Stella Artois (draft)	7	Weihenstephaner Pilsner	7
Rotating Draft	8	Calidad, Mexican Lager	7
Tank 7 Farmhouse Ale	8	La Quinta Poolside	8
Lost Coast Hazy DIPA	9	Abita Light	7
Stone Delicious IPA	8	Duvel	9
Stone Ripper Pale Ale	7		

**Due to state regulations:

Food must be purchased in order to consume alcohol

WINE

BUBBLES

Mionetto Superiore Prosecco, Italy	12/48
Moët & Chandon Impérial Brut	20/95
Veuve Clicquot Yellow Label, France	110
Mumm Napa Sparkling Brut Rosé	15/60
Dom Perignon, France	295

PINKS

Mulderbosch Rosé of Cab, S. Africa	10/40
Whispering Angel Rosé, France	15/60

WHITES

Barone Fini Pinot Grigio, Italy	10/40
Cape Mentelle Sauvignon Blanc, Australia	12/48
Six Ridges, Chardonnay, Russian River	14/56
Duck Horn, Sauvignon Blanc, Napa	15/60
Bernardus Chardonnay, Carmel Valley	17/64
Pazo Barrantes Albariño, Spain	54
Stags' Leap Chardonnay, Napa	60
Groth Sauvignon Blanc, Napa	60
Cloudy Bay Sauvignon Blanc, New Zealand	80
Cakebread Chardonnay, Napa	25/100

REDS

Seven Falls Cabernet, Washington	10/40
Terrazas Reserve, Malbec, Argentina	12/48
Ponzi Tavola Pinot Noir, Willamette	15/60
Anonymous, Red Blend, Napa	16/64
DAOU Cabernet, Paso Robles	16/64
Duck Horn, Merlot, Napa	25/90
Dunham Cellars Cabernet, Walla Walla	100
Golden Eye, Pinot Noir, Anderson Valley	110
Stags' Leap Cabernet, Napa	120

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