

CHI CHI

AT THE AVALON HOTEL

SUNSET MENU

4 PM - 5 PM

FARMERS MARKET FRUIT 12

Pineapple, Watermelon, Mango, Jicama, Cucumber, Chili Salt & Lime

HUMMUS & AVOCADO 18

House made Hummus, Marinated Olives, Avocado Spread,
Pistachios, Cilantro, Naan

HALF DOZEN OYSTERS 18 | FULL DOZEN 36

Mignonette, Lemon Wedge, House-made Hot Sauce

SPICY CAESAR 16

Kale, Tomato, Parmesan, Croutons, Spicy Tahini Dressing

ADD GRILLED CHICKEN +6 | GRILLED SALMON +12

CHICKEN PISTACHIO SALAD 24

Baby Gem Lettuce, Pistachio, Dates, Sundried Tomatoes,
Soft Boiled Egg, Yogurt & Poppy Seed Dressing

MEZZE PLATTER 26

Hummus, Labneh Tzatziki, Avocado Spread, Tabbouleh,
Olives, Crudite, Nana

FRIES 7 | GARLIC FRIES 9 | GRILLED NAAN 6

WINE

BUBBLES

Mionette Superiore Prosecco, Italy	12/48
Moët & Chandon Impérial Brut,	20/95
Veuve Clicquot Yellow Label, France	110

PINKS

Mumm Napa Sparkling Brut Rosé	15/60
Whispering Angel Rosé, France	15/60

WHITES

Cape Mentelle Sauvignon Blanc, Australia	12/48
Bernardus Chardonnay, Carmel Valley, CA	17/64

REDS

Seven Falls Cabernet, Washington	12/48
Anonymous Red Blend, Napa, CA	16/64

BEERS

Stella Artois (draft)	7
Rotating Tap (draft)	8
Tank 7 Farmhouse Ale	8
Lost Coast Hazy DIPA	9
Stone Delicious IPA	8
Red Seal Ale	7
Weihenstephaner Pilsner	7
Calidad, Mexican Style Lager	7
L.Q. Poolside Blonde	8
Abita Light	7

COCKTAILS

RUM COCONUT 17

Fresh Whole Coconut, Dark Rum

GARDEN COOLER 15

Gin, Cucumber, Basil, Lime

CHI CHI MARGARITA 15

100% Agave Tequila, Agave

PIÑA ON ICE 16

Dark Rum, Pineapple Juice,
Coconut

WATERMELON SMASH 15

Vodka, Watermelon, Mint

THE SPICY CACTUS 16

Pisco, Agave, Lime, Cucumber,
Serrano Peppers

PREMIER PALOMA 16

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