

CHI CHI

AT THE AVALON HOTEL

SUNSET MENU

FARMERS MARKET FRUIT 13

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

CHIPS & SALSA 16

Fire Roasted Salsa, Avocado Spread, Cilantro, Corn Tortilla Chips

HALF DOZEN OYSTERS 20 | FULL DOZEN 40

Mignonette, Lemon Wedge, House-made Hot Sauce

SPICY CAESAR 16

Kale, Tomato, Parmesan, Croutons, Spicy Tahini Dressing

ADD GRILLED CHICKEN +8 | GRILLED SALMON +13

DOUBLE CHEESEBURGER 22

Angus Beef, American Cheese, Little Gem, Tomato,
Pickles, Special Sauce, Fries

FRIES 7 | GARLIC FRIES 9 | GRILLED NAAN 8

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

PALOMA 16

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