



# BAR MENU

## FALL 2024

MONDAY-FRIDAY 3-9PM  
SATURDAY-SUNDAY 12-9PM

### BITES

#### Prime Rib French Dip | 24

horseradish sauce, arugula, au jus  
rustic batard

#### Coastal Calamari | 17

coconut milk-marinated, tempura  
red Fresno, spicy aioli **s**

#### Szechuan Lettuce Wraps | 14

fresh ABF spiced chicken, ginger  
Thai basil, mint, cilantro, red onion **s**

#### Loaded Hummus | 12

feta, olive salad, red onion, tomato  
red & yellow pepper, hot house cucumber  
kaffir dust, taro chips **veg**

#### Peach Burrata Crostini | 14

Pecorino Romano, prosciutto di Parma  
balsamic glaze, hot honey

#### Cauliflower Tacos | 13

papaya slaw, pepitas, togarashi aioli  
cilantro **gf, veg**

**gf** gluten-free | **veg** vegetarian | **v** vegan | **s** spicy

### COCKTAILS | 10

#### 1913 Old Fashioned

bourbon, bitters, orange essence

#### Classic Daiquiri

rum, lime, twist

#### Hope Collins

vodka, lemon, soda

#### Lychee Martini

lychee-infused vodka, Soho, lemon

### BEER | 6

#### Asahi Japanese Lager

Blue Moon Belgian Wheat

Athletic Non-Alcoholic

### WINE | 7

#### Oxford Chardonnay, Australia

Oxford Cabernet Sauvignon, Australia

### MOCKTAILS | 5

#### Lavender Lemonade

lemonade, lavender essence, soda

#### Pina Colada

pineapple, orange, coconut cream

#### Pomegranate Refresher

pomegranate, lemon, mint, soda



FERNANDO RODRIGUEZ, CHEF DE CUISINE  
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef  
Thoi Trinh, F&B Director | Adam Ha, F&B Manager  
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations

