THE GARDENS OF AVILA

Presented by Chef Guillermo Godinez

We proudly bring the freshest homegrown and locally sourced ingredients directly to your table. Our onsite 2-acre Chefs Garden provides organic vegetables throughout the growing season. We partner with local farmers, fishing docks, distilleries, wineries and producers. Every sauce, dressing, and rub is made in house. We kindly ask you to inform your server if you have any food allergies. V = Vegetarian, VE = Vegan, GF = Gluten Free

STARTERS

GRILLED SPANISH OCTOPUS *Grilled octopus, mojo verde salt cured potatoes, Aji Amarillo aioli, roasted delicata squash fermented chili crisp, shaved radish, and micro cilantro. $22*

CILANTRO HUMMUS (V) *Creamy Cilantro Hummus, fermented chili crisp, crunchy fried chickpeas, mojo verde, garnished with micro cilantro served with grilled pita bread. $16*

COTTAGE SWEET POTATO FRIES *Whipped feta cheese, harissa hot honey, dukkah, pepitas and pomegranate. $14*

ROASTED BONE MARROW *Black garlic confit marmalade, mint chimichurri, champagne-dressed dandelion greens, grilled sourdough levain. $20*

ROASTED BUTTERNUT SQUASH SOUP *Roasted butternut squash, pomegranate seeds, toasted pepitas and herbed oil. $12*

BAKED BRIE *Apple mostarda, rosemary honey, toasted hazelnuts, fresh thyme and grilled sourdough. $18*

GARLIC TRUFFLE FRIES (V) *Crispy fries, fresh grated Grana Padano, garlic, herbs and a truffle aioli. $12*

SALADS

+ Add Ora King Salmon $20 or grilled achiote chicken $10 on any salad. +

BABY GEM CAESAR *Little Gem leaf lettuce, lemon Caesar dressing, fresh Grana Padano, toasted breadcrumbs and chives. $19*

SYCAMORE SPRINGS WEDGE SALAD (GF) *Crisp iceberg lettuce, Point Reyes bleu cheese crumbles, crispy shallots, heirloom cherry tomatoes and bacon. Finished with a balsamic drizzle and fresh chives. $19*

AUTUMN GARDEN GREEN SALAD *Seasonal winter greens, point Reyes Gorgonzola, dried cranberries, blood orange segments, shaved red onion, radish and a jalapeno vinaigrette. $21*

GARDEN BEET SALAD *Roasted red and golden beets, shaved candy stripe beets, candied pecans, feta cheese with a champagne vinaigrette. $22*

MAIN ENTRÉES

ORA KING SALMON (GF) *Ora King Salmon, herbed pesto, potato espuma, glazed baby carrots, wilted greens and a Meyer lemon beurre blanc. $52*

PAN ROASTED HALIBUT *Roasted beet risotto, goat cheese, carrot puree, sautéed seasonal greens, chopped salsa verde and citrus gremolata. $56*

BUTTERNUT SQUASH RAVIOLI *Brown butter, crispy sage, toasted hazelnuts, Parmesan cheese and aged balsamic vinegar. $44*

FUNGI ALLA BOLOGNESE (V) *Pappardelle, wild mushroom ragu, white truffle oil, herbed whipped ricotta, rosemary pangrattato, aged grana Padano and chives. $45*

LOBSTER RISOTTO *Butter poached lobster folded into a creamy lemon parmesan risotto with wild mushrooms. Finished with a grilled lobster tail, saffron aioli, chives and espelette. $56*

GRILLED LAMB CHOPS *Roasted beets, crispy marble potatoes, mint chimichurri, pomegranate, citrus gremolata, herb oil dandelion greens, potato espuma.. $61*

DENNER SYRAH BRAISED SHORT RIB *Slow braised beef short rib, roasted pomme puree, glazed heirloom carrots, cipollini onions, crispy shallots and a Denner Syrah jus. $55*

NEW YORK STRIP *Carrot puree, roasted heirloom carrots, grilled broccolini, crispy rosemary potatoes, red wine a jus. $62*

FILET MIGNON *8oz. Certified Angus filet mignon, herbed whipped potatoes, sautéed baby spinach, glazed baby carrots with a red wine demi-glace. $65*

RIBEYE STEAK (GF) *16oz. Certified Angus ribeye steak, crispy rosemary potatoes, grilled broccolini, caramelized cipollini onions horseradish herb butter and red wine a jus. $65*

PAN SEARED DUCK BREAST *Wild rice pilaf, piped pomme puree, sautéed dandelion greens, fresh endive, duck jus. $51*

MARY'S AIRLINE CHICKEN BREAST (GF) *Pan seared chicken breast, lemon parmesan risotto, Mighty Cap oyster mushrooms with lemon pan jus and garden herb oil. $42*

+ Prop 65 Warning: This facility contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. +

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COCKTAIL SPECIALTIES

BEES KNEES COCKTAIL: *Barr Hill Gin, Fresh Lemon Juice, Raw Honey Syrup, shaken & garnished with fresh lemon. $16*

SYCAMORE OLD FASHION: *Jim Beam Rye, Luxardo Cherry Liqueur, Angostura bitters, simple syrup, orange and cherry on the rocks. $16*

MAI TAI MADNESS: *Blind Burro Rum, Meyers Rum, Cointreau, orgeat syrup, grenadine, pineapple and orange juice, cherry and a pineapple. $16*

PINK NEGRONI: *Campari, Citadelle Gin, Noilly Pratt Sweet Vermouth over ice with a fresh orange peel. $16*

SLO MANHATTAN: *Wild Turkey Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo cherries. $16*

CLASSIC RUSTY NAIL: *Ballantine's Scotch Whiskey, Drambuie, equal parts, orange twist, on ice. $16*

MARGARITA MARTINI: *Sauza Blanco Tequila, Cointreau Liqueur, float of Gran Marnier, lime juice and simple syrup. $16*

GOA COSMOPOLITAN: *Hendry's Vodka, Cointreau, lime juice, cranberry juice, orange twist. $16*

MOCKTAILS

SHIRLEY TEMPLE BEER *Ginger beer, soda, lime juice and grenadine. Garnished with Luxardo cherries. $10*

MOCKLY MAI TAI *Pineapple juice, orange juice, orgeat syrup, and grenadine. Garnished with pineapple and a cherry. $10*

VIRGIN JALAPENO PALOMA *(Local) Root Elixer grapefruit & jalapeno, agave syrup and lime. $10*

STRAWBERRY LAVENDER ELIXER *(Local) Root Elixer strawberry lavender with muddled fresh strawberries. $10*

PINEAPPLE GINGER SPECIAL *Pineapple juice, ginger beer, and fresh lime juice. Garnished with fresh pineapple. $10*

BEERS AND MORE

CCB LUCKY DAY IPA, SLO $10/TAP

CCB MONTEREY ST. PALE ALE $10/TAP

KONA, BIG WAVE LAGER $10/TAP

M SPECIAL, GRAPEFRUIT IPA $10/TAP

COORS LIGHT $9

CORONA $9

STELLA ARTOIS $9

MODELO ESPECIAL $9

FIRESTONE 805 ZERO N/A $9

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KELSEY HARD CIDER, SLO $9

ASHLAND HARD BLACKBERRY LEMON SELZER $9

DESSERTS

CLASSIC AFFOGATO

Vanilla Bean ice cream, freshly pulled espresso drizzled. $13

PUMPKIN CHEESECAKE

Buttery crumble, dulce de leche caramel, toasted pepitas, pomegranate seeds. $15

PANNA COTTA

Vanilla Bean, Silky, Creamy with local fruit compote. $15

CHOCOLATE CAKE

Decadent dark chocolate cake, chocolate drizzle, and fresh fruit compote. $15

WARMED APPLE CRUMBLE

Warmed cinnamon spiced apples, buttery golden crumble, vanilla bean ice cream and dulce de leche caramel. $15

PORTS

FONSECA BIN 27 RESERVE $12

TAYLOR FLADGATE 10YR TAWNY $14

SANDEMAN 10 YR TAWNY PORT $16