

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

BRUSSELS SPROUTS (V)(GF) Flash fried Brussel's, Dijon grain aioli, shaved Grana Padano, toasted almonds, truffle oil, smoked maldon and chives. \$18

CHICHARRONES & GUACAMOLE House fried chicharrones, hand smashed guacamole, crisp garden lettuce and chili lime seasoning. \$14

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

CRISPY ARANCINI Three golden fried risotto arancini with mozzarella, house roasted marinara, fresh Grana Padano cheese, smoked Maldon sea salt and olive oil drizzle. \$18

STREET CORN BITES (V)(GF) Grilled corn bites, sambal butter, queso fresco, fermented chili crisp, radish and cilantro. \$16

CILANTRO HUMMUS (V) Creamy Cilantro Hummus, fermented chili crisp, crunchy fried chickpeas, mojo verde, garnished with micro cilantro served with vegetable crudite. \$16

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

SALADS

+ Add salmon \$12 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, heirloom cherry tomatoes and bacon. Finished with a balsamic drizzle and fresh chives. \$19

SUMMER 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 with parsnip puree, glazed baby carrots, wilted baby spinach and a Meyer lemon beurre blanc. \$50

FISH OF THE DAY Rotates based on what the fisherman bring in from the Pacific Ocean. Market Price \$

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

DENNER SYRAH BRAISED SHORT RIB Slow braised beef short rib, mashed potatoes, sautéed haricot verts, herbed gremolata and a Denner Syrah reduction sauce. \$50

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

RIBEYE STEAK (GF) 14 oz. Certified Angus ribeye steak, loaded baked potato, sautéed haricot verts and house compound butter. \$65

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

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

PORK CHOP AL PASTOR (GF) Charred pineapple achiote glazed pork chop, herbed whipped potatoes and apple cilantro cabbage. \$42

FIG AND PROSCIUTTO PINSA Imported Italian Flatbread (Pinsa), fig jam, Prosciutto di Parma, chevre, fresh arugula and finished with a aged balsamic glaze. \$24

STEAK FRITES Grilled Hanger Steak, mojo verde manchego frites and chimichurri. \$38

+ Prop 65 Warning: This facility contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. An 18% service charge will be added to parties of 6 or more. +

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COCKTAIL SPECIALTIES

- BEE'S 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

- VIRGIN CUCUMBER GIMLET** *Muddled cucumber, lime juice, simple syrup, and soda. Garnished with fresh lime. \$10*
- 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
- FIRESTONE 805 \$9
- KELSEY HARD CIDER, SLO \$9
- ASHLAND HARD BLACKBERRY LEMON SELZER \$9

DESSERTS

- NEW YORK STYLE CHEESECAKE**
Dense, rich served with fruit compote. \$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

PORTS

- FONSECA BIN 27 RESERVE \$12
- TAYLOR FLADGATE 10YR TAWNY \$14
- SANDEMAN 10 YR TAWNY PORT \$16