

MOCKTAILS

- Cucumber Lavender Mojito** fresh mint, lavender simple syrup, cucumber, lime juice 12
Strawberry, Raspberry & Basil Tonic house made strawberry-raspberry shrub, fresh basil, club soda 1
Butterfly Pea Tea Limeade color changing butterfly pea tea and sparkling limeade 12
Brewchata house-made vanilla and cinnamon horchata topped with espresso 14

SPECIALTY COCKTAILS

- Classic Martini (dirty or dry)** Grey Goose, blue cheese stuffed olives 24
Spicy Maggy jalapeño infused tequila, lime, agave 21
Paper Plane bourbon rye, Amaro Nonino, Aperol, lemon juice 22
Love Me or Leave Me Manly Lily Pink Gin, tonic, raspberries 20

BEER & CIDER

- Pilsner, Scrimshaw, Fort Bragg, CA 9
Mexican Lager, Calidad, CA 9
Blonde Ale, Healdsburg, CA 9
Yuzu Radler, The Bruery, CA 10
Japanese Ale, Hitachino Nest, Japan 10
West Coast IPA, Pacific Magic, North Coast 9
IPA, Offshoot Relax Hazy, CA 9
Quad Ale, Chimay Grande Reserve, Belgium 12
Dry Apple Cider, Stem, CO 9
Pale Ale, 'Las Palmas', Boomtown, CA 9

WINE BY THE GLASS

- Pinot Grigio, Lagaria (Italy) '19 17 / 68
Sauvignon Blanc, Tohu (New Zealand) '21 18 / 70
Rose, 'Terrasse du Moulinas' (France) '19 18 / 70
Orange Wine, Vin de Loire (France) '22 19/72
Sancerre, Laetitia Ducroux (France) '20 22 / 70
Prosecco, Santa Marina (Italy) 17 / 70
Sparkling Cremant Rose, Bailly-Lapierre (France) 19 / 72
Chardonnay, Avalon (California) '20 17 / 70
Chardonnay, Post & Beam by Far Niente (Napa Valley) '22 21 / 90
Carbonic Grenache, Destinata, (Paso Robles, CA) '22 19 / 72
Pinot Noir, Talbot, Kali Hart (Monterey) '18 19 / 72
Malbec, Don Miguel Gascon (Argentina) '21 18 / 70
Cabernet Sauvignon, Avalon (California) '20 17 / 70
Cabernet, Post & Beam by Far Niente, (Napa Valley) '22 23 / 98

WINE BY THE BOTTLE

Sparkling

- Brut Champagne, Perrier Jouet 375mL (France) 65
Champagne Brut Art Deco, 1ER Cru, Collet (France) 140
Champagne Cuvee Extra Brut, Bruno Paillard (France) 125
Brut Rose, J Vineyards (Russian River, CA) 90

White & Rosé

- Rosé, Domaine de Cala Prestige (France) '20 68
Chardonnay, Benovia (Russian River) '18 90
Chardonnay, Drouhin Vaudon (France) '20 68
Chablis, Drouhin Vaudon (France) '21/'22 72

Red

- Pinot Noir, Domaine Drouhin, (Dundee Hills, OR) '21 84
Pinot Noir, Raeburn (Russian River, CA) '21 68
Syrah, Bien Nacido (Santa Maria, CA) '19 125
Red Blend, Tooth and Nail, (Paso Robles, CA) '20 68
Red Blend, Orin Swift (Sonoma, CA) '22 110
Cabernet Savignon, Jordan, (Alexander Valley, CA) 140
Sauvignon Blanc, Jayson Pahlmeyer (Napa Valley) 115
Vinho Verde, JM Fonseca (Spain) '20 60
Albariño, Eidos de Padrinan (Spain) '20 98

Viviane
DINNER

CHILL

Hamachi Crudo house-made ponzu, pickled onion, fresno chili, crispy shallots 23

Poke Bowl big eye tuna, lemongrass rice, cucumbers, pickled ginger, crispy shallots, avocado, sambal aioli 28

Prawn Ceviche mango salsa, crispy taro root chips, lime 14

Viviane Mezze Plate house-made hummus, market crudités, grilled artichokes, olives, feta cheese, pita 27

Viviane Charcuterie chef's selections of fine meats and cheeses 22

Guacamole & Chips house-made guacamole, salsa, corn tortilla chips 17

GRAZE

Greek Salad kalamata olives, heirloom tomatoes, cucumber, bell pepper, red onion, herbs, feta cheese, red wine vinaigrette 23

Caesar Salad romaine lettuce, cherry tomatoes, herbed croutons, Parmesan cheese, Caesar dressing 21

Avalon Cobb Salad romaine, grilled chicken, avocado, tomato, bacon, blue cheese, egg, shaved beets, balsamic vinaigrette 27

Kale Salad citrus, marcona almonds, hearts of palm, fennel, lemon vinaigrette 21

Add: chicken 10, grilled shrimp 12, seared salmon 12, skirt steak 16, tofu 9, or egg 4

SHARE

Truffle Mushroom Flatbread black garlic butter, fontina, wild arugula, pickled red onion 21

Sweet Potato Frites 12

Grilled Shrimp Tacos jalapeño mango salsa, avocado, chipotle aioli, micro cilantro 26

Calamari Fritti & Pomodoro 17

Sautéed Brussels Sprouts Calabrian chili, preserved lemon 13

Roasted Mushrooms herbs, lemon 12

Charred Broccolini arbol chili 12

MAINS

Cacio e Pepe house-made spaghetti, Parmesan, pecorino, black pepper 23

Cavatelli Pomodoro stracciatella, fresh basil, heirloom cherry tomatoes 24

Chicken Sandwich grilled chicken breast, applewood smoked bacon, avocado, tomato, mayo, on sourdough, mixed greens 24

Roasted Airline Chicken creamy polenta, sautéed spinach, rosemary jus 28

Grilled Branzino shaved asparagus, hydro-watercress, garlic aioli, charred lemon 34

Seared Salmon baby carrots, cauliflower purée, and pea tendrils 32

Viviane Burger signature beef patty, brioche bun, lettuce, tomato, cheddar, caramelized onion, special sauce, fries, and a pickle 25

Impossible Burger plant-based patty, vegan cheese, alfalfa greens, heirloom tomato, vegan house sauce, vegan grain bun, fries, and a pickle 28

Steak Frites prime skirt steak, garlic potatoes, frisée, chimichurri 42

20% gratuity will be added to parties of 6 or more. Avalon Beverly Hills adds 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.