

CHI CHI

AT THE AVALON HOTEL DINNER 4PM-10PM

BREAD & BUTTER 5

Grilled Larder Bakery Levain, House Cultured Butter, Sea Salt

SHRIMP COCKTAIL 22 | GF.

Wasabi Cocktail Sauce, Pickled Ginger Aioli, Lemon

BURRATA + TOAST 19

Grilled Larder Levain, Tomato Jam

ADD Prosciutto + 12

CRUDITES 18

Farmers Market Veggies, Whipped Goat Cheese, Hot Honey

MEATS & CHEESES 30

Rotating Selection of Cured Meats & Cheeses, Seasonal Accoutrement

WAFFLE FRIES 10

Malt Vinegar Dust, Spicy Dill Pickle Ranch

KALE CAESAR SALAD 18

Anchovy + Calabrian Chile Dressing, Pt Reyes Toma,

Herbed Bread Crumbs

ADD GRILLED CHICKEN +9 | GRILLED SALMON +15 | GRILLED SHRIMP +15

AVALON COBB SALAD 19 | GF.

Grilled Corn, Cherry Tomato, Avocado, Cucumber, Egg, Crispy Shallot,

Queso Fresco, Green Goddess Dressing

ROASTED SQUASH STEAK 30 | V. GF.

Kale, Cranberry, Sage Brown Butter, Pepits Praline

PAPPARDELLE BOLOGNESE 28

Whipped Ricotta, Herbed Breadcrumbs

GRILLED FILET 41

Fried Truffled Potatoes, Arugula Salad, Blue Cheese Vinaigrette

SALMON 33 | GF.

Butternut Squash Purée, Roasted Mushrooms, Apple + Fennel Salad

PRESSED CHICKEN 37

Calabrian Chile Rub, French Fries

CHI CHI SMASH CHEESEBURGER 25 | (GF BREAD AVAILABLE + 2)

Double Patty, Lettuce, New School American Cheese, Onion, Pickle,

Secret Sauce, Sesame Milk Bun + Fries

SWEETS

CHOCOLATE CHIP PAZOOKIE 12

BANANA SPLIT 12

Vanilla Ice Cream, Sprinkles,

Luxardo Cherry

BOMBOLONI 10

Crème Anglaise

AFFOGATO 12

Vanilla Ice Cream, Espresso

SEASONAL SORBET & BERRIES 10

AFTER DINNER DRINKS

ESPRESSO MARTINI 18

TAYLOR PORT 10yr 14

TAYLOR PORT 20yr 20

FERNET BRANCA 14

HAPPY HOUR

7 DAYS A WEEK

3PM-6PM

V. VEGAN

GF. GLUTEN FREE

* Avalon adds a 5% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues * A 20% Service Charge will be added to parties of 6 or more.

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.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.