



BISTRO

STARTERS

A11 Mussels and Fries
Dijon-infused chardonnay-butter sauce, mussels, topped with shoestring fries 22

Peruvian Tiradito
Atlantic salmon, choclo, aji amarillo, lime, fresno 23
Erben, Riesling 2022

Chicken Tortilla Soup
homemade broth, shredded chicken breast, avocado, tortilla strips 12

Old Bay Crab Cake
mesclun greens, mustard & chive cream sauce 19
Stella Artois, Belgian Pale Lager

Queso Fundido Skillet
melted asadero, Muenster, cheddar, chili-berry jam, warm tortillas 12

Pork Belly Tacos
ancho adovo, ginger jicama slaw, salsa verde, avocado aioli 16
Rodney Strong, Rosé 2023

A11 Shishito Peppers
stone-baked shishito peppers, lime juice, soy sauce, sesame seeds 10

A11 Frito Pie
traditional chili beans, Fritos, green chili, melted cheddar, sour cream, tomatoes, scallions 13

Fried Calamari
hand-breaded, deep-fried, sweet Thai chili sauce, banana peppers 20

SALADS

our greens are always fresh and organically sourced

A11 A11 House
field greens, candied walnuts, cranberries, goat cheese, avocado, apples, lemon vinaigrette 14

Ahí Tuna Salad
tuna saku block, mixed greens, edamame, cucumber, fried wonton chips, avocado, jalapeño, sesame ginger dressing 22
Olmeca Altos Cantarito

Classic Caesar Salad
homemade dressing, crispy sourdough croutons, Parmesan shavings 13

Antipasto Salad
romaine hearts, cured meats, ciliegine mozzarella, red onions, tomato, cucumber, cherry & pepperoncini peppers, Italian dressing 18
Italo Cescon, Pinot Grigio 2023

Chopped Salad
mixed greens, cherry tomatoes, avocado, tortilla strips, bacon, black beans, roasted corn, red onions, Muenster, green onions, bell peppers, pepitas, cilantro lime vinaigrette 16

add ons:
grilled chicken breast 8 tenderloin medallions 12
Gulf shrimp 10 Scottish salmon 11

SANDWICHES

Bison Black & Blue Burger
whiskey onion, blue cheese, smokey sauce, buttery bun, seasoned chips 29
Shiner Bock, Amber Lager

A11 California Chicken Sandwich
grilled chicken breast, pepper jack cheese, bacon, avocado, chipotle mayo, sourdough bread, steak fries 19

A11 Dagwood Club
turkey, ham, Swiss cheese, bacon, green leaf, tomato mayo, sourdough bread, seasoned chips 19
Modelo Especial, Lager

A11 A11 Burger
beef patty, pepper jack, house bacon, lettuce, onion ring, tomato mayo, buttery bun, steak fries 20

Rachel meets Reuben
corned beef, pastrami, turkey, sauerkraut, Swiss Cheese, Russian dressing, rye bread, seasoned chips 20
Guinness, Stout

Tuna Croissant
Greek yogurt, alfalfa sprouts, tomato, apple, celery, banana pepper, cranberries, seasoned chips 19
Jalapapaño Cilantro Margarita

French Dip
roasted prime rib, caramelized onions, Swiss cheese, French bread, horseradish aioli, rosemary au jus, steak fries 20

BLT
bacon, lettuce, tomato, sourdough bread, tomato mayo, steak fries 18

FLATBREADS

Tomato Mozzarella
sun-dried tomatoes, fresh mozzarella, basil, Parmesan, tomato purée 15

Buffalo Chicken
chicken breast, ciliegine mozzarella, Buffalo sauce, green onions, ranch dressing 16
Torresella, Prosecco N/V

Tri-Meat
pepperoni, jalapeño sausage, house bacon, tomato purée, asadero 16

Mexican
chorizo, asadero, jalapeño, roasted corn, red onion, poblano purée, cilantro 16
Maestro Dobel Diamante Hibiscus Margarita

extra toppings:
pepperoni 3 bacon 3
chorizo 3 jalapeño 2
bell peppers 2 onions 2
mushrooms 3 cheese 3

A11 Signature Dishes

V Vegetarian Dishes

G Gluten Free Dishes

Suggested Pairing

Non-cash adjustment. If paying with a Credit/Debit Card a 3.5% Non-cash adjustment fee will be applied to the total.



BISTRO

LAND

Petite Filet Mignon

choice of steak fries, skin-on loaded mashed potatoes, or garden salad 39

New York Strip 12 oz

choice of steak fries, skin-on loaded mashed potatoes, or garden salad 42

Ribeye 12 oz

choice of steak fries, skin-on loaded mashed potatoes, or garden salad 45

CHOOSE A CROWNING

sautéed onions and mushrooms 7
shrimp stuffed green chile 8

A11 Meatloaf

pan-seared, skin-on loaded mashed potatoes, smoked tomato gravy 22

Chicken & Mushrooms

grilled chicken breast, linguini, wild mushroom cream sauce, fresh Parmesan 21

Mustard Chicken Breast

airline chicken breast, cauliflower rice, shallot mustard sauce, haricot verts 25
Zin Valle, Pinot Noir 2021

French Bone-In Center Cut Sous-Vide Pork Chop

Yukon mashed potatoes, balsamic chimichurri, haricot verts 33

Braised New Zealand Lamb Shank

mushroom, lamb jus, creamy polenta, feta cheese, kale, heirloom tomatoes 39
Buffalo Whiskey Smash

Steak Frites

tenderloin medallions, au-poivre, pomme frites 28
Casa Natal, Malbec 2015

SEA

Grilled Atlantic Salmon

pepper saffron sauce, sautéed spinach, grapefruit & orange gremolata 33
Ranga Ranga, Sauvignon Blanc 2023

Sea Bass Provencal

creamy risotto, haricot verts, tomato, onion, olives, caper 59
Chalk Hill, Chardonnay 2022

Fish & Chips

beer battered cod, tartar sauce, seasoned chips 25

Seafood Medley Linguine

salmon, mussels, scallops, shrimp, linguini, corn, Fresno chile, creamy pesto 31

Shrimp Mac & Cheese

cheddar, asadero, Parmesan, peas, jalapeño, panko bread crumbs 24

VEGETARIAN

Forbidden Rice

steamed black rice, corn, jalapeño, Fresno pepper, brussels sprouts, avocado cilantro cream 14

Gnocchi

sundried tomato, pine nuts, basil pesto, parmesan, parsnip puree 20

Mission Impastable

Schiaffoni alla Bolognese, zucchini, squash, carrots, shaved parmesan 21
Numanthia Termes, Tempranillo 2021

Tomato Mozzarella Pesto Press

Ciabatta, fresh mozzarella, tomato, balsamic onions, homemade pesto, steak fries 15

Wild Mushroom Stroganoff

wide egg noddles, vegetable demi glaze, herb ricotta 22

SIDES

Asadero & Jalapeño Mac & Cheese 10

Chili Parm Grilled Asparagus 10

Green Beans, Bacon, Tomato & Shallots 10

Julienned Zucchini, Squash & Carrots 10

Skin-on Yukon Mashed Potatoes 8

Truffle Parmesan Fries 8

Warm Brussel Sprouts 10

SWEET TOOTH

Traditional Tiramisu

mascarpone, lady fingers, espresso, cocoa powder 12
Broadbent, Rainwater, Madeira

Honey Panna Cotta

lemon glaze, honey tuile 11

Crème Brûlée

vanilla bean custard, caramel crust, fresh berries 11

Black Forest Trifle Cake

dark chocolate shavings, assorted berries, mint 12
Quinta de la Rosa, Port Tawny

Skillet Peach Cobbler

vanilla bean ice cream 12
Inniskillin, Ice wine

Signature Dishes

Vegetarian Dishes

Gluten Free Dishes

Suggested Pairing

Non-cash adjustment. If paying with a Credit/Debit Card a 3.5% Non-cash adjustment fee will be applied to the total.