



BISTRO

STARTERS

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

Peruvian Tiradito
cold smoked salmon, choclo, aji amarillo, lime,
fresno 23
Erben, Riesling 2022 **Y**

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 **Y**

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

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

A11 **Shishito Peppers** **V**
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

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

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

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 **Y**

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 Atlantic salmon 11

SANDWICHES

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

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 **Y**

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 **Y**

Tuna Croissant
Greek yogurt, green leaf, tomato, apple, celery,
banana pepper, cranberries, seasoned chips 19
Jalapaño Cilantro Margarita **Y**

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 **V**
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 **Y**

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 **Y**

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**

Y **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 **Y**

French Bone-In Center Cut Sous-Vide Pork Chop

Yukon mashed potatoes, balsamic chimichurri, haricot verts 33

Braised New Zealand Lamb Shank

mushrooms, lamb jus, creamy polenta, feta cheese, kale, heirloom tomatoes 39
Buffalo Whiskey Smash **Y**

Steak Frites

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

SEA

Grilled Atlantic Salmon

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

Sea Bass Provencal

creamy risotto, haricot verts, tomato, onion, olives, capers 59
Chalk Hill, Chardonnay 2022 **Y**

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, jalapeño, panko bread crumbs 24

VEGETARIAN

A11 Forbidden Rice **V**

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

Gnocchi **G** **V**

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

Mission Impastable **V**

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

Tomato Mozzarella Pesto Press **V**

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

Wild Mushroom Stroganoff **V**

wide egg noddles, vegetable broth, herb ricotta 22

SIDES

Asadero & Jalapeño Mac & Cheese 10 **V**

Chili Parm Grilled Asparagus 10 **G** **V**

Green Beans, Bacon, Tomato & Shallots 10

Julienned Zucchini, Squash & Carrots 10

Skin-on Yukon Mashed Potatoes 8 **V**

Truffle Parmesan Fries 8 **V**

Warm Brussel Sprouts 10 **G** **V**

SWEET TOOTH

Traditional Tiramisu

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

Honey Panna Cotta

lemon glaze, honey tuile 11

Crème Brûlée **G**

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 **Y**

Skillet Peach Cobbler

vanilla bean ice cream 12
Inniskillin, Ice wine **Y**

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