

Mother’s Day Brunch

Panuchos Benedict 18

Crispy corn tortilla, black beans, Cochinita Pibil, poached eggs, chipotle Hollandaise

Churro Nutella Waffle 16

Bananas, assorted berries, Chantilly cream

Chicken Crepes 17

Huitlacoche puree, Poblano sauce, corn, aged cheddar

Pork Belly Croque Madame 18

Swiss cheese, sourdough bread, Poblano bechamel, sunny eggs

STARTERS

A11

Mussels and Fries 22

Dijon-infused chardonnay-butter sauce, mussels, topped with shoestring fries

Chicken Pozole 13

Shredded chicken breast, hominy, and traditional accompaniments

A11

Frito Pie 13

traditional chili beans, Fritos, green chili, melted cheddar, sour cream, tomatoes, scallions

V

Queso Fundido Skillet 12

melted asadero, muenster, cheddar, chili-berry jam, warm tortillas

V

A11

Shishito Peppers 10

stone-baked shishito peppers, lime juice, soy sauce, sesame seeds

Crab Cake 17

baked crab cake, poblano purée, kale, avocado

FLATBREADS

V

Tomato Mozzarella 15

sun-dried tomatoes, fresh mozzarella, basil, Parmesan, tomato purée
add pepperoni 3

V

Veggie 15

fresh mozzarella, market veggies, tomato purée, mushrooms, crispy kale

extra toppings:

pepperoni 3	bacon 3	mushrooms 3
chorizo 3	jalapeño 2	cheese 3
bell peppers 2	onions 2	

SANDWICHES

A11

A11 Burger 20

beef patty, pepper jack, house bacon, lettuce, onion ring, tomato mayo, butter bun, steak fries

California Chicken Sandwich 19

grilled chicken breast, pepper jack cheese, bacon, avocado, chipotle mayo, sourdough bread, steak fries

VEGETARIAN

V

A11

Forbidden Rice 14

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

V

Wild Mushroom Stroganoff 22

wide egg noddles, vegetable demi glaze, herb ricotta

SEA

Baked Salmon Filet 32

Scottish salmon, smoked chipotle glaze, grilled broccolini, mango salsa, couscous pilaf

Blackened Chilean Sea Bass 59

Fingerling potatoes, market vegetables, shitake brown butter broth

Seafood Medley Linguine 31

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

LAND

A11

A11 Meatloaf 22

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

Chicken & Mushrooms 21

roasted chicken breast, linguini, wild mushroom cream sauce, fresh Parmesan

Braised Grass-Fed Lamb Shank 33

mushroom lamb jus, creamy polenta, feta cheese, kale, heirloom tomatoes

French Bone-In Center Cut Sous-Vide Pork Chop 25

Yukon mash, balsamic chimichurri, brocolini

Petite Filet Mignon 39

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

New York Strip 12 oz 35

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

Ribeye 12 oz 40

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

crownings:

Lobster Tail 30	Oscar Style 20
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SALADS

our greens are always fresh and organically sourced

V

A11

A11 House 14

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

Classic Caesar Salad 13

homemade dressing, crispy sourdough croutons, Parmesan shavings

add ons:

grilled chicken breast 8	grilled ribeye 10
Gulf shrimp 10	Scottish salmon 11

SIDES

V

Asadero & Jalapeño Mac & Cheese 10

V

Truffle Parmesan Fries 8

G

V

Chili Parm Grilled Asparagus 10

G

V

Skin-on Creamed Yukon Gold Potatoes 8

SWEET TOOTH

A11 Tiramisú 12

coconut infused mascarpone cream, Ocean Organic® vodka, espresso-soaked ladyfingers, cocoa powder

Crème Brûlée 11

vanilla bean custard, caramel crust, fresh berries

Tri Chocolate Mousse 12

chocolate crumble, berries