



BISTRO

STARTERS

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

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 adobo, ginger sesame jicama slaw, salsa verde, avocado aioli 16
Rodney Strong, Rosé 2024

Shishito Peppers

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

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 House

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

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
San Michele Pinot Grigio 2024

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 9
Gulf shrimp 10

sirloin 12
Atlantic salmon 11

SANDWICHES

Bison Black & Blue Burger

whiskey onion, blue cheese, smokey sauce, buttery bun, seasoned chips 29
Shiner Bock, Amber Lager

California Chicken Sandwich

grilled chicken breast, pepper jack cheese, bacon, avocado, chipotle mayo, sourdough bread, steak fries 20

A11 Dagwood Club

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

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, green leaf, tomato, apple, celery, banana pepper, cranberries, seasoned chips 19
Jalapaño 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
chorizo 3
bell peppers 2
mushrooms 3

bacon 3
jalapeño 2
onions 2
cheese 3

Signature Dishes

Vegetarian Dishes

Gluten Free Dishes

Suggested Pairing

Non-cash adjustment. If paying with a Credit Card a 3% Non-cash adjustment fee will be applied to the total.



BISTRO

LAND

All steaks come with a choice of steak fries, skin-on loaded mashed potatoes, or garden salad.

Petite Filet Mignon 39

12 oz New York Strip 42

12 oz Ribeye 45

CHOOSE A CROWNING
sautéed onions and mushrooms 7
shrimp stuffed green chile 8

MAKE YOUR CUT A STEAK & FRITES
choice of fries & au-proivre sauce 6

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 22

Mustard Chicken Breast
airline chicken breast, cauliflower rice, shallot
mustard sauce, haricot verts 26
Rocco, 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
mushrooms, lamb jus, creamy polenta, feta
cheese, kale, heirloom tomatoes 39
Buffalo Whiskey Smash

Pappardelle
homemade pasta, market vegetables,
green chili, braised beef tenderloin, veal demi,
herbed ricotta 20
Casa Natal, Malbec 2015

SEA

Grilled Atlantic Salmon
pepper saffron sauce, sautéed spinach,
grapefruit & orange gremolata 33
Squealing Pig, Sauvignon Blanc 2025

Sea Bass Provencal
creamy risotto, haricot verts, tomato, onion,
olives, capers 59
Chalk Hill, Chardonnay 2022

Fish & Chips
beer battered cod, tartar sauce,
choice of frites 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

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

Gnocchi
sun-dried tomato, pine nuts, basil pesto, parmesan,
parsnip purée 20

Tomato Mozzarella Pesto Press
Ciabatta, fresh mozzarella, tomato, balsamic
onions, homemade pesto, steak fries 15

Wild Mushroom Stroganoff
wide egg noodles, vegetable broth,
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 Brussels 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