












Adelina's


BISTRO

Shareables







STEAK BITES 'DIANNE'	13	 ONION RINGS	8
cremini mushrooms, crispy potatoes, brandy-mustard sauce		served with cheddar curds, white bbq aioli	
 MONARCH WINGS	10	 BISTRO PRETZEL BITES	7
sweet thai chili sauce, vegetable slaw		house-made pale ale cheese sauce, stone ground mustard	
SLIDERS	9	  GARLIC FRITES	5
three sliders, bleu cheese, caramelized onions		lemon aioli	
 HUMMUS	9	  TRUFFLE FRITES	6
chick peas, lemony chermoula, grilled pita		tomato jam	
 PORTABELLO FRIES	7	  GRILLED ASPARAGUS	7
roasted tomato aioli		charred meyer lemon, organic italian evoo	

Farm & Garden

add rotisserie chicken 4 | salmon 10 | jumbo shrimp 3 ea

  BUTTER LETTUCE	9	ROMAINE	8
strawberries, feta cheese, almonds, poppyseed dressing		romaine, shaved parmesan, garlic croutons, white anchovy, tijuana caesar dressing	
 BABY ICEBERG WEDGE	9	  GARDEN GREENS	7
smoked bacon, cherry tomatoes, point Reyes bleu cheese, creamy peppercorn dressing		candied pecans, green apple, cherry tomatoes, agave-cider vinaigrette	
DAILY MARKET INSPIRED SOUPS	7		

Entrée Salads

 STEAK SALAD	16	  DETOX SALAD	12
spinach, black beans, corn, peppers, cotija cheese, chile-lime vinaigrette		baby kale, spinach, cabbage, pineapple, avocado, beets, dry cranberries, pepitas, spa vinaigrette, ginger, cinnamon, cayenne	
 SHRIMP LOUIS	15	 ASIAN AHI TUNA	17
iceberg, romaine, tomatoes, avocado, black olives, hard boiled egg, cucumber, poached shrimp, louis dressing		romaine and butter lettuce, mushrooms, mandarin oranges, crispy wontons, sesame-ginger dressing	
 CHOPPED COBB	14		
romaine, roasted chicken, bleu cheese, smoked bacon, avocado, egg, buttermilk ranch dressing			

 GLUTEN FREE  VEGETARIAN

A \$4 split fee will be added to Chef's Specialties, Burgers and Sandwiches. Service charge of 20% will be applied to parties of six or more.

Seafood & Pasta

 PESTO PASTA basil pesto, linguine	16	LOBSTER MAC 'N' CHEESE maine lobster tail, baked au gratin	15
 BAKED CAMPANELLE mixed mushrooms, asparagus, four cheese white sauce	15	FISH & CHIPS beer battered cod, fries, coleslaw, tartar sauce	15

Artisan Pizzas



 gluten free <i>add 2</i>			
BBQ CHICKEN bbq sauce, smoked cheddar, red onion, jalapeño	14	 CLASSIC WHITE PIZZA evoo, mozzarella, ricotta, spinach, garlic, crushed red peppers	13
 MUSHROOM truffle oil, sautéed mushrooms, fontina, fresh arugula	14	 MARGHERITA PIZZA marinara sauce, fresh mozzarella cheese, tomatoes, fresh basil	12
SPICY ITALIAN marinara sauce, italian sausage, prosciutto, salami, capicola, pepperoni	14	BUILD YOUR OWN marinara sauce, mozzarella cheese, two toppings of your choice, additional toppings 1 each	12

Burgers & Sandwiches

choice of bistro fries *or* bistro salad *add* fried egg 1 | avocado 1

SALMON SANDWICH scottish fillet, fennel slaw, lemon aioli, brioche bun	16	TURKEY BURGER provolone cheese, tomato, avocado, basil aioli, brioche bun	13
MILLIONAIRE BURGER wagyu beef, cheddar cheese, avocado, tomato, fried onions, bacon, house-made steak sauce, brioche bun	15	BLTA crispy bacon, butter lettuce, tomato, avocado, aioli, sour dough	12
PRIME RIB DIP thin sliced prime rib, caramelized onions, swiss cheese, au jus	15	 VEGGIE & THREE GRAIN BURGER lettuce, onion, tomato, avocado, aioli, brioche bun	11

Chef's Specialties available after 5 PM

 PORK CHOP 14 oz butternut squash risotto, seasonal vegetables, brown butter sage sauce	27	 CORVINA SEA BASS FILLET parmesan risotto, rapini almondine	26
ANGUS RIBEYE 14 oz broccolini, mashed potatoes, wild mushroom demi glace	37	MOLE NEGRO DE POLLO boneless half chicken, corn masa cake, black mole sauce, fresh avocado	20
COULOTTE STEAK 8 oz angus top sirloin, chorizo cornbread, seasonal vegetables, piquillo pepper chimichurri	26	 VEGETABLE RISOTTO seasonal vegetable assortment, parmesan	18

**Consuming raw or uncooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.*