



BLOODY MARY DESIGN BAR

16

1. **SPIRIT** – Wheatley Vodka ♦ Hendricks Gin
2. **OUR HOUSE MADE MIX** – Mild ♦ With a Kick
3. **RIM** – Tajin Seasoned Salt ♦ Old Bay Pink Peppercorn Salt
♦ Ginger Coriander Salt
4. **GARNISH** – Thick Cut Peppered Bacon ♦ Fennel Frond, Mint, Cucumber Spear ♦ Candied Ginger and lemon peel

BLUFFSIDE LIBATIONS

MAHOGANY SAIL

Buffalo Trace Bourbon, Amaretto, Lemon, Coconut Water, Strawberry & Mint 16

SNAPDRAGON

Botanist Islay Gin, Pierre Gimonette Champagne, Absinthe, Lime & Lemon, Pomegranate, Sliced Citrus & Fresh Berries 18

IL FUME

Del Maguey Vida Mezcal, Campari, Lime, Grapefruit, Ginger Syrup, Grapefruit Bitters, Grapefruit Rose 17

SANTA BARBARA SWIZZLE

Pyrat XO Rum, Plymouth Gin, Lime, Passionfruit, Orgeat, Peychaud's Bitters, Mint 15

ALCOHOL FREE ELIXIRS

8

GINGER & PEAR SPRITZ

Pear Juice, Lemon, Ginger Syrup, Soda

BELINIESQUE

Peach Purée, Lemon, Ginger Beer

PALOMA JR.

Ruby Red Grapefruit Juice, Rosemary Syrup, Soda

BEER DRAUGHT

10

FIGUEROA MOUNTAIN HOPPY POPPY IPA

PACÍFICO

FIRESTONE 805

BEER BOTTLE

8

BITBURGER N/A

WEIHENSTEPHANER PILSNER

FLYING DOG BREWERY "RAGING BITCH" BELGIAN IPA

ALLAGASH WHITE ALE

ABITA BREWING COMPANY "TURBODOG" BROWN ALE

WINE SELECTION

SPARKLING AND CHAMPAGNE

GLASS/BOTTLE

Champagne, Pierre Gimonnet, Blanc de Blanc, Cuis, 1er Cru, Côtes de Blancs, Extra Brut 28/110

Rosé, Flying Goat Cellars, 'Solomon Hills Vineyard', Santa Maria Valley, Santa Barbara, Brut 19/74

Cava, Campo Viejo, Reserva, Spain, Brut 13/52

WHITE WINE

Chardonnay, William Fevre, 'Champs Royaux', Chablis, Burgundy, France 18/70

Chardonnay, Clos Pegase, 'Mitsukos Vineyard', Carneros, Napa Valley 25/98

Sauvignon Blanc, Grassini, Happy Canyon, Santa Barbara 19/74

Sauvignon Blanc, Dashwood, Marlborough, New Zealand 12/46

Pinot Grigio, Terlato, Colli Orientali del Friuli, Italy 15/58

Riesling, Margerum, Santa Barbara County 15/58

Roussanne, Stolpman Vineyards, Ballard Canyon, Santa Barbara 16/62

Rosé, Miraval, Côtes de Provence, Provence, France 15/58

RED WINE

Pinot Noir, Scar of the Sea, 'Seven Leagues', Santa Maria Valley, Santa Barbara 27/106

Pinot Noir, Melville, 'Estate', Sta. Rita Hills, Santa Barbara 18/70

Pinot Noir, Joseph Drouhin, 'La Foret', Bourgogne, Burgundy, France 15/58

Grignolino, Heitz Cellars, Napa Valley 20/78

Syrah/Cabernet Blend, Jonata by Matt Dees, 'Todos', Ballard Canyon, Santa Ynez Valley Santa Barbara 29/114

Red Rhône Blend, Tablas Creek, 'Patelin de Tablas' Paso Robles 18/70

Merlot, Keenan by Celia Welch, Napa Valley 18/70

Bordeaux Blend, Domaine du Cheval Blanc, Bordeaux, France 12/46

Cabernet Sauvignon, Brave & Maiden, Santa Ynez, Santa Barbara 18/70

Cabernet Sauvignon, Daou Vineyards, 'Reserve', Paso Robles 27/106

Cabernet Sauvignon, Chappellet, 'Mountain Cuvée', Napa Valley 23/90

Super Tuscan, Arcanum, 'Il Fauno di Arcanum', Toscana, Italy 25/98

Tempranillo, Tinta Pesquera, Crianza, Ribero del Duero, Spain 21/82

Zinfandel, Klinker Brick, 'Old Vines', Lodi 15/58





EGG DISHES

TWO EGGS ANY STYLE 22

choice of:

beeler's bacon, country sausage, chicken sausage

choice of:

AO breakfast potatoes or toast

EGGS BENEDICT 24

Canadian bacon, English muffin, hollandaise,

choice of:

AO breakfast potatoes or toast

substitute: smoked salmon 26, crab cake 28

FRENCH OMELET 22

challahocker cheese, fines herbs, mixed green salad,

choice of:

AO breakfast potatoes or toast

STEAK AND EGGS 35

51 day dry aged NY strip steak, 2 eggs any style, romesco sauce,

choice of:

AO breakfast potatoes or toast

CROQUE-MADAME 21

brioche, black forest ham, sunny side up egg,

mixed green salad, sauce mornay

SALADS

RED QUINOA BOWL 18

poached eggs, red Russian kale, pine nuts, avocado, orange vinaigrette

AO COBB SALAD 26

Alaskan king crab, avocado, little gem lettuce, cherry tomatoes, pickled red onions, hard boiled eggs, candied sunflower seeds, mary rose dressing

STEAK SALAD 32

USDA prime hanger steak 4 oz, arugula, frisée, crispy shallots, green beans, potato crisps, fried 4 minute egg, sherry truffle vinaigrette

ENTRÉES

BAGEL AND LOX 22

house-cured salmon, everything bagel, herbed cream cheese, capers, pickled red onions, avocado, roasted tomato

LEMON RICOTTA PANCAKES 18

blueberry compote, candied lemon, maple syrup

STRIPED BASS 32

citrus and blue crab risotto, orange beurre blanc

SHRIMP AND GRITS 28

blue prawns, anson mills grits, fiscallini cheddar cheese, cherry tomatoes, jalapeños

SIDES

BAGEL WITH CREAM CHEESE 8

TOAST 5

choice of:

marble rye, whole wheat, sourdough, English muffin

AO BREAKFAST POTATOES 8

AVOCADO 5

COUNTRY SAUSAGE 7

CHICKEN SAUSAGE 7

BEELER'S BACON 7

MELON AND BERRIES 8

HANDPRESSED À LA MINUTE JUICES

8

VALENCIA ORANGE

BLOOD ORANGE

RUBY RED GRAPEFRUIT

mimosify any juice +6

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. After eating our food, you will understand why there are no substitutions. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

For parties of 8 guests or more, a service charge of 25% will be added automatically to your check.

Chef de Cuisine: Alexander James Bollinger

