

Adelina's

BISTRO

STARTERS

BRUSSELS SPROUTS 13

GLUTEN FREE

flash fried, goat cheese, dried cherries, balsamic reduction, crispy prosciutto

KOREAN SHORT RIBS 14

house-made asian slaw, green onion, sesame seeds

HOUSE MEATBALLS 12

grana padano, grilled ciabatta

AVOCADO HUMMUS 13

VEGETARIAN

salsa macha, peanut, lime, poblano, grilled flatbread

PRETZEL BITES 10

VEGETARIAN

served with beer cheese

SWEET THAI SHRIMP 15

crispy shrimp, sweet thai chili aioli

BISTRO CHICKEN WINGS 13

celery, carrots, bleu cheese, adelina's bbq sauce

DAILY MARKET SOUPS 7

FARM & GARDEN

ADD CHICKEN +6 • ADD SHRIMP OR SALMON* +8 AHI TUNA* +9

BISTRO HOUSE 8

VEGAN + GLUTEN FREE

mixed greens, tomato, cucumber, green apple, agave-cider vinaigrette

CLASSIC CAESAR* 10

romaine, parmesan, croutons, white anchovies, caesar dressing

BACON & BLEU WEDGE 11

GLUTEN FREE

bacon, tomato, onion, bleu cheese crumbles, peppercorn dressing

ROASTED VEGGIE 13

VEGETARIAN + GLUTEN FREE

beets, roasted butternut squash, baby spinach, corn, goat cheese, balsamic reduction

HANDHELDS

CHOICE OF CRISPY FRIES OR GARDEN SALAD AVOCADO, BACON, OR FRIED EGG* +2

MILLIONAIRE BURGER* 18

wagyu beef, white cheddar, smoked bacon, crispy onions, avocado, lettuce, tomato, steak sauce, toasted brioche

BBQ BRISKET 14

pickle, mustard, crispy onion ring, toasted brioche

HOT MESS 17

cajun rubbed chicken breast, cabbage slaw, bread & butter pickles, aioli, toasted brioche

ADELINA'S REUBEN 13

corned beef, swiss, sauerkraut, louis sauce, marbled rye

MARKET BOWLS

ADD CHICKEN +6 • ADD SHRIMP OR SALMON* +8 AHI TUNA* +9

HARVEST 13

VEGETARIAN

baby kale & arugula, quinoa, crispy sweet potatoes, pepitas, feta, dried cherries, honey crisp apples, apple butter vinaigrette

STIR FRY 14

VEGETARIAN + GLUTEN FREE

vegetable medley, white rice, teriyaki glaze

SPICY THAI PEANUT 18

SPICY • VEGETARIAN + GLUTEN FREE

white rice, carrots, snap peas, bell peppers, basil, naps cabbage, coconut milk, roasted peanuts

AHI POKE* 19

ahi tuna, avocado, edamame, green onion, seaweed, wonton chips

CHEF'S CORNER

FISH & CHIPS 18

beer-battered cod, fries, veggio slaw, tartar sauce

ORECCHIETTE 18

VEGETARIAN

'little ear' pasta, rapini, garlic, chili flakes, kale pesto, parmesan, evo • add italian sausage +3

ROTISSERIE HALF CHICKEN 26

GLUTEN FREE

polenta, bell pepper, onion, olive, tomato, red wine sauce

CEDAR PLANK SALMON* 32

GLUTEN FREE

brown sugar glazed, haricot verts, shaved radish, roasted potatoes

12oz NY STEAK FRITES* 40

GLUTEN FREE

thick cut 'frites street' fries, mushroom bordelaise, sriracha aioli

16oz DELMONICO STEAK* 42

GLUTEN FREE

prime bone-in ribeye, roasted potato, cremini mushrooms, creamy brandy-mustard demi

ARTISAN PIZZA

SUB GLUTEN FREE CRUST *2

MARGHERITA 16

VEGETARIAN

fresh mozzarella, tomato, basil, marinara

SPICY ITALIAN 18

italian sausage, prosciutto, salami, capicola, pepperoni, mozzarella, marinara

MUSHROOM 18

VEGETARIAN

mushroom medley, roasted garlic, white sauce, arugula, parmesan, truffle oil

PIG & PINEAPPLE 18

slow-roasted pork, pineapple, jalapeño cilantro, green onion, smoked mozzarella, hawaiian bbq sauce

WINE

SPARKLING

VOVETI 10|26

prosecco, italy, nv

LAETITIA BRUT ROSE 15|40

arroyo grande 2019

WHITE

MONARCH CHARDONNAY 14 | 42

peacock cellars
arroyo grande, 2020

RUFFINO PINOT GRIGIO 7 | 20

delle venezie, 2020

DONATI CHARDONNAY 9 | 25

paso robles, 2017

TOLOSA SAUVIGNON BLANC 12 | 36

san luis obispo, 2018

TIMBRE RIESLING 13 | 39

santa maria valley, 2017

PRESQU'ILE ROSE 13 | 39

santa ynez valley, 2019

Red

MONARCH MERLOT 15 | 45

peacock cellars
arroyo grande, 2018

MONARCH PINOT NOIR 16 | 45

peacock cellars
arroyo grande, 2020

MEIOMI CABERNET 12 | 36

california

ADELAIDA CABERNET 15 | 50

paso robles, 2019

OPOLO ZINFANDEL 13 | 40

paso robles, 2018

HOUSE CRAFTED COCKTAILS

AVIATION 15

gin, creme de violette, luxardo maraschino, simple syrup, lemon splash

ESPRESSO MARTINI 15

crown royal, jack daniel's honey, an espresso shot, half & half, simple syrup

POMEGRANATE MARTINI 15

wheatley vodka, cranberry, lime juice, pama liqueur

SPA MARTINI 15

hendrick's gin, muddled mint, lime, cucumber, st. germain elderflower liqueur

JALISCO A LA ANTIGUA 15

fee bros old fashioned bitters-soaked sugar cube, nosotros reposado tequila, flamed orange peel, fee bros aztec chocolate bitters, served over a large rock

BARREL AGED COCKTAILS

MONARCH CLUB MANHATTAN 15

monarch club special elijah craig bourbon, carpano antica, amaro nonino

CADILLAC MARGARITA 15

patron reposado, grand marnier, mandarin napoleon, agave syrup, fresh lime juice

OLD FASHIONED 18

buffalo trace fee brothers' orange & old fashioned bitters

BOTTLED BEER

ANCHOR STEAM 7

BUD LIGHT 7

BLUE MOON 7

BUCKELER **NON-ALCOHOLIC 7**

COORS LIGHT 7

CORONA 9

FIG MOUNTAIN DAVY BROWN 9

FIG MOUNTAIN HOPPY POPPY IPA 9

805 FIRESTONE 9

DESSERTS

CHOCOLATE MOUSSE CAKE 8

SORBET FILLED FRUIT 8

peach, pineapple, coconut, lemon

SPUMONI BOMBA 7

strawberry, chocolate & pistachio gelato, chocolate shell

*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.

20% gratuity charge on parties of 6 or more.