

THE GARDENS OF AVILA

Presented by Chef Guillermo Godinez

We proudly bring the freshest homegrown and locally sourced ingredients directly to your table. Our onsite 2-acre Chefs Garden provides organic vegetables throughout the growing season. We partner with local farmers, fishing docks, distilleries, and producers. Every sauce, dressing, rub and pasta is made in house. We kindly ask you to inform your server if you have any food allergies. V = Vegetarian, VE = Vegan, GF = Gluten Free

STARTERS

BRUSSELS SPROUTS (V)(GF) Flash fried Brussel's, Dijon grain aioli, shaved Grana Padano, toasted almonds, truffle oil, smoked maldon and chives. \$18

CENTRAL COAST MIGHTY CAPS (V) Local sourced Mighty Cap mushrooms, battered and fried. Served with a Sambal aioli. \$21

STREET CORN BITES (V)(GF) Grilled corn bites, sambal butter, queso fresco, fermented chili crisp, radish and cilantro. \$16

CILANTRO HUMMUS (V)(GF) Creamy Cilantro Hummus, fermented chili crisp, crunchy fried chickpeas, mojo verde, garnished with micro cilantro and grilled herb pita. \$16

OASIS BOARD Curated selection of award winning Californian artisan cheeses, seasonal local fruit, Central Coast honeycomb, stone ground mustard, Marcona almonds and local bread \$24. With imported charcuterie (cured meats) add \$8

SEAFOOD CHOWDER Salmon, shrimp, crab and clams in a rich creamy house chowder. \$16

BURRATA BRUSCHETTA Creamy burrata cheese topped with our garden fresh cherry tomatoes, fresh basil and chopped garlic with crispy bruschetta and a balsamic vinaigrette reduction. \$18

GARLIC TRUFFLE FRIES (V) Crispy fries, fresh grated Grana Padano, garlic, herbs and a truffle drizzle. \$12

SALADS

+ Add salmon \$12 or chicken \$10 on any salad. +

BABY GEM CAESAR Little Gem leaf lettuce, lemon Caesar dressing, fresh Grana Padano, toasted breadcrumbs and chives. \$19

SYCAMORE SPRINGS WEDGE SALAD (GF) Crisp iceberg lettuce, Point Reyes bleu cheese crumbles, heirloom cherry tomatoes and bacon. Finished with a balsamic drizzle and fresh chives. \$19

WARM BEET SALAD WITH BACON Roasted beets, applewood smoked bacon, spinach, aged Parmesan cheese, poached egg and wholegrain mustard pistachio vinaigrette. \$20

MAIN ENTRÉES

ORA KING SALMON (GF) Ora King Salmon with parsnip puree, glazed baby carrots, wilted baby spinach and a Meyer lemon beurre blanc. \$50

FISH OF THE DAY Rotates based on what the fisherman bring in from the Pacific Ocean. Market Price \$

SEA SCALLOPS (GF) Scallops pan seared. With a Parmesan risotto, spring peas, roasted wild mushrooms. Served with a Meyer lemon beurre blanc and chive oil. \$49

DENNER SYRAH BRAISED SHORT RIB Slow braised beef short rib, stone ground manchego polenta, grilled asparagus, herbed gremolata and a denner Syrah reduction sauce. \$50

FILET MIGNON 8 oz. Certified Angus filet mignon, herbed whipped potatoes, sautéed baby spinach, glazed baby carrots with a red wine demi-glace \$65

RIBEYE STEAK (GF) 14 oz. Certified Angus ribeye steak, loaded baked potato, grilled asparagus and house compound butter. \$65

FUNGI ALLA BOLOGNESE (V) Pappardelle, wild mushroom ragu, white truffle oil, herbed whipped ricotta, rosemary pangrattato, aged grana Padano and chives. \$45

MARY'S AIRLINE CHICKEN BREAST (GF) Pan seared chicken breast, lemon parmesan risotto, Mighty Cap oyster mushrooms, sugar snap peas, pea tendrils with lemon pan jus and garden herb oil. \$42

PORK CHOP AL PASTOR (GF) Charred pineapple achiote glazed pork chop, herbed whipped potatoes and apple cilantro cabbage. \$42

STEAK FRITES Grilled Hanger Steak, mojo verde manchego frites and chimichurri. \$38

+ Prop 65 Warning: This facility contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. +

An 18% gratuity will be added to groups of 6 people or more.

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COCKTAIL SPECIALTIES

BEE'S KNEES COCKTAIL: *Barr Hill Gin, Fresh Lemon Juice, Raw Honey Syrup, shaken & garnished with fresh lemon. \$16*

SYCAMORE OLD FASHION: *Jim Beam Rye, Luxardo Cherry Liqueur, Angostura bitters, simple syrup, orange and cherry on the rocks. \$16*

MAI TAI MADNESS: *Blind Burro Rum, Meyers Rum, Cointreau, orgeat syrup, grenadine, pineapple and orange juice, cherry and a pineapple. \$16*

PINK NEGRONI: *Campari, Citadelle Gin, Noilly Pratt Sweet Vermouth over ice with a fresh orange peel. \$16*

SLO MANHATTAN: *Wild Turkey Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo cherries. \$16*

CLASSIC RUSTY NAIL: *Ballantine's Scotch Whiskey, Drambuie, equal parts, orange twist, on ice. \$16*

MARGARITA MARTINI: *Sauza Blanco Tequila, Cointreau Liqueur, float of Gran Marnier, lime juice and simple syrup. \$16*

GOA COSMOPOLITAN: *Hendry's Vodka, Cointreau, lime juice, cranberry juice, orange twist. \$16*

MOCKTAILS

VIRGIN CUCUMBER GIMLET *Muddled cucumber, lime juice, simple syrup, and soda. Garnished with fresh lime. \$10*

SHIRLEY TEMPLE BEER *Ginger beer, soda, lime juice and grenadine. Garnished with Luxardo cherries. \$10*

MOCKLY MAI TAI *Pineapple juice, orange juice, orgeat syrup, and grenadine. Garnished with pineapple and a cherry. \$10*

VIRGIN JALAPENO PALOMA (Local) *Root Elixer grapefruit & jalapeno, agave syrup and lime. \$10*

STRAWBERRY LAVENDER ELIXER (Local) *Root Elixer strawberry lavender with muddled fresh strawberries. \$10*

PINEAPPLE GINGER SPECIAL *Pineapple juice, ginger beer, and fresh lime juice. Garnished with fresh pineapple. \$10*

BEERS AND MORE

CCB LUCKY DAY IPA, SLO \$10/TAP

CCB MONTEREY ST. PALE ALE \$10/TAP

KONA, BIG WAVE LAGER \$10/TAP

M SPECIAL, GRAPEFRUIT IPA \$10/TAP

COORS LIGHT \$9

CORONA \$9

STELLA ARTOIS \$9

MODELO ESPECIAL \$9

FIRESTONE 805 ZERO N/A \$9

FIRESTONE 805 \$9

KELSEY HARD CIDER, SLO \$9

ASHLAND HARD BLACKBERRY LEMON SELZER \$9

DESSERTS

MAPLE CRÈME BRULÉE

Served with candied bacon & fresh whipped cream. \$15

TIRAMISU

Coffee soaked lady fingers, cocoa and fresh whipped mascarpone cream. \$15

NEW YORK STYLE CHEESECAKE

Dense, rich served with fruit compote. \$15

PORTS

FONSECA BIN 27 RESERVE \$12

TAYLOR FLADGATE 10YR TAWNY \$14

SANDEMAN 10 YR TAWNY PORT \$16