

SEASONS

RESTAURANT

SNACKS + SMALL PLATES

DEVEILED EGGS 13 *creme fraiche | smoked trout roe
celery leaf gf*

BEET HUMMUS 14 *toasted pistachio | picked dill
everything seed | crispy chickpeas | flatbread d/v*

RICOTTA CROSTINO 12 *caramelized agave
rosemary | lemon zest | grilled sourdough v*

SPRING VEGETABLE SOUP 12 *seasonal vegetables
mint + basil pistou | artisan sourdough d/pb*

ZUCCA FLATBREAD 16 *roasted zucchini | basil
pesto mozzarella | preserved lemon v*

SALADS + BOWLS

ADD shrimp 13 | salmon 16 | chicken 8 | avocado 5

MARKET SALAD 12 *mixed greens | heirloom cherry tomatoes | cucumber | dill | balsamic vinaigrette d/v*

LITTLE GEM CAESAR 17 *fried capers | egg yolk | garlic streusel | anchovy dressing*

SPRING HARVEST BOWL 16 *mixed greens | market fruit | goat cheese | avocado | quinoa
almonds | champagne vinaigrette v*

SOY GINGER AHI* 24 *bamboo rice | edamame | coconut cucumber salad | pineapple | miso dressing d*

HANDHELDS + MAINS

GRILLED FISH TACOS 19 *achiote mahi mahi | pineapple jalepeño slaw | lime crema gf*

AVIARA CHEESE BURGER* 19 *gem lettuce | tomato | red onion | secret sauce | brioche bun*

CUBANO 17 *mojo pork | ham | swiss cheese | mustard + mayo | dill pickles | baguette*

VEGGIE SANDO 16 *roasted maitake | mama lil's peppers | cucumber | arugula
black garlic aioli | sourdough v/d*

GRILLED CHICKEN SANDO 17 *green goddess dressing | avocado | roasted tomato
gem lettuce | brioche bun d*

TURKEY BLTA 17 *crispy bacon | gem lettuce | heirloom tomato | avocado | lemon aioli | sourdough*

AHI TUNA TOSTADA* 21 *avocado | salsa negra | pickled onion | watermelon radish | cilantro*

STEAK FRITES* 40 *flat iron | chimichurri | french fries*

CHARRED ROMANESCO 20 *roasted pepper tahini | chermoula | toasted farro | cashews d/pb*

SIDES

FRENCH FRIES 8 *potato or sweet potato*

PARMESAN TRUFFLE FRIES 12

DUCK FAT FRIES 12

BRUSSEL SPROUTS 14 *balsamic glaze | parmesan*

SUCCOTASH 14 *spring vegetables | herb butter*

CHEF'S 3 COURSE

\$35 PRIX FIXE

1st COURSE choice of
LITTEL GEM CAESAR SALAD

BEET HUMMUS v

RICOTTA CROSTINO v

2nd COURSE choice of

VEGGIE SANDO v/d

GRILLED CHICKEN SANDO

SOY GINGER AHI BOWL* d

CUBAN SANDO

3rd COURSE choice of

YUZU TART gf

CHOCOLATE CHIP COOKIES

pb plant based d dairy free v vegetarian gf gluten free

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DRINKS

WINE | BEERS | COCKTAILS

LIBATIONS OF THE SEASON

PERFECTLY DIRTY MARTINI 22 *chopin vodka*
dry vermouth | castelvatrono olive brine

BASIL + BOURBON 19
bulleit bourbon | lillet blanc | lemon | honey
basil | butterfly pea | club soda

CUBAN SUNSET 34
crafted for TWO - 1 glass - 2 straws
matusalem cuban rum | banana liqueur | amaro
orgeat | lemon | orange
TWO too many? ask for a SINGLE 19

PINK PEARL 21 *ocho blanco tequila | thistle amaro*
lemon | pink peppercorn | egg white | orange oil
spritz of mezcal

THE PERFECT PAIR 18 *titos vodka | rosemary*
grapefruit | flur de sel

MEZCAL OLD FASHIONED 25 *casamigos mezcal*
ancho reyes chili liqueur | cinnamon walnut bitters
orange oil | chocolate shavings

THE LAST WORD 20 *bombay saphire gin*
green chartreuse | luxardo liqueur | lime

BOTANICAL BUZZ

featuring THE BOTANIST ISLAY DRY GIN
+ RISHI TEA

BLUE JASMINE FIZZ 18 *or enjoy as a mocktail* 12
botanist gin | rishi blue jasmine botanical sparkling
butterfly pea | lemon | cream

OO LONG KISS 19
rishi blu oolong infused botanist gin
st. germain | cointreau | egg white

THE EARL'S CITRUS 16
served hot or on the rocks
botanist gin | rishi earl grey tea | runny honey
candied orange

ZERO PROOF LIBATIONS

TIKI DREAMSICLE 14 *pineapple | lime | cranberry*
orgeat | strawberry | mint | coconut cream | soda

BITTER ROSE 12 *grapefruit | lemon | falernum*
rosemary | soda

WINES BY THE GLASS

SPARKLING WINE + CHAMPAGNE

BISOL JEIO *prosecco | brut | italy*13

MONT MARCAL *cava | brut | spain*13

ALBERT BICHOT *brut rosé | france*.....17

PIPER-HEIDSICK *champagne | cuvée | france*25

CHARDONNAY

TREFETHEN *napa valley | california*16

BOUCHAINE *carneros | california*22

SAUVIGNON BLANC

ARONA *marlborough | new zealand*.....14

EKTIMO *sonoma valley | california*15

ADVENTUROUS WHITES

LAGARIA *pinot grigio | friuli | italy*13

PORTAL DA CALCADA *still rosé | portugal*.....15

CABERNET SAUVIGNON

EBERLE *paso robles | california*.....14

HALTER RANCH *paso robles | california*21

PINOT NOIR

TONDRÉ *santa lucia highlands | california*.....17

BOUCHAINE *carneros | california*22

RED BLEND

HALTER RANCH *cdp | paso robles | california*.....19

BEER

DRAFT 10

TREEVANA IPA *burgeon | 7.2 ABV*

BUENAVEZA *stone | san diego | 4.7 ABV*

805 *firestone walker | marina del rey | 4.7 ABV*

CHRONIC ALE *pizza port | san diego | 5.5 ABV*

JUICE PRESS HAZY IPA *burgeon | 6.8 ABV*

JAPANESE LAGER *harland | carlsbad | 5.0 ABV*

BOTTLED 8

blue moon | coors light | corona | heineken

guinness | modelo especial | heineken n/a 0.0