

RAW BAR

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EAST COAST OYSTERS

half dozen 18 | dozen 28

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

CEVICHE AMARILLO ^{GF}

shellfish / aguachile / mango / citrus supreme
18

SMALL PLATES

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GRILLED OCTOPUS ^{GF}

pequin chiles / crispy garlic / crispy potatoes / cilantro aioli /
pickled red onions
18

EXOTIC MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / spring onion / arugula
16

SAUTÉED MUSSELS

garlic confit / paprika butter / verjus
smoked tomato / sourdough
21

FRIED CALAMARI

chipotle aioli / pickled chili / grilled lemon
15

SALADS

MIXED GREENS ^{GF, V}

cucumber / radish / cherry tomatoes / bleu cheese
white balsamic vinaigrette
12

BURRATA ^{GF, V}

baby tomato / fennel / aged balsamic / watermelon vinaigrette
18

A&B BOWL ^V

mixed grains / black bean / avocado / marinated tomato / radish
pickled onion / cilantro lime vinaigrette
16

5oz ahi tuna 13 / shrimp 8 / grilled chicken 6

SOUP

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TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

PARKER HOUSE ROLLS ^V

cultured butter / organic honey
6

LARGE PLATES

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PAN SEARED SCALLOPS ^{GF}

corn & parsnip puree / garbanzo - chorizo cassoulet /
citrus segments / poblano emulsion
33

AJI AMARILLO HONEY GROUPE ^{GF}

heirloom carrots / cashew spread / pea tendrils salad
34

PAN SEARED ADOBO WHOLE SNAPPER ^{GF}

“Cahaba’s” petite mixed lettuce salad / lime vinaigrette / oven-dried herbed
tomato / spicy aioli
35

PAPPADELLE

lobster / rock shrimp / mushrooms / toasted pecorino
charred green onion
37

GRASS FED N.Y STRIP STEAK ^{GF}

braised oxtail / grilled broccoli / roasted potato / bourbon sauce
32

CHEF’S CUT ^{GF}

MKP

PAN SEARED CHICKEN BREAST ^{GF}

chorizo cassoulet / cipollini onion / sweet potato / morita jus
22

“STREET STYLE” GRILLED EGGPLANT ^{GF, V}

roasted corn & poblano salad / black bean spread / cotija cheese /
citrus morita cream
17

A&B BURGER

arugula / Nueske bacon / tomato / smoked cheddar / spicy pickle aioli
18
Add a sunny side up egg for \$3

GROUPE SANDWICH

jalapeno aioli / tomato / arugula / brioche
20

SIDES

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SAUTEED SPINACH ^{GF, V, VG}

garlic confit
6

TRUFFLE FRIES WITH PARMESAN ^{GF, V}

7

ROASTED CARROTS ^{GF, V, VG}

pepita chimichurri
7

SMASHED LOCAL POTATOES ^{GF, V, VG}

lemon cilantro oil
8

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

MIONETTO PROSECCO

Veneto, Italy | 11 / 44

HENRIOT BRUT

“Souverain”, Champagne, France | 28 / 112

JOSEP MARIA RAVENTÓS I CAVA BLANC

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 84

WHITE

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PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

CHENIN BLANC / VIOGNIER

Pine Ridge, Clarksburg, California, 2020
15 / 60

RIESLING

Fritz Willi Feinherb, Mosel, Germany, 2017 | 15 / 60

CHARDONNAY

Groth “Hillview Vineyard,” Napa Valley, Certified Sustainable,
California, 2018 | 25 / 100

SANCERRE

Domaine Fouassier, Loire, France, 2018 | 25 / 100

ROSÉ

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FLEURS DE PRAIRIE

Cotes de Provence, France, 2018 | 16 / 64

“WHISPERING ANGEL”

Cotes de Provence, La Provence, France, 2019 | 17 / 68

NOTORIOUS PINK

Grenache, Rose, Vin de France 15 / 60

RED

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PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2017 | 14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Earthquake, Lodi, California, 2016 | 17 / 68

RED BLEND

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

CABERNET SAUVIGNON

Black Stallion, Napa Valley, California, 2020 | 20 / 80

CABERNET SAUVIGNON

Groth, Oakville, California, 2016 | 35 / 140

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

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SAUVIGNON BLANC

St. Supéry, Napa Valley, California, 2018 | 12

CHARDONNAY*

Sonoma Cutrer, “Russian River Ranches”, Sonoma Coast, California,
2017 | 15

PINOT NOIR*

Imagery, Glen Allen, California, 2016 | 15

CABERNET SAUVIGNON

Tribute, California, 2018 | 13

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic from the following categories

15

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SPIRITS

choose one

GIN

Oxley Cold Distilled

Brockmans

Aviation

Scapegrace

Copper & King Rose

Roku

Monkey 47 (+\$10)

VODKA

Beluga Allure

Banyan Reserve

Elyx

TEQUILA

Tres Agaves

Espolòn

Casamigos

BOTANICAL

choose one

Rose Petal

Cucumber

Burnt Orange Peel

Lime Peel

Rosemary

Grapefruit Peel

Mint

Thyme

TONIC

choose one

Q Classic

Fever Tree Mediterranean

London Essence Bitter Orange & Elderflower

London Essence Grapefruit & Rosemary

East Imperial Yuzu

SPRITZ

-

BLOOD ORANGE

Milagro Reposado / Orgeat / Blood Orange / Sparkling Wine

13

VIOLET

Hendrick’s Midsummer Solstice Gin

Creme de Violet / Luxardo / Prosecco / Fresh lemon

16

MARTINI

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LA UVA

Hendrick’s Orbium / St. Germain / Pisco / Lime / Grape

16

THE BRINERY

Tito’s Vodka / House-made Dirty Brine Juice

15

DAIQUIRI

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THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime

14

FLORIDITA

Jose Cuervo Tradicional / Milagro Añejo / Myer’s /

Key Lime / Agave

13