

KIDS' STUFF

Extra sauce sides **\$.50**

Chicken Tenders & Fries	
1 piece small	\$8
2 piece large	\$10
Grilled Chicken & Sauteéd Veggies *gf	\$10
Turkey Corn Dog & Fries	\$7
Nitrite-Free Hot Dog & Fries	\$7
Kraft Mac & Cheese	\$6
Pretzel Sticks	\$9.5
3 pieces housemade cheese sauce	
Sourdough Grilled Cheese & Fries	\$9
Cheese Quesadilla	\$7
PBJB Sandwich	\$7
organic sprouted grain bread peanut butter organic strawberry preserves organic banana	

SNACKS & SIDES

String Cheese *gf	\$1
Chips & Salsa *gf	\$5
Fresh Mixed Fruit *gf	\$5.5
Veggie Sticks w/ Ranch	\$5
carrots celery cucumbers	
French Fries	\$3.5 / \$5.5
Curly Fries	\$4 / \$6

SMOOTHIES (16 oz House Made)

Add a scoop of premium whey or organic plant based protein powder **\$2.**

Post-Workout	\$9.5
almond milk banana peanut butter kale strawberries walnuts whey protein powder	
Recovery	\$9.5
kefir rolled oats banana blueberries whey protein powder	
Creamy Monkey	\$8
peanut butter banana almond milk	
Kids' SLO Blast 10 oz / 16 oz	\$5 / \$8
apple juice strawberries bananas	

*gf is Gluten Free. Please note all items are cooked in a kitchen that shares equipment with other items containing gluten. French fries share the same oil the curly fries are cooked in.



~Menu~

Proudly offering:
Fresh Smoothies | Whalebird Kombucha, Edna's Bakery Breads, Local Wines
Salads, Handhelds, Bowls, Breakfast, Kids' Menu, & Snacks

Open seven days a week
Eat in or take out
Open to the public
Daily Specials & Soups

~Events~

Let the Oasis Grille cater your club event! We have the perfect menu and setting for any occasion. Our chef and special events director will work together with you to arrange all the details of your event so you can focus on enjoying your celebration!



Call 805.595.7600 ex 102 To Place Your Order
www.avilabayclub.com | 6699 Bay Laurel Pl – Avila Beach In The Avila Village

BREAKFAST

Using only organic eggs. Gluten-free bread can be substituted for any breads. Extra bacon, avocado, or cheese is \$1.

Huevos Ranchero Bowl *gf two eggs (any style) roasted pico de gallo queso fresco black beans avocado salsa tortilla chips	\$12
Protein Pancakes organic maple syrup butter bacon	\$11
Avila Scramble bacon ham eggs onion spinach cheese	\$12
Breakfast Burrito veggie, ham, or bacon eggs cheddar jack cheese grilled onions bell peppers	\$12
Croissant Egg Sandwich ham eggs cheddar cheese	\$11
Veggie Omelet *gf eggs sautéed bell peppers tomato onion squash spinach zucchini	\$12
Avocado Toast *gf 2 slices organic sprouted grain bread avocado spring mix tomato balsamic vinaigrette olive oil salt & pepper	\$9
Seasonal House Made Bread	\$3.5
Bagel (Plain, Everything, or Gluten Free) w/ cream cheese	\$4.5
Milk w/ Cereal	\$4
Cereal	\$1.5
Hard Boiled Organic Egg *gf	\$1.5

SALADS

With choice of house-made dressing: ranch, bleu cheese, balsamic vinaigrette *gf, peanut lime *gf or lemon vinaigrette *gf, honey miso dressing. Extra dressing sides **\$0.50**

Add Chicken	\$5
Add Fresh Salmon	\$9
Add Ribeye Steak	\$9
Add Ahi Tuna	\$9
Spinach Apple Salad spinach apple dried cranberries walnuts mandarin oranges blue cheese honey miso dressing	\$12
Thai Salad spring mix carrots kale napa cabbage bell pepper zucchini cucumbers cilantro green onions roasted peanuts crispy wontons peanut lime dressing	\$11
Ahi Salad ahi tuna avocado cucumber carrots green onion spring mix toasted sesame seeds miso dressing	\$17
Cobb Salad *gf mixed greens hard boiled egg tomato bacon avocado cheddar jack cheese choice of dressing	\$12
Taco Salad romaine tomato black beans mixed cheese tomatillo avocado salsa sour cream tortilla chips no dressing	\$11
Kale & Quinoa Salad kale quinoa edamame walnuts mandarin oranges dried cranberries choice of dressing	\$11

HANDHELDS

With choice of salad, fries, or 1/2 cup soup. Gluten-free bread can be substituted for any breads. Fruit, bacon, avocado, cheese, or curly fries are **\$1 extra**. Extra sauce sides **\$0.50**

Caprese Avocado Sandwich organic sprouted grain bread fresh mozzarella seasonal tomatoes avocado sea salt olive oil balsamic glaze	\$12
Grilled Chicken Chipotle Sandwich dutch crunch roll lettuce tomato avocado provolone cheese chipotle aioli red onions	\$14
Classic Club Sandwich organic sprouted grain bread bacon turkey cheddar tomato lettuce lemon garlic aioli	\$13
Spicy Chicken Sandwich dutch crunch roll breaded grilled chicken lettuce pickles sriracha aioli sauce	\$13
Ahi Tuna Sandwich grilled sourdough spring mix tomato lemon garlic aioli avocado	\$13
Classic Burger 1/3 lb. beef patty lettuce onion tomato pickles	\$13
Beyond Burger ® 1/4 lb. plant based patty lettuce onion tomato pickles	\$14

A LA CARTE

All tacos with corn or flour tortillas

Baja Fish Taco beer battered cod fish cabbage pico de gallo chipotle tarter sauce	\$4.5
Carne Asada Taco tomatillo avocado salsa cilantro onion pico de gallo	\$4.5
Grilled Chicken Taco tomatillo avocado salsa pico de gallo mixed cheese	\$4.5
Grilled Fresh Salmon Taco cabbage pico de gallo chipotle tarter sauce	\$5.5
Taco Tuesday Special Taco (Tuesdays Only)	\$4
Ceviche Tostada citrus lemon juice marinated shrimp & fish tomato cucumber avocado onion cilantro cabbage chipotle aioli	\$10
Chicken or Ribeye Steak Quesadilla chicken or steak tomatillo avocado salsa sour cream pico de gallo mixed cheese	\$13 / \$17
Daily Soup with Crackers	\$6.5

BOWLS

Stir Fry Ribeye Steak Bowl *gf steak broccoli carrots ginger tamarind sauce brown rice	\$16
Sauteéd Brussel Sprout Bowl *gf brussels sprouts cranberries walnuts parmesan cheese brown rice lemon vinaigrette	\$12
Veggie Sauté Bowl carrots broccoli squash zucchini onions parmesan cheese brown rice	\$11
Spicy Ahi Tuna Bowl spicy tuna avocado cucumber seaweed sesame seeds ponzu sauce brown rice	\$18

