



Executive Chef Joel Ott

DINNER MENU

HOUSE GARLIC BREAD - \$7

House baguette baked with roasted garlic compound butter and parmesan

CHEESY STUFFED CRUST - \$12

Mozzarella stuffed pizza dough rolls baked with garlic butter, served with marinara

APPETIZERS

CALAMARI FRITTO MISTO* - \$16

Mixed fry of buttermilk-marinated calamari, zucchini, onion, and basil leaf, served with marinara and aioli dipping sauce

CHARRED OCTOPUS* - \$22

Roasted pepper romesco Sauce, cannellini beans with lemon and olive oil

CRISPY FRIED ROMAN ARTICHOKE - \$14

Herb gremolata and goat cheese mousse

FRENCH ONION SOUP - \$12

Rich beef broth, caramelized onion, crostini and melted gruyere

CHARCUTERIE PLATTER - \$18

Grilled marinated veggies, olives, mustard, Italian cheese and cured meats

TRUFFLE FRIES - \$12

Crispy potato dippers, truffle and parmesan, served with garlic aioli dipping sauce

BBQ PORK BELLY BITES - \$16

12-Hour slow smoked pork belly, house BBQ sauce, crispy shallots and jalapeño aioli

HOUSE MARINATED CHICKEN

ALL-WHITE-MEAT CRISPY BONELESS CHICKEN FINGERS (5pc) - \$14

Buttermilk-marinated and hand-breaded, Honey Mustard and Ranch

JUMBO WINGS (6 PC) - \$12 | (12pc) - \$22

Double-brined and juicy, carrots and celery. Tossed in choice of buffalo or BBQ Served with ranch or house gorgonzola dressing on the side

GOURMET PIZZA

NY-STYLE HAND TOSSED DOUGH

12" Personal Size | 16" Large (Feeds 2 – 3 people)

MARGHERITA - \$14 / \$22

San Marzano tomato sauce, basil and mozzarella

MUSHROOM - \$15 / \$23

Red sauce with roasted crimini mushrooms

PESTO CHICKEN - \$16 / \$26

Basil pesto, rotisserie chicken, pine nuts and roasted cherry tomatoes

PEPPERONI - \$16 / \$24

Marinara sauce and cup 'n' char pepperoni

SAUSAGE - \$16 / \$26

Sweet or spicy traditional Italian fennel sausage

SAUSAGE AND PEPPERONI - \$16 / \$26

Classic meat pizza combo

MEATBALL - \$16 / \$26

Sunday gravy, meatballs and mozzarella

ALOHA - \$16 / \$26

Slow-smoked pork belly, pineapple, torn basil and red onion

VEGGIE DELUXE - \$16 / \$26

Roman artichokes, mushrooms, onions, olives, grilled zucchini and fire-roasted peppers

KITCHEN SINK - \$16 / \$26

Marinara, garlic, spinach, onion, mushrooms, olives, Italian sausage, pepperoni and ricotta cheese

CAPRICCIOSSA - \$16 / \$26

Rosemary baked ham, crimini mushrooms, Roman artichoke and Mediterranean olives

MEAT DELUXE - \$18 / \$28

Cup 'n' char pepperoni, fennel sausage, shredded chicken, Italian ham and house meatballs

VEGGIE BIANCA - \$14 / \$22

Roasted garlic ricotta, grilled zucchini and sun-dried tomatoes

CHICKEN BACON ALFREDO - \$18 / \$28

Garlic-parmesan cream sauce, apple-wood-smoked bacon, chicken breast, parmesan and mozzarella

BBQ CHICKEN - \$18 / \$28

Sweet BBQ sauce, shredded chicken, cheddar and gruyere cheese, scallions

SALADS

LITTLE GEM CAESAR - \$14

Crisp lettuce, Romano cheese, garlic and focaccia croutons

ROASTED BEET SALAD - \$15

Red and yellow beets, Red wine vinaigrette, Ubriaco cheese and toasted pistachios

OTTIMO GREEK SALAD - \$13

Romaine, cucumber, bell peppers, peppercini, Mediterranean olives, red onion, cherry tomatoes, feta cheese and creamy Greek dressing

APPLE MANCHEGO - \$12

Arugula, Honeycrisp apple, Manchego cheese, Marcona almonds and lemon-basil dressing

TOMATO & BURRATA SALAD - \$16

Marinated tomatoes, balsamic and fig vinaigrette, basil Add sliced prosciutto Di Parma +\$10

DON'S SALAD - \$13

Baby red romaine, carrots, cucumbers, olives, red onion, peppercini, croutons and house red wine dressing

HOUSE BURGERS

Seasoned with Chef Joel's Garlic and herb Seasoning Blend on Challah Bun, Served with garlic aioli and choice of fries or side house salad
Onion Rings +\$5 | Truffle Fries +\$6 | Extra patty +\$6

SIGNATURE SMASH BURGER - \$18

Double beef patty, sharp cheddar cheese, caramelized onions, Apple-wood smoked bacon, Lettuce and tomato

BBQ PEPPER SMASH BURGER - \$19

Double beef patty, pepper jack cheese, roasted jalapeno, BBQ Sauce and crispy onion straws

BELLO SMASH BURGER - \$18

Double beef patty, Gruyere and Gouda, Portobello mushrooms, Fire Roasted Peppers, avocado and arugula

STEAKHOUSE SMASH BURGER - \$20

Double beef patty, black pepper crusted, gorgonzola, caramelized onions, bordelaise sauce, lettuce, tomato and onion

PASS "BURGER" (VEGETARIAN) - \$17

Double Portobello Mushroom Caps, Gruyere and Gouda, Roasted Pepper Romanesco Sauce, arugula, crispy onion straws

MONSTER BURGER - \$24

10oz Wagyu Beef Patty, Sharp Cheddar, Fried Egg, Apple-wood smoked bacon, crispy onion straws, lettuce tomato and onion

20% gratuity will be added for parties of 6 or more.

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

HH - Select Happy Hour Specials (2PM - 6PM)

\$6 Craft Beer & Cider | \$8 Wines By The Glass | \$10 Specialty Cocktails



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STEAKS, CHOPS & SEAFOOD

FILET MIGNON* - \$69

10 oz steak pan-seared with herb crust, mashed potatoes, red wine bordelaise

OTTIMO DUROC PORKCHOP - \$36

Herb-crusted and pan-seared with crimini mushrooms, hot cherry peppers, confit cherry tomatoes and wilted spinach

MEDITERRANEAN BRANZINO* - \$32

Crispy skin, sautéed cherry tomatoes, olives and zucchini with lemon and fine olive oil

SCOTTISH SALMON* - \$36

Herb-roasted, served with sautéed Sicilian spinach with pine nuts and golden raisins

LOBSTER CIOPPINO - \$52

Shrimp, clams, mussels, fish, calamari in rich lobster broth with sherry, garlic and basil

HOUSE PASTA & ITALIAN SPECIALTIES

SHRIMP SCAMPI* - \$32

Jumbo shrimp simmered in citrus-garlic-butter sauce, tossed with spaghetti and finished with toasted and seasoned breadcrumbs

SPICY CRAB NERO* - \$28

Squid ink black spaghetti, jumbo lump crab, Calabrian chili, garlic, white wine, basil and a touch of marinara

LUMACHE ALFREDO - \$20

Large elbow pasta, parmesan cream sauce, sundried tomatoes and sautéed spinach
Add Grilled Chicken - \$8 | Add Grilled Shrimp - \$12

CREOLE LOBSTER ALFREDO* - \$38

Fresh lobster meat, garlic cream sauce with creole spice, English peas and torchio pasta

SPAGHETTI AND MEATBALL - \$22

Garlic & herbs with slow-cooked Sunday ragu

RIGATONI - \$22

Roasted Italian sausage and pink basil sauce

BAROLO SHORT RIB* - \$32

Tender beef, mashed potatoes, red wine jus, baby carrots, sautéed mushrooms

LEMON MASCARPONE CHICKEN - \$26

Chicken breast, creamy mascarpone citrus sauce, wild mushroom pilaf and baby carrots

CHICKEN PARMESAN - \$26

Breaded fried chicken baked with marinara and cheese, served with rigatoni marinara

SIDES

SAUTÉED ASPARAGUS - \$10

Sautéed with lemon, butter and chives

ROASTED BRUSSELS SPROUTS - \$12

Finished with applewood smoked bacon, balsamic glaze and gorgonzola

YUKON GOLD MASHED POTATOES - \$10

Whipped potatoes finished with roasted garlic compound butter

RIGATONI OR SPAGHETTI - \$12

Choice of marinara, alfredo, garlic & oil, or Calabrian chili sauce



CRAFT BEER & CIDER

ATOMIC TORPEDO IMPERIAL IPA - \$11

8.2% ABV - 19.2 oz - Sierra Nevada Brewing

90-MINUTE IPA - \$12

9% ABV - 19.2 oz - Dogfish head Craft Brewery

ARROGANT BASTARD ALE - \$11

7.2% ABV - 19.2 oz - Stone Brewing

BLACK BUTTE PORTER - \$7^{HH}

5.5% ABV - 12 oz - Deschutes Brewery

DRAGON'S MILK BOURBON BARREL-AGED STOUT - \$16

11% ABV - 22 oz - New Holland

BLANCHE DE CHAMBLY BELGIAN WITBIER - \$8^{HH}

5% ABV - 16 oz - Unibroue

LA CHOUFFE BLOND BELGIAN WITBIER - \$9^{HH}

8% ABV - 11.2 oz - Brasserie d'Achouffe

LA FIN DU MONDE BELGIAN TRIPEL - \$8^{HH}

9% ABV - 12 oz - Unibroue

CE N'EST PAS LA FIN DU MONDE BELGIAN IPA - \$8^{HH}

9.5% ABV - 12 oz - Unibroue

TRIPLE DOG DARE BELGIAN TRIPEL - \$12

9% ABV - 16 oz - Big Dog's Brewing

GUAVA CRAFT CIDER - \$8^{HH}

5% ABV - 12 oz - ACE Cider

HIGH! IMPERIAL APPLE - \$9^{HH}

8% ABV - 12 oz - ACE Cider

BEL AIR SOUR - \$9^{HH}

5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9^{HH}

9.5% ABV - 12 oz - Victory Brewing

SPECIALTY COCKTAILS

\$15 each^{HH}

THE DON

Grey Goose L'Orange, Caravella orangecello, passionfruit and coconut syrup

ALIEN JUNGLE BIRD

Alien tequila, Campari, pineapple juice, lime juice and Alien agave

TALL FALL

Bulleit bourbon, Disaronno, pumpkin spice, ginger beer

AHERN FASHION

Woodford Reserve, Mr. Blacks, Angostura Bitters, vanilla

SWIM AND SNORKEL

Mango rum, Jägermeister, pineapple juice, lime juice and simple syrup

RED SANGRIA

Hennessy, lime sour, passionfruit and strawberries

TEXAS MARGARITA

Alien Blanco, Lime Juice, Orange Juice, Triple Sec

AROMA'S ESPRESSO MARTINI

Titos, Simple Syrup, Mr. Blacks, Fresh Espresso

HIBISCUS APEROL SPRITZ

Aperol, Hibiscus, Prosecco

WINES BY THE GLASS

Sparkling

De Paolo Prosecco, Veneto - \$12^{HH}

Cantico Moscato, Piemonte - \$12^{HH}

Rose

Gerard Bertrand Cote des Roses, 2021 - \$12^{HH}

White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12^{HH}

Martin Ray Chardonnay, Sonoma County, 2018 - \$15

Zorzettig Sauvignon Blanc, Friuli, 2020 - \$15

Red

Ghibello Chianti Riserva, Tuscany, 2016 - \$12^{HH}

Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$15

Via Castello Super Tuscan, Montecucco, 2016 - \$15

Samuel Lindsay 'The Gandy Dancer' Cabernet Sauvignon, Lodi, 2019 - \$15

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