



**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<sup>HH</sup>

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<sup>HH</sup>

5% ABV - 16 oz - Unibroue

### LA CHOUFFE BLOND BELGIAN WITBIER - \$9<sup>HH</sup>

8% ABV - 11.2 oz - Brasserie d'Achouffe

### LA FIN DU MONDE BELGIAN TRIPEL - \$8<sup>HH</sup>

9% ABV - 12 oz - Unibroue

### CE N'EST PAS LA FIN DU MONDE BELGIAN IPA - \$8<sup>HH</sup>

9.5% ABV - 12 oz - Unibroue

### GUAVA CRAFT CIDER - \$8<sup>HH</sup>

5% ABV - 12 oz - ACE Cider

### HIGH! IMPERIAL APPLE - \$9<sup>HH</sup>

8% ABV - 12 oz - ACE Cider

### BEL AIR SOUR - \$9<sup>HH</sup>

5.8% ABV - 12 oz - Brooklyn Brewery

### SOUR MONKEY TRIPEL BRETTANOMYCES - \$9<sup>HH</sup>

9.5% ABV - 12 oz - Victory Brewing

## SPECIALTY COCKTAILS

*\$15 each<sup>HH</sup>*

### 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<sup>HH</sup>

Cantico Moscato, Piemonte - \$12<sup>HH</sup>

### *Rose*

Gerard Bertrand Cote des Roses, 2021 - \$12<sup>HH</sup>

### *White*

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12<sup>HH</sup>

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

Zorzettig Sauvignon Blanc, Friuli, 2020 - \$15

### *Red*

Ghibello Chianti Riserva, Tuscany, 2016 - \$12<sup>HH</sup>

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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