

## **Beverages**

Coffee, Iced Tea – 2  
Pellegrino – 4  
Panna - 4  
Limonata (Lemon Sparkling)- 3  
Ariangiata (Orange Sparkling)- 3  
Assorted Sodas – 2

## **Beer**

Firestone Pale Ale - 5

Firestone Double Jack IPA - 16

Amstel Light - 5

Dos Equis - 4.5

Tecate - 4

Stella Artois - 5

Hoegaarden- 5

Bass Ale - 5

Kirin Ichiban - 5

Rogue Dead Guy Ale - 6

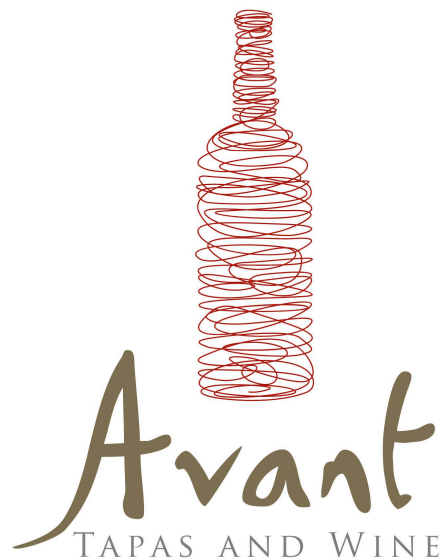
Rogue Morimoto Soba Ale – 15

Figueroa Mountain Davy Brown Ale – 15

*Thursday & Sunday 11am – 8pm*  
*Friday & Saturday 11am – 9pm*  
*(Kitchen closes at 8:00 pm)*

*Live Music Fri & Sat 6 – 9 PM*

*Avant Tapas and Wine*  
*35 Industrial Way*  
*Buellton, CA 93427*  
*(805) 686-9400 x5*



*Ta`pas [Tapas] (n)*

*Origin- Spanish.*

*A variety of small savory dishes typically shared communally amongst friends.*

## **Cold Tapas**

Gourmet Cheese Plate – 13

Gourmet Meat and Cheese Plate – 14

Ahi Crudo – 12

*Sesame Crusted Seared Ahi, Ponzu, Green Onions, and Jalapenos*

Duck Confit Crostini – 9

*Longoria Albarino-Apple-Cranberry Compote, Local Arugula*

## **Soups and Salads**

Soup of the Day – 5

Organic Mixed Greens – 7

*Local Carrots, Fresh Tomatoes, House-made Crostini,  
Creamy Garlic Herb Dressing*

Roasted Almond and Apple Salad – 8

*Feta, Dried Cranberries, Organic Mixed Greens and Falcone  
Syrah Vinaigrette*

Applewood Smoked Bacon and Local Spinach Salad – 9

*Gorgonzola, Candied Walnuts, Caramelized Onions, Dried  
Cranberries, Balsamic Vinaigrette*

Mediterranean Seared Ahi Salad – 14

*Organic Mixed Greens, Roasted Potatoes, Kalamata Olives,  
Goat Cheese, Slivered Red Onions, and Ken Brown Pinot Noir  
Vinaigrette*

Grilled Chicken Salad – 12

*Red Grapes, Candied Walnuts, Dried Cranberries, Green Onions,  
Organic Mixed greens, Gorgonzola, and Reeves Ranch Syrah  
Caramelized Onion Vinaigrette*

## **Wood Fired Pizza**

Tomato, Fresh Mozzarella, Basil – 12

Caramelized Onions, Gorgonzola,  
Local Arugula, Balsamic Reduction – 14

Goat Cheese, Caramelized Onions, Truffle Oil,  
Mushrooms – 14

House-made Sausage, Roasted Garlic, Tomato, Mozzarella  
– 15

Artichokes, Sundried Tomatoes, Kalamata Olives, Basil Oil,  
Feta – 14

Grilled Chicken, Pesto Sauce, Sun Dried Tomatoes – 14

Pepperoni and Mushroom – 13

Asparagus, Grilled Chicken, Fresh Tomatoes – 16

## **Hot Tapas**

Local Grass-Fed Beef Slider Trio – 13

*Caramelized Onion & Gorgonzola, Cheddar & Jalapeno,  
Fresh Mozzarella & Balsamic Reduction*

Mac’N’Cheese – 7

*Welsh Cheddar Sauce, Panko Breadcrumbs*

Wood Fired Shrimp – 12

*Fresh Thyme, Garlic, Butter and Sort This Out Cellars  
Chardonnay Cream Sauce*

Yuppie Crack – 9

*Applewood Smoked Bacon Wrapped Dates Stuffed with  
Goat Cheese; Balsamic Reduction, Basil Oil Drizzle*

Avant Poppers – 9

*Grilled Chicken and Imagine Viognier Candied  
Jalapenos wrapped in Applewood Smoked Bacon*

Wood Fired Brie – 8

*Dried Cranberries, Basil Oil, Balsamic Reduction  
and Candied Walnuts*

## **Desserts**

Chocolate-Cinnamon Bread Pudding – 7

*Made with Hitching Post Gewurtztraminer, Cinnamon  
Whipped Cream*

Wood Fired Organic Peaches – 9

*Made with Martian Ranch Viognier, fromage blanc,  
brown butter, toasted almonds, crystallized basil*

Coconut Crème Brulee – 7

*Fresh local strawberries, candied lemon zest*

Chocolate-Pretzel Brownie – 8

*Chocolate-peanut butter semifreddo*

Semifreddo Trio – 9

*Chocolate-Peanut Butter with Bruleed Bananas,  
Strawberry, & Vanilla-Almond with Almond Tuile*

***Please, no split checks for groups of 6 or more.  
18% Gratuity added to parties of 6 or more***

*\*Allergy Disclaimer: Some menu items may contain dairy,  
eggs, wheat, soy, tree nuts, peanuts or peanut oil.  
Chef welcomes special dietary restrictions, just ask.*