



ADA'S TABLE

Santa Ana, Ca

SALADS

BUTTER LETTUCE & RADICCHIO 18

toasted hazelnuts, gorgonzola, dry-cured olives, lemon crema

vegetarian • milk, tree nut

CHOPPED LITTLE GEMS 18

spring peas, asparagus, feta, green goddess, garlic breadcrumbs

vegetarian • milk, wheat

ADA'S MARKET SALAD 26

little gems, napa cabbage, banchan-style vegetables, avocado, radish, green onion, peanut ginger vinaigrette

peanut, sesame, fish, soy

SALAD PROTEIN

citrus chicken +7

grilled shrimp +7 *shellfish*

preserved lemon crispy tofu +6 *soy*

HANDHELDS

served with choice of side salad or shoestring fries

BOWERS BURGER* 24

grass-fed beef, sharp white cheddar, lettuce, tomato, onion, gallery sauce, brioche bun

milk, egg, wheat, fish [anchovy], soy

BÁNH MÌ TOM 24

sesame grilled shrimp, house pickled vegetables, jalapeño, cilantro, mint, yuzu aioli, toasted french roll

milk, egg, wheat, shellfish, soy

SUBSTITUTE preserved lemon crispy tofu *soy*

CALIFORNIA CLUB 22

house-brined turkey, smashed avocado, cheddar, heirloom tomato, sprouts, aioli, sourdough

milk, egg, wheat, soy

ADD bacon 3

SOUP

6 CUP / 12 BOWL

HEIRLOOM TOMATO & FENNEL

thyme, parmesan crisp

vegetarian • milk

CHEF'S SOUP OF THE DAY



ENTREES

BIBIMBAP RICE BOWL* 27

bulgogi-style beef, sesame spinach, pickled cucumber, bean sprouts, carrots, zucchini, shiitake, 6-minute soy egg

milk, egg, sesame, soy

SUBSTITUTE

preserved lemon crispy tofu

soy

CITRUS COD & SPRING GREENS 29

roasted pacific cod, meyer lemon, cauliflower purée, wilted greens, shaved fennel & radish salad

milk, fish

ROASTED CHICKEN POT PIE 26

taragon, caramelized leeks, spring peas

milk, wheat



SIDES

CRISPY SHOESTRING FRIES 7

sea salt, gallery sauce

egg, fish [anchovy]

BRAISED MUSTARD GREENS 7

olive oil, shallot, white wine

vegan

CRUSHED CUCUMBERS 7

sesame, soy, chili

sesame, fish, soy

marked items (*) indicated may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

we apply a gratuity of 20% for parties of six or more.

SPECIALTY COCKTAIL

BLUEBERRY LAVENDER SODA	17
vodka, blueberry lavender syrup, lemon, club soda	
MAPLE BOURBON SOUR	18
bourbon, maple syrup, lemon	
BOWERS SPRITZ	17
elderflower liqueur, prosecco, sparkling water	

WINE

white

EOS SAUVIGNON BLANC	12		48
central coast, california			
PATZ & HALL CHARDONNAY	16		64
sonoma valley, california			
WENTE VINEYARDS RIVERBANK RIESLING	15		60
central coast, california			

red

BANSHEE PINOT NOIR	15		60
sonoma coast, california			
SALDO RED BLEND	17		68
northern california			
CHARLES KRUG CABERNET SAUVIGNON 2020	19		76
napa valley, california			

rosé

ONX WINES INDIE ROSÉ 2023	20		80
paso robles, california			

sparkling

CHANDON BRUT	18		72
sonoma county, california			

BEER

COORS LIGHT	8
MODELO ESPECIAL	9
FIRESTONE WALKER 805 BLONDE ALE	10
RUSSIAN RIVER PLINY THE ELDER DOUBLE IPA	10

NON-ALCOHOLIC

PUT THE LIME IN THE COCONUT	9
coconut water, lime, sugar, club soda	
LEMONADE	6
SEASONAL LEMONADE	7
ICED TEA	5
ASSORTED JUICE	6
SODA	3

COFFEE & TEA

DRIP COFFEE	5
HOT CHOCOLATE	5
HOT TEA	4



GATHER AT ADA'S

From group lunches to full restaurant buy-outs, Ada's Table offers a welcome setting rooted in California flavor and community. Milestones, showers, business dinners, and everything in between – we'd love to bring your event to the table.

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