



ADA'S TABLE

Santa Ana, Ca

HANDHELDS

served with choice of side salad or fries

BOWERS BURGER* 24

grass-fed beef, sharp white cheddar, caramelized onion lettuce, tomato, roasted garlic aioli, brioche bun
milk, egg, wheat, soy

BÁNH MÌ TOM 24

sesame grilled shrimp, house pickled vegetables, jalapeño, yuzu aioli, toasted french roll
milk, egg, wheat, shellfish, soy

substitute with **tofu vegetarian** • *soy*

CALIFORNIA CLUB 22

house-brined turkey, smashed avocado, cheddar, heirloom tomato, sprouts, aioli, sourdough
milk, egg, wheat, soy

add bacon 3

ENTRÉE

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 with **tofu vegetarian** • *soy*

CITRUS COD & SPRING GREENS 29

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

ROASTED CHICKEN & TARRAGON POT PIE 26

caramelized leeks, spring peas
milk, wheat

DESSERT

BLOOD ORANGE OLIVE OIL CAKE 12

citrus glaze, candied peel
milk, egg, wheat

COCONUT MILK PANNA COTTA 10

lime zest, kaffir, seasonal citrus
milk, tree nut

CHOCOLATE MOCHI BROWNIE 11

cocoa sugar, caramel drizzle
milk, egg, wheat

SEASONAL SORBET 8

vegan

SOUP

HEIRLOOM TOMATO & FENNEL SOUP 12

thyme, parmesan crisp
vegetarian • *milk*

CHEF'S FEATURED SOUP OF THE DAY 11

SALAD

BUTTER LETTUCE & HAZELNUTS 18

toasted hazelnuts, dry-cured olives, gorgonzola, 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 17

little gem & napa cabbage slaw, banchan-style vegetables, avocado, watermelon radish, green onion, peanut ginger vinaigrette
tree nut, sesame, fish, soy

SALAD PROTEIN:

citrus chicken +7

herb grilled shrimp +7 *shellfish*

preserved lemon crispy tofu +6 *soy*

HALF/HALF

HALF SALAD OR SANDWICH 19 & CUP OF SOUP

bánh mì or california club only

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.

COFFEE & TEA

DRIP COFFEE	5
HOT CHOCOLATE	5
ASSORTED HOT TEA	4

NON-ALCOHOLIC

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

SPECIALTY COCKTAIL

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

WINE

white		
EOS SAUVIGNON BLANC central coast, california	12	48
PATZ & HALL CHARDONNAY sonoma valley, california	16	64
WENTE VINEYARDS RIVERBANK RIESLING central coast, california	15	60
red		
BANSHEE PINOT NOIR sonoma coast, california	15	60
SALDO RED BLEND northern california	17	68
CHARLES KRUG CABERNET SAUVIGNON 2020 napa valley, california	19	76
rosé		
ONX WINES INDIE ROSÉ 2023 paso robles, california	20	80
sparkling		
CHANDON BRUT sonoma county, california	18	72

BEER

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