



ADA'S TABLE

Santa Ana, Ca

SALADS

CALI COBB	18
herb chicken, bacon lardons, heirloom tomatoes, avocado, soft boiled egg, red wine vinaigrette	
egg	
CHOPPED LITTLE GEMS	18
green tomatoes, green beans, snap peas, cucumber, feta, brioche crouton, green goddess	
vegetarian • milk, wheat	
ADA'S MARKET SALAD	17
napa cabbage, bell peppers, carrots, edamame, radish, green onion, peanut ginger vinaigrette	
vegetarian • peanut, sesame, fish, soy	
SALAD PROTEIN	
citrus chicken +7	
bulgolgi beef +7	sesame, soy
preserved lemon crispy tofu +6	soy

HANDHELDS

served with choice of side salad or shoestring fries

BAJA COD FISH TACOS	23
tempura cod, cilantro cabbage slaw, avocado lime crema, mango salsa	
milk, wheat, fish [cod]	
BOWERS BURGER*	24
grass-fed beef, sharp white cheddar, lettuce, tomato, onion, gallery sauce, brioche bun	
milk, egg, wheat, fish [anchovy], soy	
BÁNH MÌ THIT NUONG	24
bbq pork, house-pickled vegetables, jalapeño, cilantro, mint, yuzu aioli, toasted french roll	
milk, egg, wheat, soy	
SUBSTITUTE preserved lemon crispy tofu	soy
GRILLED CHICKEN BLT	22
herb grilled chicken, bacon, lettuce, heirloom tomato, cheddar, pesto aioli, sourdough	
milk, egg, wheat	

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
PACIFIC CURRY COD 29
roasted pacific cod, crispy potato, leeks, carrots, fennel, cilantro, yellow curry
egg, fish [cod]
ROASTED CHICKEN POT PIE 26
taragon, caramelized leeks, spring peas
milk, wheat



STARTERS

ADA'S CRISPY FRIES 7
sea salt, gallery sauce
egg, fish [anchovy]
BOK CHOY 9
olive oil, shallot, white wine
vegan • sesame, soy
BAO BUNS 15
pork belly, carrot, daikon, cilantro, jalapeno, crushed cucumber
egg, wheat, sesame, soy
MISO GLAZED SHISHITO PEPPERS 12
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.

HELLO.ADAS@CONSTELLATIONCULINARY.COM