

Mister A'S

2550 5th Ave 12th Floor 92103-6612 · +16192391377 · Updated: Jan 14, 2026

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SHARE 10

European Style Pastries

AVAILABLE OPTIONS

\$26.00

Seasonal Donuts: \$19.50

Duo of Gluten Free Pastries

\$12.50

Duo of Pastries & Donuts

\$35.00

Biscuits & Gravy***

\$18.00

Reblochon Potato "Gratin"^^

\$23.00

caramelized onion, lemon chive cream

Hiramasa Crudo* ^^

\$26.50

local citrus, espelette pepper, carrot, shallot, hazelnut

Wagyu Beef Tartare*

\$28.50

traditional accompaniments, yukon gold chips

Plancha Grilled Blue Prawns^

\$29.00

cucumber yogurt, espelette, charred shishito, grilled flatbread

Chef's Daily Selection of Oysters*

verjus, champagne mignonette

Jumbo Shrimp Cocktail*

\$30.50

house made cocktail sauce, avocado

GREENS 3

Sage Hill Garden Greens**

\$19.50

avocado, cucumber, scallion, crouton, cider mustard dressing

Little Gem Caesar Salad** ^

\$19.50

parmesan tuile

Maine Lobster Salad

\$32.50

hawaiian hearts of palm, grapefruit, fennel, lemon aioli, verjus

EGGS 5

Fines Herbes Omelette

white cheddar, roasted potato

AVAILABLE OPTIONS

\$21.50

Add Seasonal Mushroom: \$7.50

The American*** ^

pork belly, uncured bacon, house made sausage, local farm egg

\$22.50

Mediterranean Shakshouka^

local eggs, ratatouille, basil, feta, grilled flatbread

\$23.50

Croque Madame Sandwich***

parisian ham, bechamel, levain, fried egg

\$23.50

House Made English Muffin Benedict

crab, short rib, or smoked salmon, hollandaise, poached egg

\$27.00

HOT 6

House Ground Prime Burger* ***

raclette, bacon, A's sauce, grilled onion

AVAILABLE OPTIONS

\$28.50

Fried Egg: \$3.00

Cajun-Style Shrimp and Heirloom Grits***

crispy prosciutto, chili thread, white cheddar

\$28.50

A's Breakfast Sandwich***

english muffin, fried egg, bacon, pork belly, avocado, white cheddar, spicy aioli, breakfast potatoes

\$28.50

Buttermilk Fried Chicken and Waffle***

sausage gravy

\$29.50

Potato Crusted Sea Bass

artichoke barigoule, kalamata olive, lemon, basil

\$36.50

Prime Steak & Local Eggs^

chimichurri, rosemary potato, foccacia crostini, heirloom tomato relish

\$39.50

SWEETS 2

Sourdough Blueberry Pancakes

fresh blueberries, lemon curd

\$19.50

Crème Brûlée French Toast

local citrus segments

\$19.50

DESSERTS 4

Chocolate Blackout Cake

chocolate sour cream frosting

\$17.50

Baklava Cheesecake^^	\$17.50
graham cracker crust, sour cream cheesecake, pistachio baklava	
Affogato al Caffè	\$17.50
vanilla ice cream, espresso, biscotti	
Baked Alaska	\$20.50
brown butter blonde, vanilla ice cream, dulce de leche swirl, toasted swiss meringue	

ADDITIONS 5

Rosemary Potatoes	\$10.50
Applewood Smoked Bacon***	\$11.50
Mister A's Truffle Fries	\$12.00
Seasonal Fruit	\$18.50
Mister A's Mac & Cheese*** ^^ ^	\$23.50
pancetta, black truffle	

TO START 10

Baked Epi Baguette** ^	\$5.00
house whipped french butter, olive & herb oil, sea salt	
Sage Hill Garden Greens	\$19.00
avocado, cucumber, scallion, crouton, cider mustard dressing	
Mister A's Caesar Salad^	\$19.00
parmesan tuile	
Local Beet & Arugula Salad** ^ ^ ^	\$23.00
balsamic vinaigrette, goat cheese, cranberry, walnut	
Salt Spring Island Mussels^	\$24.00
riesling maître d'butter, toasted baguette crumb	
Red Top Pork Belly***	\$24.50
lemongrass, coffee-maple shoyu, seared sticky rice	
Hiramasa Crudo* ^^	\$26.50
local citrus, espelette pepper, carrot, shallot, hazelnut	
Wagyu Beef Tartare*	\$28.50
traditional accompaniments, yukon gold chips	
Jumbo Shrimp Cocktail*	\$29.50
house made cocktail sauce, avocado	

Maine Lobster Salad**\$32.50**

hawaiian hearts of palm, citrus, fennel, lemon aioli, verjus

TO FOLLOW 10**Prime Beef 7 oz. Burger*****

AVAILABLE OPTIONS

raclette, grilled onion, bacon, A's sauce

\$27.50

Gorgonzola Crust: \$6.50

Prime Beef French Dip**\$26.50**

caramelized onion, au jus, cave-aged cheddar, ciabatta, kennebec fries

Plancha Grilled Blue Prawns^**\$29.00**

cucumber yogurt, espelette, charred shishito, grilled flatbread

Maine Lobster Strudel**\$32.50**

lobster cognac sauce, forest mushroom, sage hill greens

Roasted Fall Squash^^**\$33.50**

acorn & spaghetti squash, pecan, sage infused olive oil, pomegranate

King Salmon "Wellington"**\$34.00**

foraged mushroom duxelles, aspiration, béarnaise

Confit Maple Leaf Duck**\$35.50**

huckleberry gastrique, forbidden rice, orange supreme, mint, carrot purée

Potato Crusted Sea Bass**\$36.00**

artichoke barigoule, kalamata olive, lemon, basil

Georges Bank Scallops**\$37.00**

shoyu reduction, kabocha squash, hidden rose apple, fennel

Prime Steak au Poivre^**\$40.50**

kennebec fries, garden salad

SIDES 4**Mister A's Truffle Fries******\$12.00**

parmesan, rosemary garlic aioli

Sage Hill Carrots****\$13.50**

carrot top pesto

Crispy Brussels Sprouts* ^^ ^****\$14.50**

lardon, maple apple cider dressing

Mister A's Mac & Cheese* ^^ ^****\$23.50**

pancetta, black truffle

COLD 5

Sage Hill Garden Greens	\$19.00
avocado, cucumber, scallion, crouton, cider mustard dressing	
Local Beet & Arugula Salad** ^^^	\$23.00
balsamic vinaigrette, goat cheese, cranberry, walnut	
Hiramasa Crudo* ^^	\$26.50
local citrus, espelette pepper, carrot, shallot, hazelnut	
Wagyu Beef Tartare*	\$28.50
traditional accompaniments, yukon gold chips	
Black Pearl Caviar*	AVAILABLE OPTIONS
buckwheat blini, chive crème	1/2oz: \$57.50
	1oz: \$110.00

PRIME BEEF SELECTIONS 3

10 oz Braised Short Ribs	\$44.50
Roasted Butternut Squash, Pomegranate, Parsnip Chip	
8 oz Tenderloin	AVAILABLE OPTIONS
	\$65.00
	Gorgonzola Crust: \$6.50
12 oz Ribeye	\$79.50
Maître d'butter	

DESSERT 9

Passion Fruit Cream Puff	\$17.50
Passion fruit mousse, passion fruit cream, pâte à choux. Suggested Wine Pairing: Graham's 20-Year Old Tawny Port \$17	
Butterscotch Budino	\$17.50
Caramel sauce, earl grey ice cream, caramel popcorn. Suggested Wine Pairing: 2017 Graham's Lbv Port \$12	
Baklava Cheesecake^^	\$17.50
Graham cracker crust, sour cream cheesecake, pistachio baklava. Suggested Wine Pairing: 2020 Moscato d'Asti, Italy \$12	
Horchata Rice Pudding^^	\$17.50
Cinnamon scented rice pudding, rum-infused dates, honeycrisp apples, candied pecans. Suggested Wine Pairing: 2017 Graham's LBV Port \$12	
Warm Brownie	\$20.50
Mint chip ice cream, chocolate fudge sauce. Suggested Wine Pairing: 2019 Oremus "Late Harvest" Tokaji \$16	
Cinnamon Roll Bread Pudding	\$20.50
Cream cheese mousse, cinnamon ice cream, toffee sauce. Suggested Wine Pairing: Blandy's 5-Year Old Madeira \$15	
Baked Alaska	\$20.50
Brown butter blondie, vanilla ice cream, dulce de leche swirl, toasted swiss meringue. Suggested Wine Pairing: 2018 Château Laribotte, Sauternes, France \$14	

House-Made Ice Cream^ & Sorbet^

Artisanal Cheese Plate

\$26.00

chef's selection

BAR & LOUNGE 14

Classic Bar Nuts^^

\$9.50

almond, cashew, pistachio, pecan, walnut, fines herbes

Olive Medley

\$13.00

citrus, rosemary, temecula olive oil; served warm

Roasted Butternut Squash Hummus** ^

\$11.00

local crudité, flatbread

Mister A's Truffle Fries**

\$12.00

parmesan, rosemary garlic aioli

Mushroom Arancini

\$18.50

mushroom duxelle, goat cheese, black garlic aioli, shaved truffle

Caviar Tater Tots*

\$28.50

russet potato, chive, chantilly, caviar

Hiramasa Crudo* ^^

\$26.50

local citrus, espelette pepper, carrot, shallot, hazelnut

Wagyu Beef Tartare*

\$28.50

traditional accompaniments, yukon gold chips

Reblochon Potato "Gratin" ^

\$23.00

caramelized onion, lemon chive cream

Salt Spring Island Mussels^

\$24.00

riesling maître d'butter, toasted baguette crumb

Plancha Grilled Blue Prawns^

\$29.00

cucumber yogurt, espelette, charred shishito, house flatbread

Prime Beef French Dip

\$26.50

au jus, caramelized onion, horseradish aioli, ciabatta

Maine Lobster Grilled Cheese

\$32.50

brioche, spicy mornay, cave-aged cheddar, kennebec fries

Artisanal Cheese Plate^ ^^

\$26.00

chef's selection

SPARKLING 3

Prosecco-NV Brut-Val D'Oca, Italy

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$55.00

Champagne-NV Brut-Michel Jacquot, Reims, France

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$80.00

Champagne-NV Brut Rosé-Tribaut Schloesser, Romery, France

AVAILABLE OPTIONS

Glass: \$25.00

Bottle: \$95.00

ITALY 1

2020 Moscato d'Asti, Nivole, Michele Chiarlo, Asti

AVAILABLE OPTIONS

Glass: \$15.00

1/2 Bottle: \$35.00

WHITES 8

2022 Pinot Grigio-Zenato, Veneto, Italy

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$50.00

2022 Selbach, "Riesling Spätlese" J&H. Saar, Mosel, Germany

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$55.00

2021 Rosé-Domaine du Dragon, Grande Cuvee-Dry Rosé de Provence, France

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$55.00

2022 Sauvignon Blanc-Duckhorn Vyd, North Coast

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$55.00

2021 Sancerre-Domaine des Buissonnes, "Caillotte" Loire, France

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

2019 Chardonnay-Argot- "Estate" Bennett Valley-Sonoma Country

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$65.00

2021 Chardonnay- Talbott "Sleepy Hollow Vineyard" Santa Lucia Highlands

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$65.00

2021 Chablis-Sainte Claire, Jean-Mark-Brocard, "Estate," Burgundy, France

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

2020 Cabernet Sauvignon-Method "Estate," Napa Valley**AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$65.00

2018 Cabernet Sauvignon-Domaine Eden, Santa Cruz Mountains**AVAILABLE OPTIONS**

Glass: \$22.50

Bottle: \$70.00

2019 Cabernet Sauvignon-O' Shaughnessy, "Estate," Howell Mountain**AVAILABLE OPTIONS**

Glass: \$50.00

Bottle: \$195.00

Cabernet Sauvignon-Overture by Opus One NV, Napa Valley**AVAILABLE OPTIONS**

Glass: \$75.00

Bottle: \$285.00

2019 Syrah-Eric Kent-"Big Boy Blend" Sonoma County**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$65.00

2021 Pinot Noir-Mignanelli-"Kent Berry Vyd" Santa Cruz Mountains**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$55.00

2021 Pinot Noir-Couer de Terre "Mc Minnville", Willamette Valley, Oregon**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$70.00

2019 Black Slate-Garnacha Blend, La Vilella Alta-Vi de la Villa, Spain**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$55.00

2018 Malbec-Le Combal, Cosse & Maisonneuve, Cahors, France**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$55.00

2018 Bordeaux-Chateau d'Arsac "Le Kid", Margaux, France**AVAILABLE OPTIONS**

Glass: \$20.00

Bottle: \$75.00

2019 Châteauneuf-du-Pape, Domaine Galévan, Southern Rhône**AVAILABLE OPTIONS**

Glass: \$30.00

Bottle: \$120.00

2013 Brunello di Montalcino, Casanuova delle Cerbaie, Tuscany**AVAILABLE OPTIONS**

Glass: \$30.00

Bottle: \$110.00

Shoulder Shrub	\$16.50
silvergrin vodka, rhubarb cordial, campari, lemon, strawberry and basil shrub	
Zen and the Art Of...	\$17.00
roku gin, lychee, yellow chartreuse, fresh mint, lemon, orange flower blossom	
Come Away with Me	\$17.50
saison dark rum, aperol, dry curacao, papaya, szechuan peppercorn, lime, almond orgeat, tiki bitters	
Cool as a Cucumber	\$16.50
el gobernador pisco, fresh spinach and cucumber, lemon, coconut water, celery bitters	

BRIGHT & BOLD 6

The Mango From Durango	\$17.00
400 conejos mezcal, mango, pamplemousse, serrano chile, hellfire shrub	
Me & Mine	\$16.50
you & yours citrus vodka, creme de peche, cordaval dix, honey-lemon syrup, sparkling grapefruit	
Holla' at Chamoy!	\$17.50
real del valle tequila, 400 conejos mezcal, watermelon chamoy, xila ancho, lime	
One Pit Wonder	\$17.50
maestro dobel diamante tequila, st. george terrior, avocado, pink peppercorn, lime, cilantro bitters, absinthe	
Garden My French	\$16.50
sun-dried tomato infused gin, basil eau de vie, cynar, lemon, herbed olive oil essence	
How 'Bout Them Apples?	\$18.00
st. george spiced pear, xila licor de agave, brandy, apple cider, pecan bitters, hibiscus, honey, served hot	

DIRECT, SPIRIT FORWARD 3

Burnt-Orange Old Fashioned	\$17.00
templeton rye and buffalo trace whiskies, burnt-orange reduction, orange angostura	
Forager	\$18.00
bushmills 10 irish whiskey, cynar, aperol, chaga and porcini mushroom bitters	
Smoke & Mirrors	\$18.00
chichicapa mezcal, bulleit rye whiskey, carpano antica, tobacco bitters, smoked hoja santa	

BARREL - AGED 2

Espresso Martini	\$20.00
millet v.s. armagnac, oak-aged espresso, st. george espresso liqueur, vanilla	
Mesquite Manhattan	\$20.00
warbringer mesquite smoked bourbon, amaro montenegro, luxardo maraschino, black walnut bitters	

FOR LATER 2

Chocolate & Cherries **\$17.00**
vanilla infused vodka, tuaca, dark creme de cacao, cherries, chocolate bitters

Parfait Ole' **\$18.00**
vanilla infused vodka, rhubarb liquor, fresh strawberry, oat milk, huckleberry-hibiscus whipped cream

COCKTAILS 3

Bananas Foster Milk Punch **\$16.50**
cinnamon infused rum, banana, vanilla orgeat, half & half

Creole Bloody Mary **\$16.50**
pickled okra, green bean, & olive

Tang, That's Good! **\$16.50**
irish whiskey, vanilla infused vodka, licor 43, cream, tang

APPS 4

Beignets **\$19.50**
coffee ganache

Blue Crab Cakes **\$28.50**
cajun remoulade, arugula, radish, pecorino

Escargot de Bourgogne **\$23.00**
traditional garlic herb butter, french baguette

Grilled Lamb Merguez Sausage **\$25.50**
cheesy white corn polenta, winter greens, bell pepper, pine nuts

ENTREES 4

Prime Beef French Dip **\$27.50**
caramelized onion, au jus, cave-aged cheddar, ciabatta, kennebec fries

Gumbo Benedict on a Biscuit* ^** **\$28.50**
andouille sausage, smoked bacon, bell pepper, poached egg, spicy hollandaise

Dirty Rice **AVAILABLE OPTIONS**
red bean, carolina gold rice, swiss chard, fried egg, cornbread & honey butter \$25.00
Shrimp: \$8.50

Bread Pudding French Toast **\$19.50**
praline pecan, whiskey butter sauce

SWEET 4

Sourdough Blueberry Pancake **\$19.50**
fresh blueberries, lemon curd

Baklava Cheesecake^^**\$17.50**

graham cracker crust, sour cream cheesecake, pistachio baklava

Affogato al Caffè**\$17.50**

vanilla ice cream, espresso, biscotti

Baked Alaska**\$20.50**

brown butter blondie, vanilla ice cream, dulce de leche swirl, toasted swiss meringue