

aioli

Downtown Location

Easter 2026

Pick Up Saturday April 4 2:00 - 4:00

Sour Dough Class INFO

Sour Dough Class is Hosted By Chef Michael in our Bread Department; Which is located in the same plaza as aioli. Suite 7402. Class is 2 -2.5 Hours, Light Bites & Beverages are Provided. This is a hands on class. You will leave with the knowledge of how to maintain your own stater at home, the 12 steps of baking, how to shape and bake sour dough. Each participant will take home starter, proofing baskets, Lam, Sour Dough Formula.

Mahjong After Dark New Card Class

*This is not a lesson | Must know how to play Mahjong 6:00pm - 8:30 pm \$75 per person Join Kari of Mahj on the Beach at aioli as we learn practical skills and strategies for smoothly transitioning from the old card to the new 2026 NMJL card. You'll leave with a strategy guide full of statistics, ticky hands, pivots and playable hands and the confidence to hit the ground running into the new season of mahj! *2026 cards will be available to borrow*

Bread

Breakfast

Salad

Add Hormone Free Roasted Chicken, Chicken Salad or Tuna

Chopped Cobb 15.50

Turkey, Bacon, Cucumber, Tomato, Egg, Gorgonzola, Mixed Greens & Red Wine Vinaigrette

Garden Salad 12.50

Tomato, Cucumber, Red Onion, Olives, Mixed Greens & Red Wine Vinaigrette

Quiche of the Day 15.50

Side Garden Salad

Buttermilk Caesar 12.50

Nitrate Free Bacon, Tomatoes, Shaved Parmesan, House Made Ciabatta Crouton, Romaine, Buttermilk Dressing

Roasted Pear & Gorgonzola 13.50

Walnuts, Arugula, Balsamic Vinaigrette

Sandwiches

Sandwiches can be changed to Gluten Free Bread or a Whole Wheat paired with a small side

Roasted Eggplant & Brie 13.50

Kalamata Olives, House Baked Ciabatta

Caprese 13.50

Tomato, Pesto, Fresh Mozzarella, Pesto on Ciabatta

Smoked Ham & Brie 14.50

Roasted Pear On Walnut Bread

Grilled Three Cheese 13.50

Cheddar, Parmesan, Mozzarella, on Grilled Butter Bread

Roasted Vegetable 13.50

Roasted Eggplant, Oven Roasted Tomato, Goat Cheese, Arugula on Ciabatta

Soup

Our soups are made daily, in house, vegetarian & gluten free unless specified otherwise

Pick 2

Pick 2 Items from our Regular Lunch Menu- Soup, Salad, or Sandwich [Excludes: our Grilled 3 Cheese, Grilled Italian, Turkey Club, Daily Sandwich or Salad Special]

Half Salad / Half Sandwich 15.50

Half Sandwich / Half Soup 15.50

Half Salad / Cup of Soup 15.50

Coffee & Espresso

Hot Coffee 3.00

Regular or Decaf

Iced Coffee 3.00

Double Espresso 3

Americano 5

Cappuccino 5.00

Signature Crack Coffee 7.00

Espresso, Coconut Oil, Organic Coconut Sugar, Cayenne, Cinnamon, Your Choice of Milk, Iced or Hot

Pump House Cold Brew Nitro Coffee 6.00

Latte 5.00

Beverages

Bottled or from the fountain

House Made Lemonade 2.75

Traditional or Daily Special

Iced Hibiscus Raspberry Brewed Tea 2.25

Unsweetened & Caffeine Free

Iced Black Tea 2.25

Unsweetened

Arnold Palmer 2.75

Bottle Water 2.00

Aqua Panna, Glass Bottle

Fresh Florida Orange Juice 5.00

Sweet Treats

Fresh Baked Goodies from Our Kitchen

Blueberry Molasses Muffin 3.00

has nuts

Brownie 3.00

Sea Salt Chocolate Chip Cookie 3.00

Pound Cake 3.00

Banana Nut Bread 3.00

Orange Olive Oil Cake 3.00

Cinnamon Bun 4.00

Chocolate Babka 4.00

has nuts

Morning Bun 3.00

Chocolate Brioche 4.00