



## **APPETIZERS**

### **CRAB CAKE LEMON PEPPER AIOLI - \$15.00**

2 Crab Cakes, Panko Coated and Pan Fried with Tear Drop Tomatoes

### **CHARRED SISHITO PEPPERS - \$13.00**

Spicy Soy, Roasted Garlic Bits

### **POKE TUNA WAKAME PONZU - \$16.00**

Pineapple, Avocado, Wakame Seaweed and Wonton Chips

### **CALAMARI SARDINIAN STYLE - \$14.00**

Grilled Calamari Tubes and Tentacles, Kalamata Olives, Sundried Tomatoes, Parmesan Cheese Basil and Truffle Oil

## **SALADS**

Add Shrimp \$ 8.00    Add Chicken \$6.00

Add Beef \$8.00    Add Salmon \$10.00

### **QUINOA BOWL \$13.00**

Red Onions, Brussels Sprout Leaves, Baby Spinach, Tomatoes, Mustard Yuzu Vinaigrette

## **MAIN**

### **BURGER - \$18.00**

Roasted Tomatoes, Lettuce, White Pepper Jack and Del Camino Sauce on a Brioche Bun

Served with Sweet Potato Fries with Spicy Maple Syrup or Regular Fries

Add Fried Egg \$2.00 / Add Bacon \$2.00

Add Avocado \$3.00

### **SURF AND TURF BURGER - \$27.00**

Lobster Meat, Roasted Tomatoes, Lettuce White Pepper Jack Cheese, and Del Camino Sauce on a Brioche Bun

Served with Sweet Potato Fries with Spicy Maple Syrup or Regular Fries

Add Fried Egg \$2.00 / Add Bacon \$2.00

Add Avocado \$3.00

### **VEGETABLE BURGER - \$16.00**

Roasted Tomatoes, Lettuce, Avocado, White Cheddar Cheese, and Del Camino Sauce on a Brioche Bun

Served with Sweet Potato Fries with Spicy Maple Syrup or Regular Fries

### **SALMON A LA PLANCHA - \$32.00**

Skin-On Pacific Salmon served with Quinoa, Charred Broccolini and Yuzu Beurre Blanc

## **DESSERTS**

### **MANGO COCONUT TRES LECHE - \$10.00**

Mango and Coconut Infused Sponge Cake topped with Fresh Mango Puree

### **CHEESECAKE & FRESH BERRY SALSA - \$10.00**

Classic NY Style Cheesecake topped with House-Made Fresh Berry Salsa and Syrup

### **AVOCADO TOAST - \$15.00**

Cherry Tomatoes, Shallots, Serrano Peppers Arugula, Sweet Soy Reduction

Add Fried Egg \$2.00

Add Bacon \$2.00

### **FRIED BRUSSELS SPROUTS - \$13.00**

Prosciutto, Feta Cheese, Toasted Pine Nuts Balsamic Reduction

### **CEVICHE - \$15.00**

Seabass, Lime, Pineapple, Cilantro

Diced Tomatoes, Serrano Peppers, Persian Cucumber, and Tortilla Chips

### **NICOISE SALAD \$16.00**

Green Beans, Tomatoes, Chickpeas, Hard Boiled Egg, Chopped Romaine, Kalamata Olives

Seared Ahi Tuna, Mustard Yuzu Vinaigrette

### **CLASSIC CEASAR SALAD \$12.00**

Romaine Lettuce, Toasted Baguette Croutons, Shaved Parmesan Cheese and Caesar Dressing

### **AHI TUNA BURGER - \$22.00**

Fresh Seared Ahi Tuna Steak, Lettuce, Roasted Tomatoes, Jalapeno Aioli, on a Brioche Bun

Served with Sweet Potato Fries with Spicy Maple Syrup or Regular Fries

### **CHICKEN SANDWICH ACHIOTE - \$18.00**

Marinated Organic Chicken Breast, Lettuce, Avocado, Jalapeno Aioli, Served on a Brioche Bun

Served with Sweet Potato Fries with Spicy Maple Syrup or Regular Fries

Add Fried Egg \$2.00 / Add Bacon \$2.00

### **BEACH BRANZINO - \$46.00**

Whole Branzino a la Plancha and Baked, Asparagus, Sun Dried Tomatoes, EVOO, Sea Salt and Sauce Vierge

### **FETTUCCHINE SHRIMP PASTA - \$28.00**

Seared Black Tiger Shrimp with a Preserved Lemon Crème Sauce, Chives and Toasted Garlic and Parmesan Baguette

### **NEW YORK STEAK - \$42.00**

Prime NY Beef, Yukon Gold Roasted Garlic Pomme Puree, Charred Broccolini, Black Garlic Demi-Glace

### **APPLE PIE LUCIE - \$12.00**

Puff Pastry Crust, Golden Apple, Cream Based Custard, Vanilla and Apricot Glaze

Add Vanilla Ice Cream \$3.00



**COCKTAILS - \$16**

**ROOFTOP SPRITZ**

Aperol, Chateau Aloe Liqueur, Prosecco  
Soda Water and Basil Leaf

**WHITE LINEN**

Gin, St. Germaine, Lemon Juice, Cucumber Slices  
and a Soda Water Top

**LAGUNA SUNSET**

Tequila, Ancho Reyes Verde Liqueur, Lime Juice  
and Fresh Fruit Puree with a Spicy Rim

**MARGARITA**

Tequila, Triple Sec, Lime Juice and Salt Rim

**NEGRONI**

Gin, Campari, and Sweet Vermouth with an  
Orange Twist

**OLD FASHIONED**

Bourbon, Demerara Simple Syrup, Angostura  
and Orange Bitters with a Citrus Twist and  
Luxardo Cherry

**MOSCOW MULE**

Vodka and Lime Juice with a Ginger Beer Top  
and Candied Ginger

**CLASSIC MOJITO**

Rum, Lime Juice, Mint Leaf with a Soda Water Top  
And Sugar Cane

**TROPICAL MOJITO**

Rum, Coconut Rum, Pineapple and Lime Juice,  
Mint Leaf with a Soda Water Top

**BUBBLES**

AVISSI, Prosecco (SPLIT) - \$10    ZONIN, Spumante Rosé (SPLIT) - \$10    Chandon, Brut (SPLIT) - \$10

**WHITE WINES**

**GLASS**

**BOTTLE**

HESS "SHIRTAIL CREEK" CHARDONNAY, Sonoma CA .....	\$10	\$38
MARTIN RAY CHARDONNAY, Sonoma CA .....	\$11	\$42
NEWTON CHARDONNAY, Napa Valley CA .....	\$12	\$46
SONOMA CUTRER CHARDONNAY, Russian River CA .....	\$14	\$54
CAKEBREAD CHARDONNAY, Napa Valley CA .....	-	\$70
RAYMOND "R COLLECTION" SAUVIGNON BLANC, CA.....	\$10	\$38
CLOUDY BAY SAUVIGNON BLANC, New Zealand .....	\$14	\$54
SMOKE TREE ROSÉ, CA .....	\$12	\$46

**RED WINES**

**GLASS**

**BOTTLE**

BLACK STALLION PINOT NOIR, Russian River CA .....	\$14	\$54
PRISONER BLEND, Napa Valley CA .....	-	\$42
JOSH CELLARS MERLOT, CA .....	\$10	\$38
TERRAZAS, CABERNET SAUVIGNON, Argentina .....	\$13	\$50
JUSTIN CABERNET SAUVIGNON, Paso Robles CA .....	\$16	\$62

**BEERS**

COORS LIGHT \$6 / HANGER 24 \$7 / PACIFICO \$7 / LAGUNA BEACH \$8 / LEFT COAST \$8  
STONE IPA \$8 / STELLA ARTOIS \$8 / BECKS NON-ALCOHOLIC \$6

**BOTTLED WATERS**

EVIAN STILL - \$6  
FERRARELLE SPARKLING - \$6