



APPETIZERS

AVOCADO TOAST - \$15
baby arugula, shallot vinaigrette, toasted almonds

CRAB CAKE - \$15
old bay aioli, herbs persillade

CRISPY CALAMARI - \$17
motoyaki miso sauce

SPANISH SHRIMP CEVICHE - \$18
steamed shrimp, agave citrus marinade
cilantro, tomato, sherry vinegar, olive oil
served with crostini

FRIED BRUSSELS SPROUTS - \$13
prosciutto, crumbled feta, pine nuts

BLISTERED SHISHITO PEPPERS - \$13
soy aioli, furikake

HAMACHI CRUDO - \$17
Pacific yellowtail, cherry tomato, avocado, fresno
chile, spicy kimchi, fresh herbs, yuzu vinaigrette

SALADS - add chicken \$8 or add shrimp \$10

SUMMER SALAD - \$18
burrata, watermelon, strawberry, arugula
spring mix, red onion, caramelized pecans
white balsamic dressing

BABY SPINACH SALAD - \$14
hardboiled egg, goat cheese, croutons
bacon, Caesar dressing

HOUSE CHOPPED SALAD - \$15
prosciutto, fresh cut vegetables, rosemary
vinaigrette, crumbled feta, crispy quinoa

SANDWICHES & BURGERS – served with French fries

LA CASA SMASHBURGER - \$18
all beef patty, white cheddar, bacon jam
pickle, romaine, smoky chipotle mayo on
a toasted brioche roll - make a double \$5

BUTTERMILK FRIED CHICKEN SANDWICH - \$17
creamy mustard slaw, pickle, romaine
roasted onion mayo on a
toasted pretzel roll

GRILLED CHICKEN SANDWICH - \$16
cranberry mostarda, ricotta, spicy honey, arugula
on a toasted pretzel roll

MEZZE MEDITERRANEAN - \$22
red pepper hummus, figs, prosciutto
castelvetrano olives, cherry tomato, artichoke
hearts, romaine, grapes, burrata, naan bread

CHARRED BROCCOLINI - \$12
chimichurri, white cheddar

WILD MUSHROOM FLATBREAD - \$18
roasted garlic, burrata, arugula
truffle oil, balsamic reduction

POKE "COCKTAIL" - \$16
seasoned tuna, furikake sushi rice, pickled ginger
wasabi. Taro chips

FRIED COCONUT SHRIMP - \$15
chili lime sauce

ENTREES

NEW YORK STRIP STEAK - \$36
chimichurri, confit garlic butter, roasted celery root

MISO SUNFLOWER GLAZED SALMON - \$34
coconut forbidden rice, curried tomato vinaigrette
herbs persillade

HALF ROASTED CHICKEN - \$24
au jus, roasted fingerling potatoes, roasted
broccolini

ROASTED CARROT & CAVATAPPI PASTA - \$23
pine nuts, aged Manchego, crispy shallots
add chicken \$8 add shrimp \$10

SEAFOOD PASTA - \$32
shrimp, scallops, garlic, cavatappi pasta
white wine butter pistou sauce

SPICY FISH & CHIPS - \$22
Pacifico tempura battered Alaskan cod, seasoned
fries, pickled jalapeno tartar sauce

DESSERTS – a la mode +\$3

PARFAITS - \$13
choice of tiramisu, chocolate mousse, or
strawberries & mascarpone

APPLE STRUDEL - \$13

OLD FASHIONED CHOCOLATE CAKE - \$13

CRÈME BRULEE - \$13.00

COCKTAILS - \$16

ROOFTOP SPRITZ

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

512 MARG-TINI

Tequila 512 Blanco, Triple Sec, Sweet Vermouth,
and Lime Juice with a Luxardo Cherry Garnish

JALAPENO BUSINESS

Jalapeno infused Don Julio Blanco, Lemon Juice,
Angostura Bitters and Ginger Beer

OLD FASHIONED

Old Forester Bourbon, Simple Syrup, Angostura
and Orange Bitters with a Citrus Twist and

WHITE LINEN

Hendrick's Gin, St. Germaine, Lemon Juice,
Cucumber Slices topped with Soda Water

MOSCOW MULE

Tito's Vodka and Lime Juice topped with
Ginger Beer and Candied Ginger Garnish

LAGUNA FUSION

Midori, Ketel One Vodka, Triple Sec, Pineapple
Juice and Lemon Juice topped with Soda Water

MOJITOS

CLASSIC MOJITO: Cruzan Rum, Lime Juice, and
Mint Leaf topped with Soda Water

TROPICAL MOJITO: Cruzan Rum, Don Q Coconut
Rum, Pineapple and Lime Juice, Mint Leaf
topped with Soda Water

MANGO MOJITO: Cruzan Mango Rum, Lime Juice
and Mint Leaf topped with Soda Water

BUBBLES

MIONETTO, Prosecco (SPLIT) - \$10 ZONIN, Spumante Rosé (SPLIT) - \$10

OPERA PRIMA Brut Sparkling – Glass \$8 / Bottle \$28 KORBEL Brut CA Sparkling – Glass \$11 / Bottle \$40

TAITANGER Brut la Francais – Bottle \$75 VEUVE CLICQUOT Yellow Label – Bottle \$96

WHITE WINES

	GLASS	BOTTLE
HESS "SHIRTAIL CREEK" CHARDONNAY, Monterey CA.....	\$10	\$38
NEWTON "SKYSIDE" CHARDONNAY, Sonoma CA	\$12	\$46
SONOMA CUTRER CHARDONNAY, Russian River CA	\$14	\$54
RUFFINO PINOT GRIGIO, Italy	\$11	\$42
CLOUDY BAY SAUVIGNON BLANC, Marlborough NZ	\$14	\$56
THE PALM by WHISPERING ANGELS ROSÉ, France	\$12	\$46

RED WINES

	GLASS	BOTTLE
ANGELINE PINOT NOIR, Russian River CA.....	\$10	\$38
MEIOMI PINOT NOIR, CA.....	\$12	\$46
JOSH CELLARS MERLOT, CA.....	\$10	\$38
TERRAZAS CABERNET SAUVIGNON, Argentina.....	\$13	\$50
ST FRANCIS CABERNET SAUVIGNON, Sonoma CA.....	\$15	\$56
DAOU CABERNET SAUVIGNON, Paso Robles CA.....	\$16	\$62
PRISONER RED BLEND, Napa Valley CA.....		\$85

HARD SELTZERS

ASHLAND – ROTATING FLAVORS \$8

SURF CITY – MAI TAI, MARGARITA, SODA & LIME, MOSCOW MULE \$8

BEERS

COORS LIGHT \$6 / PACIFICO \$7 / THOUSAND STEPS IPA \$8 / SECOND REEF BLONDE \$8

STONE IPA \$8 / STELLA ARTOIS \$8 / MODELO \$8 / MANGO CART \$8 / BECKS NON-ALCOHOLIC \$6