



APPETIZERS

AVOCADO TOAST - \$15.00
baby arugula, shallot vinaigrette, toasted almonds

CRAB CAKE - \$15.00
old bay aioli, herbs persillade

FRIED BRUSSELS SPROUTS - \$13.00
prosciutto, crumbled feta, pine nuts

FRIED COCONUT SHRIMP - \$15.00
chili lime sauce

SALADS

BABY SPINACH SALAD - \$14.00
hardboiled egg, goat cheese, croutons
bacon, Caesar dressing
add chicken \$8 add shrimp \$10

HOUSE CHOPPED SALAD - \$15.00
prosciutto, fresh cut vegetables, rosemary
vinaigrette, crumbled feta, crispy quinoa
add chicken \$8 add shrimp \$10

SANDWICHES & BURGERS

LA CASA SMASHBURGER - \$18.00
all beef patty, white cheddar, bacon jam
pickle, romaine, smoky chipotle mayo on
a toasted brioche roll
served with French fries
make a double \$5

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

GRILLED CHICKEN SANDWICH - \$16.00
cranberry mostarda, ricotta, spicy honey, arugula
on a toasted pretzel roll
served with French fries

BLISTERED SHISHITO PEPPERS - \$13.00
sweet soy mayo, fried garlic

CHARRED BROCCOLINI - \$12.00
chimichurri, white cheddar

WILD MUSHROOM FLATBREAD - \$18.00
roasted garlic, burrata, arugula
truffle oil, balsamic reduction

ENTREES

SNAKE RIVER FARM
AMERICAN WAGYU STEAK - \$36
chimichurri, confit garlic butter, roasted celery root

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

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

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

DESSERTS

PARFAITS - \$13.00
choice of tiramisu, chocolate mousse, or
strawberries & mascarpone

APPLE STRUDEL - \$13.00
a la mode \$3

PEAR TART - \$13.00
a la mode \$3

BLACK FOREST CAKE - \$13.00
a la mode \$3

CRÈME BRULEE - \$13.00

COCKTAILS - \$16

ROOFTOP SPRITZ

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

WHITE LINEN

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

LAGUNA SUNSET

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

OLD FASHIONED

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

MOSCOW MULE

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

MOJITOS

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

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

MANGO: 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 \$88

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
CAKEBREAD CHARDONNAY, Napa Valley CA.....		\$70
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 RESERVE PINOT NOIR, Russian River CA.....	\$10	\$38
BLACK STALLION PINOT NOIR, Los Carneros CA.....	\$14	\$54
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

BEERS

COORS LIGHT \$6 / / PACIFICO \$7 / THOUSAND STEPS IPA \$8 / STONE IPA \$8

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