

Executive Chef *Jose Urena* General Manager *Roxana Camarena*

STARTERS

- Housemade Hummus Chickpeas, Herbs, Olive Oil, Grilled Pita Bread, Cucumber 13
 Popcorn Shrimp House Battered, Fried, Sweet Thai Chili Sauce 14
 Steak Quesadilla Pepper Jack, Mozzarella, Cheddar, Sour Cream, Salsa 14
 Crispy Calamari Tossed with Serrano Peppers and Served with Sweet Thai Chili Sauce 14
 Jumbo Shrimp Cocktail Zesty Cocktail Sauce 15
 Crab Cake Mustard Lemon Butter Sauce 16
 Spinach & Artichoke Dip Warm Pita Bread 14
 Ahi Poke Wontons, Avocado, Green Onions, Cilantro, Ginger Soy Dressing 17
 Chicken Lettuce Wraps Asian Spices, Napa Cabbage, Carrots and Hoisin Sauce 13
 Combo Platter Crab Cake, Spinach Artichoke Dip, Crispy Calamari 28

SOUPS & SALADS

- Soup of the Day 7
 Beer Cheese Soup Smoked Bacon Bits 7
 French Onion Soup 7

Add to Salad: Chicken 6 | Salmon 10 | Shrimp 12

Mixed Greens Salad Local Organic Greens, Candied Walnuts, Apples, Bleu Cheese Crumbles with Raspberry Vinaigrette *Regular 7 Entrée 10*

The Original Caesar Salad Romaine Hearts, Caesar Dressing, Parmesan Cheese, Herb Garlic Croutons *Regular 9 Entrée 13*

Roasted Beets Salad Goat Cheese, Candied Walnuts, Arugula, Oranges, Balsamic Vinaigrette 12 | *Add salmon 10*

Asian Chicken Salad Iceberg Lettuce, Rice Noodles, Snow Peas, Celery, Mandarin Oranges, Cashew Nuts, Sweet Sesame Vinaigrette 17

Traditional Cobb Salad Turkey, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Choice of Dressing 16

Shrimp & Crab Louie Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado, Mixed Greens, Louie Dressing 20

SANDWICHES

All sandwiches are served with your choice of French fries, coleslaw, or fresh fruit

- Knife and Fork Reuben** Shaved Corned Beef Brisket, Sauerkraut, Swiss Cheese, Russian Dressing 15
Roasted Turkey and Avocado Croissant Club Roasted Turkey, Avocado, Lettuce, Smoked Bacon, Tomato, Mayonnaise 15
Prime Rib French Dip Shaved Prime Rib, Onion Straws, Toasted Baguette, Au Jus 17
Tuna Melt Melted Cheddar Cheese and Grilled Sourdough 16
Grilled Vegetable Sandwich Sourdough Bread, Pesto Mayonnaise, Provolone, Roasted Red Bell Pepper, Mushrooms, Avocado, Alfalfa Sprouts 14

BURGERS

Burgers are a blend of short rib, ground chuck and beef brisket and are served on a toasted Brioche bun with your choice of French fries, coleslaw, or fresh fruit

- 94th Gourmet Burger** Lettuce, Tomato, Onion, Cheddar Cheese, Pickle, Roasted Garlic Aioli 17
Pepper Bacon Burger Pepper Encrusted Beef Patty, Chopped Bacon, Cheddar Cheese, Tomato, Lettuce, Garlic Aioli 18
Additional toppings each 1.25 Caramelized onions, sautéed mushrooms, white cheddar cheese, bacon, bleu cheese, avocado

FAVORITES

- Beer Battered Fish and Chips** Atlantic Cod, Tartar Sauce, French Fries, Malt Vinegar, Coleslaw 18
Cedar Plank Salmon Baked on Cedar, Mild Chipotle BBQ, Basmati Rice Pilaf, Seasonal Vegetables 18
Salmon Penne Pasta Mushrooms and Dill Tossed in a Rich Chardonnay Sauce with Parmesan, Lemon and Roasted Tomatoes 18
Chicken Scallopine Mushroom, Capers, Lemon Cream Sauce, Mashed Potatoes, Seasonal Vegetables 18
Chicken Pot Pie Housemade Flaky Crust Baked Over Chicken and Hearty Vegetables in Béchamel Sauce 20
Chicken Parmesan Lightly Breaded Chicken Breast, Herbs, Parmesan Cheese, Pomodoro Sauce, Mozzarella Cheese, Angel Hair Pasta 16

Add a cup of soup or mixed greens for 6

LUNCH COMBO

(select two)

15

SALAD

- Mixed Greens
 Caesar Salad

SOUP

- Soup of the Day
 French Onion
 Beer Cheese

SANDWICH

- 1/2 French Dip
 1/2 Tuna Melt
 1/2 Roasted Turkey
 Avocado Croissant Club

PASTA

- Penne Pesto

SIDES

- Mac and Cheese 7
 Housemade Onion Rings 7
 Seasonal Vegetables 6
 Mashed Potatoes 6
 French Fries 6
 Sweet Potato Fries 7
 Grilled Asparagus 8

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

LOCAL FAVORITES

Aviation Cocktail Hendricks Gin, Luxardo Maraschino, Crème De Violette and Lemon 10

French 75 Hennessy Cognac, Lemon and Champagne, Agave Nectar 12

Mint Julep Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10

94th Sangria Hennessy, Merlot, Cranberry Juice, Agave 10

Strawberry Cooler Rum, Agave, fresh Lime Juice, Strawberries 11

Pomegranate Margarita Milagro Tequila, Pama, Sweet and Sour, Lime, Arils 10

TRIED & TRUE

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

PLC "Pretty Little Cocktail" (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

MARGARITAS

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

Some Like it Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Flor de Caña 7 Year Rum 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

HOLD THE ALCOHOL

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

WINE

SPARKLING

	Glass	Btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Ruffino Split, Prosecco Rosé, Italy	11	
La Marca Prosecco, Italy		32
Piper-Heidsieck Cuvee 1785 Brut, Champagne France		70

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
Notes, Buelton, California	9	34
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	9	34
Gainey, Santa Ynez, California	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	9	34
Kendall-Jackson 'Vintner's Reserve', California	11	42
Cambria Clone 4, Santa Maria Valley	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Kung Fu Girl, Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum, White Blend, California		46
Schloss Vollrads Riesling, Germany		68

ROSÉ

Sunseeker, California	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
La Crema, Monterey		54
Siduri, Willamette Valley, Oregon		58

MERLOT

Canyon Road, California	9	34
'Olelo, California	11	42

CABERNET

Canyon Road, California	9	34
Louis Martini, California	11	42
Arrowood, Sonoma	14	54
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	10	38
Exitus Bourbon Barrel, Red Blend	12	46
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42

BEER

Beck's Non-alcoholic 5.50	Guinness Stout 6.50
Blue Moon 6.50	Heineken 6.50
Bud Light 5.50	Modelo Especial 6.50
Budweiser 5	Newcastle 6.50
Coors Light 5	Samuel Adams 6.50
Corona 6.50	Stella Artois 6.50
Elysian IPA 7.50	

CRAFT

Abita Wrought Iron IPA 6.9% ABV 8	Santa Monica Brew Works PCH
Erdinger Weissbier-Hefeweizen 5.6% ABV 7	Golden Milk Porter (Pale Chocolate Heaven) 6.0% ABV 7
Hanger 24 Betty IPA 7% ABV 7	Strand Beach House Amber 16.9 oz 5.10% ABV 10
Mission Dark Seas Imperial Stout 9.8% ABV 8	
North Coast PranQster Belgian Golden Ale 7.8% ABV 8	