

## Starters & Bar Snacks

### *Fresh Pacific Oysters*

with mignonette cocktail sauce  
on the Half Shell 3.00 each or 17.00 half dozen

### *Roasted Oysters*

6 fresh-shucked oysters, fresh garlic, lemon  
butter, spices, Romano cheese 17.50

### *Kickin' Cauliflower Bites*

Cauliflower, beer batter, Endless Summer famous  
hot sauce, blue cheese dressing, celery 8.50

### *Popcorn Shrimp*

Chipotle aioli & cocktail sauce 13.99

### *Buffalo Wings*

Chicken wings, Endless Summer famous  
hot sauce, celery, blue cheese dressing  
(or bourbon BBQ sauce on request) 11.50

### *Short Rib Quesadilla*

Shredded short rib, cheddar & jack cheese  
topped with guacamole, sweet corn salsa, pico  
de gallo, cotija cheese, micro sprouts 14.99

### *Crispy Calamari*

Lime crema & cocktail sauce 13.99

### *Sweet Potato Fries*

Chipotle aioli & ranch dipping sauces 5.99

### *Chips, Homemade Salsa & Guacamole* 9.50

### *Fried Feta Bites*

Deep-fried Feta cheese bites, spicy Arrabiata  
sauce 8.50

### *Killer Nachos*

Cheddar & jack cheese, black beans, guacamole,  
pico de gallo, lime crema, & sweet corn salsa 13.99  
Add Grilled Chicken +4.00 Add Grilled Sirloin +4.00

## Soups

### *AWARD WINNING Clam Chowder*

Cup 7.50 Bowl 9.50  
Sourdough Bread Bowl 12.50

### *Lobster Bisque*

Creamy bisque with lobster & sherry  
Cup 7.50 Bowl 9.50  
Sourdough Bread Bowl 12.50

## Entrée Salads

Served with Sourdough roll

### *Seafood Louie*

Crab, shrimp, romaine lettuce, tomato, bacon,  
egg, Louie dressing 18.99

### *Chicken Cobb Salad*

Grilled chicken on greens, bacon, egg, blue  
cheese, green onions, tortilla strips, spinach  
basil dressing, & avocado 15.50

### *Caesar Salad* 9.50

add Chicken +4.00 add Salmon +7.00

### *Market Grain Vegetable Salad*

Quinoa, barley, mixed greens, cucumber, tomato,  
carrots, shaved onions, avocado, house  
vinaigrette 13.50  
add Chicken +4.00 add Salmon +7.00

# The Endless Summer bar-cafe™



## Endless Summer Seafood

### *Fish & Chips*

Ale-battered Alaskan pollock, cole slaw 14.50

### *Fresh Fish Tacos*

Warm corn tortillas, pico de gallo, cabbage, & chili lime crema. Rice & beans or Caesar salad

**Fried Baja Fish** with queso fresco & tomatillo salsa 14.99

**Fresh Salmon** with guacamole 14.99

**Fresh Alaskan Halibut** with grilled sweet corn salsa 15.99

### *Fresh Grilled Salmon*

Rice & beans or Caesar salad 20.50

### *Spicy King Poke*

Fresh raw ahi, seaweed, red jalapeños, avocado, cucumber, red & green onion, poke dressing. Island-style rice & crispy wonton strips 17.99

### *S.B. Seafood Pasta*

Fresh salmon, calamari & shrimp, simmered with tomatoes, veggies & herbs, red pepper flakes, Parmesan cheese, tossed with penne pasta 18.50

### *Local Ceviche*

Local wild-caught fish, sweet peppers, fresh citrus, cucumber, radish, jalapeno, cilantro, guacamole, corn tortillas 14.50

### *Seared Ahi Tuna*

On a bed of wakame seaweed, island-style rice, avocado, pickled cucumbers, topped with crispy wontons with a sweet, slightly spicy soy sauce 17.99

## Burgers & More

Substitute sweet potato fries for French fries 1.99

### *The Burger*

White cheddar, wild arugula, bacon caramelized onion jam, tomato, garlic aioli on local brioche bun, French fries 14.99

### *Sliders*

2 mini cheese burgers, white cheddar cheese, wild arugula, bacon caramelized onion jam, tomato, French fries 13.50

### *Hula Chicken Sandwich*

Teriyaki sauce, fresh pineapple, caramelized onions, white cheddar cheese, lettuce, tomato, local brioche bun, French fries 13.99

### *Turkey & Ham Club*

Lettuce, tomatoes, bacon, avocado, garlic aioli on toasted sourdough, French fries 13.99

### *Steak Sandwich*

Steak bites, horseradish cream, roasted peppers, onions, arugula, & jack cheese on local brioche bun, French fries 14.50

### *The Breakfast Burrito*

Scrambled eggs, cheese, potatoes, pico de gallo, flour tortilla, jalapeños, & chipotle aioli, tortilla chips 9.99  
Add avocado or bacon 2.00 each

### *Garden Burger*

Tony's homemade vegetable burger, wild arugula, tomato, roasted red pepper sauce, local brioche bun, French fries 13.50

# The Endless Summer bar-cafe™



## Drinks

### Draft Beers

(10 oz) 5.00    (16 oz) 7.00    (22 oz) 9.00    (60 oz Pitchers) 22.00

DESCHUTES	MADE WEST	ENDLESS SUMMER	FIRESTONE WALKER DBA	PACIFICO	NITRO BEER
Mirror Pond Pale Ale (Bend, OR) 5.0% alc	IPA (Ventura) 7% alc	Blonde Ale (S.B. County) 5.0% alc	(Paso Robles) 5.0% alc	Pilsner (Mexico) 4.5% alc	Rotating tap <i>Ask your server</i>

### Bottle Beers & Specialty Items

<b>STONE</b> Delicious IPA 12oz 7.7% alc (San Diego)	6.00
<b>FIG MOUNTAIN</b> Lizards Mouth Double IPA 9.2%	6.50
<b>ENEGREN</b> German Amber Valkyrie 12oz 6.2% alc	6.00
<b>SMOG CITY</b> Coffee Porter 6.0% alc (L.A.)	6.00
<b>HARD SELTZER</b> (rotating flavor)	6.00
<b>KOMBUCHA</b> Flying Embers 16oz 4.5% alc (Ventura)	7.00
<b>BROOKS DRY CIDER</b> 12oz 6.0% alc	6.00

### Specialty Cocktails

<b>CHUCK'S FAMOUS MAI TAI</b> Myers's Platinum Rum, Orange Curacao, our own Polynesian juice mix & a float of Myers's Dark Rum	11.00
<b>CUTLER'S GERMAIN</b> Cutler's Vodka, St. Germain, fresh lime juice, ruby red grapefruit juice & agave nectar	11.00
<b>APEROL SPRITZ</b> Campo Viejo Cava Brut Reserva, Aperol & soda	11.00
<b>CITRUS SPICY MARGARITA</b> Ghost Tequila infused with ghost peppers, & homemade sour	11.00
<b>TITO'S POMEGRANATE MARTINI</b> Tito's Handmade Vodka, Cointreau, fresh sour & pomegranate juice	11.00
<b>HIBISCUS COOLER</b> Aviation Gin, house "Hoobiscus" (Hibiscus) Syrup, lime juice, soda	11.00
<b>WATERFRONT OLD FASHIONED</b> Ron Zacapa 23 Aged Rum, Amaro di Angostura & Angostura Orange Bitters	13.00

### Wines By The Glass

<b>WHITE</b>	
<b>CHARDONNAY</b> Endless Summer, 2016 (S.B. County)	9.00
<b>CHARDONNAY</b> Rusack, 2014 (S.B. County)	12.00
<b>PINOT GRIGIO</b> Ruffino, 2017 Veneto (Italy)	8.50
<b>RIESLING</b> Fess Parker, 2016 (S.B. County)	9.00
<b>SAUVIGNON BLANC</b> Brander, 2017 (Santa Ynez)	10.00
<b>SAUVIGNON BLANC</b> Brancott, 2016 (New Zealand)	9.00
<b>SPARKLING</b>	
<b>BRUT N.V.</b> Roederer Estate (Anderson Valley)	11.00
<b>BRUT ROSÉ</b> Cava, Campo Viejo (Spain)	9.00
<b>BRUT PRESTIGE N.V.</b> Mumm (Napa Valley)	14.00
<b>RED</b>	
<b>MERLOT</b> Cannonball 2016 (Sonoma County)	9.00
<b>PINOT NOIR</b> Parker Station, 2016 (California)	9.00
<b>PINOT NOIR</b> Alma Rosa, 2014 (Santa Rita Hills)	12.00
<b>SYRAH</b> Chuck's, 2014 (Santa Ynez)	11.00
<b>RED BLEND</b> Rancho Sisquoc, 2016 (S.B. County)	10.00
<b>RED ON TAP</b>	
<b>CABERNET SAUVIGNON</b> Old Soul, 2016 (Lodi, CA)	10.00
<b>MALBEC</b> Santa Julia Reserva, 2014 (Argentina)	10.00
<b>ROSÉ</b>	
<b>GRENAche GRIS</b> Curran, 2016 (S.B. County)	12.00

### Draft Coffee

<b>NITRO COLD BREW COFFEE</b> (S.B.) Caribbean Coffee	5.00
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