



Executive Chef *Rommel Panis* | General Manager *Jonathan Cantlo*

STARTERS

- Calamari sunset tiki sauce 13
- Buffalo or BBQ Chicken Wings with carrots & celery 13
- Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 10
- Meatball Sliders three polynesian meatballs, coleslaw 13
- Beef Satay grilled filet mignon skewers, hoisin sauce, pineapple 12
- Crab Cakes jumbo lump crab, sunset tiki sauce 14
- Tropical Ahi Poke fresh tuna, avocado, soy, mango, cucumber 13
- The Reef Sampler calamari, spinach & artichoke dip, buffalo or bbq chicken wings 25

SOUPS AND SALADS

- Add to Salads: Chicken 6 | Shrimp 8 | Salmon 9
- Soup of the Day chef's special creation cup 4 | bowl 7
- Clam Chowder chef's favorite cup 4 | bowl 7
- Local Harvest Green Salad organic mixed greens, apples, candied walnuts, raspberry vinaigrette regular 8 | entrée 12
- Caesar Salad baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing regular 8 | entrée 12
- Bleu Cheese Wedge roma tomatoes, bacon, red onion, bleu cheese crumbles, homemade bleu cheese dressing regular 8 | entrée 12
- Asian Chicken Salad shredded cabbage, mango, avocado, daikon, mandarin oranges, wonton crisps, sweet ginger soy 16
- Shrimp Crab Louie shrimp, crab, asparagus, egg, avocado, cucumber, tomato, louie dressing, 1000 island dressing 19

COMBOS

Choice of one soup or salad and one sandwich 14

SOUP
Soup of the Day
Clam Chowder

SALAD
Caesar
Wedge
1/2 Asian Chicken Salad

HALF SANDWICH
1/2 Roasted Turkey &
Avocado Croissant Club
1/2 Prime Rib French Dip Sandwich

SANDWICHES AND BURGERS

- Served with french fries or hawaiian macaroni salad
- Reef Burger butter lettuce, provolone, garlic aioli, onion bun 14
- Each additional item add 1 sautéed mushrooms, jalapeño peppers, grilled onions, hickory smoked bacon, pineapple
- Prime Rib French Dip Sandwich sliced prime rib, horseradish cream, au jus 16
- Roasted Turkey & Avocado Croissant Club turkey, avocado, lettuce, tomato, smoked bacon, mayo 13
- Beer Battered Pork Tenderloin Sandwich lettuce, tomato, coleslaw, tiki sauce 12
- Ham and Pineapple Grilled Cheese Sandwich sourdough, mozzarella 12
- So Cal Chicken & Turkey Sandwich chicken breast, smoked turkey, pepper jack cheese, butter lettuce, tomato, sriracha mayo, ciabatta bread 14

SPECIALTIES

- Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 17
- BBQ Chicken garlic mashed potatoes, seasonal vegetables 17
- Fish Tacos two tacos, blackened fresh fish, pico de gallo, cilantro, salsa verde, chips, guacamole 13
- Beer Battered Fish & Chips island sauce, malt vinegar, french fries 15
- Miso Salmon pineapple rice, mango papaya relish, stir fry veggies 18
- Herb Roasted Prime Rib (6 oz) garlic mashed potatoes, fresh seasonal vegetables 18
- Herb Crusted Tofu Skewers zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice or couscous & orzo salad 14

SIDES

- Garlic Mashed Potatoes 5
- Hawaiian Macaroni Salad 5
- Pineapple Bacon Fried Rice 5
- Couscous & Orzo Salad 5
- Seasonal Vegetables 5
- Grilled Asparagus 6
- French Fries 5

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.

SPECIALTY DRINKS

LOCAL FAVORITES

- Sunset Siesta Makers Mark, Lemon, Simple Syrup, Iced Tea, Mint leaves 11
- Bayview Blast Cazadores Blanco, Black Berry, Raspberry, Serrano Chiles 13
- Pacific Cooler Tito's Vodka, Basil, Cucumber 12

OLD FLAMES

- Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion's Tail Maker's Mark, All Spice, Clove, Lime 12
- Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

- Dave's Our founder's signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

- Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10
- Strawberry Mule Tito's Handmade Vodka, muddled Strawberries, 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 Myers's Dark Rum 10

WINE COCKTAILS

- Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
- Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
- Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Germain 10

BEER

CRAFT

- Angry Orchard Crisp Apple 8
- Belmont Brew Strawberry Blonde 11
- Chimay Red 11
- Lost Coast Downtown Brown 8
- Smog City Coffee Porter 11
- Smog City Sabre-Toothed Amber Ale 11
- Lagunitas Day Time IPA 8
- Saint Archer White Ale 8
- Mission Brewery Hefeweizen 8
- Mission Brewery Hard Root Beer 8

WINE

SPARKLING

- | | glass | btl |
|---|-------|-----|
| William Wycliff Brut, California | 8 | 30 |
| Zonin Split, Prosecco Brut, Veneto, Italy | 9 | |
| Korbel Split, Brut, California | 10 | |
| Domaine Chandon Brut Rosé Split, California | 11 | |
| La Marca Prosecco, Italy | | 32 |
| Chandon Brut 'Classic', California | | 54 |

PINOT GRIGIO

- | | | |
|--|----|----|
| Ecco Domani, delle Venezie, Italy | 9 | 34 |
| King Estate 'Signature' Pinot Gris, Oregon | 12 | 46 |
| Santa Margherita, Valdadige, Veneto, Italy | | 54 |

SAUVIGNON BLANC

- | | | |
|---|----|----|
| Canyon Road, California | 8 | 30 |
| Coppola Diamond Collection Yellow Label, Sonoma | 9 | 34 |
| Oyster Bay, Marlborough New Zealand | 10 | 38 |

CHARDONNAY

- | | | |
|---|----|----|
| Canyon Road, California | 8 | 30 |
| Kendall Jackson 'Vintner's Reserve', California | 10 | 38 |
| La Crema, Monterey, California | 12 | 46 |
| Sonoma Cutrer, Russian River Sonoma | | 58 |

OTHER WHITE VARIETALS

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|--|----|----|
| Beringer White Zinfandel, California | 8 | 30 |
| Chateau Ste. Michelle Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |
| Conundrum 'Caymus' White Blend, California | 12 | 46 |

ROSÉ

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|-------------------------------|----|----|
| Sophia Coppola Rosé, Monterey | 10 | 38 |
|-------------------------------|----|----|

PINOT NOIR

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|--|----|----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
| MacMurray Ranch, Central Coast, California | 12 | 46 |
| Siduri, Willamette Valley, Oregon | | 60 |

MERLOT

- | | | |
|-----------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| St. Francis Vineyards, Sonoma | 10 | 38 |
| Ghost Pines, Sonoma & Napa Valley | | 46 |

CABERNET

- | | | |
|---------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Louis Martini, California | 10 | 38 |
| Murphy-Goode, California | 11 | 42 |
| Avalon, Napa Valley | 13 | 50 |
| Justin, Paso Robles, California | | 58 |

OTHER RED VARIETALS

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|---|----|----|
| Gascon Malbec, Mendoza, Argentina | 9 | 34 |
| Apothic Wines 'Winemaker's Blend', California | 9 | 34 |
| Dry Creek Vineyards Heritage Zinfandel, Sonoma | 10 | 38 |
| Coppola Claret 'Black Label Diamond Collection', California | | 42 |
| Yangarra Shiraz, McLaren Vale Australia | | 46 |

BOTTLE

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|---------------|-------------------|
| Bud Light 5 | Modelo Especial 6 |
| Budweiser 5 | O'Doul's 5 |
| Coors Light 5 | Samuel Adams 6 |
| Corona 6 | Stella Artois 7 |
| Heineken 6 | |

Please Ask Your Server For Our Rotating Drafts.