

Starters & Bar Snacks

Kickin' Cauliflower Bites

Cauliflower, beer batter, Endless Summer famous hot sauce, blue cheese dressing, celery 8.99

Brussels Sprouts

Sautéed and baked with crisp bacon, apple cider gastrique 10.99

Fresh Pacific Oysters

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

Sweet Potato Fries

Chipotle aioli & ranch dipping sauces 6.99

Chips, Homemade Salsa & Guacamole

Fresh chips, homemade salsa & guacamole 9.99

Popcorn Shrimp

Chipotle aioli & cocktail sauce 13.99

Crispy Calamari

Lime crema & cocktail sauce 13.99

Soups

AWARD-WINNING Clam Chowder

New England style voted "Best Chowder" at Santa Barbara Chowderfest
Cup 7.99 Bowl 9.99 Sourdough Bread Bowl 12.99

Lobster Bisque

Creamy bisque with lobster & sherry
Cup 7.99 Bowl 9.99 Sourdough Bread Bowl 12.99

Entrée Salads

Served with Sourdough roll

Caesar Salad

Crisp romaine lettuce, homemade croutons, shredded parmesan cheese & Caesar dressing 9.50
add Chicken +4.00 add Salmon +7.00

Seafood Louie

Crab, shrimp, romaine lettuce, tomato, bacon, egg, Louie dressing 19.99

We are proud to be an Ocean Friendly Restaurant

At The Endless Summer bar-cafe we will be happy to split the bill for our guests.

We allow TWO (2) checks per table or equal pay with multiple credit cards.

Endless Summer Seafood

Fish & Chips

Ale-battered Alaskan pollock, cole slaw, 2 pc. 14.99 / 3 pc. 16.99

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

Local Ceviche

Local wild-caught fish, sweet peppers, fresh citrus, cucumber, radish, jalapeno, cilantro, guacamole, corn tortillas 14.99

Spicy King Poke

Fresh raw ahi, seaweed, red jalapeños, avocado, cucumber, red & green onion, poke dressing. Island-style rice & crispy wonton strips 18.99

S.B. Seafood Pasta

Fresh salmon, calamari & shrimp, simmered with tomatoes, veggies & herbs, red pepper flakes, Parmesan cheese, tossed with penne pasta 18.99

Burgers & More

Substitute sweet potato fries for French fries 1.99

Wagyu French Dip

Sliced wagyu tri tip, French roll, au jus, horseradish cream, French fries, pickle 10.99

Sliders

2 mini cheese burgers, white cheddar cheese, wild arugula, bacon caramelized onion jam, tomato, French fries, pickle 13.99

Hula Chicken Sandwich

Teriyaki sauce, fresh pineapple, caramelized onions, white cheddar cheese, lettuce, tomato, local brioche bun, French fries, pickle 14.99

The Burger

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

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

PACIFICO Pilsner (Mexico) 4.5% ABV	FIGUEROA MTN Mosaic Pale Ale (Buellton) 5.5% ABV	MADE WEST IPA (Ventura) 7% ABV	TELEGRAPH White Ale (Santa Barbara) 4.5% ABV	GOLDEN ROAD Mango Cart (Los Angeles) 4% ABV
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Bottle/Can Beers & Specialty Items

FIG MOUNTAIN Lizards' Mouth IIPA (Can) 9.2%	6.50
FIRESTONE WALKER DBA 5.0%	6.00
FIRESTONE WALKER 805 Ale 4.7%	6.00
SIERRA NEVADA Pale Ale: 5.6%	6.00
STELLA ARTOIS Belgian Pilsner 5.2%	7.00
WHITE CLAW Hard Seltzer Grapefruit or Mango 5%	6.00
BROOKS Dry Cider 6.0%	6.00

Endless Summer Margaritas

Made with our fresh house sweet and sour

CADILLAC: Hornitos, Orange Juice, Float of Grand Marnier

PASSION FRUIT: Hornitos, Passoa

SPICY: Ghost Habanero Infused Tequila

11.50

Chucks Famous Mai Tais

All prepared with our house made Polynesian juice

CHUCK'S FAMOUS: Myer's Platinum, Orange Curacao, & float of Dark Rum

COCONUT: Malibu Rum & Coco Lopez

HIBISCUS: Chuck's Famous with Hibiscus Syrup

HAWAIIAN MULE: Chuck's Famous with Ginger Beer

11.50

Signature Cocktails

CUTLER'S SALTED CARAMEL OLD FASHIONED 12.00
Cutler's 33 & Coffee Liqueur, Salted Caramel Syrup, Pecan Bitters

CUTLER'S PASSIONFRUIT MARTINI: 12.00
Cutler's Vodka, Passoa, Pineapple Juice, Orange Juice

Wines By The Glass

WHITE

CHARDONNAY Endless Summer, 2018 (S.B. County)	9.00
CHARDONNAY S.B. Winery 2017 (S.B. County)	9.50
CHARDONNAY Rusack, 2016 (S.B. County)	12.00
PINOT GRIGIO Ruffino, 2017 Veneto (Italy)	8.50
RIESLING Fess Parker, 2017 (S.B. County)	9.00
SAUVIGNON BLANC Brander, 2017 (Santa Ynez)	10.00
SAUVIGNON BLANC Brancott, 2018 (New Zealand)	9.00

SPARKLING

BRUT N.V. Roederer Estate (Anderson Valley)	11.00
BRUT ROSÉ Cava, Campo Viejo (Spain)	9.00
BRUT PRESTIGE N.V. Mumm (Napa Valley)	14.00

RED

MERLOT Cannonball 2016 (Sonoma County)	9.00
PINOT NOIR S.B. Winery 2015 (Santa Rita Hills)	8.00
SYRAH Chuck's, 2016 (Santa Ynez)	11.00
RED BLEND Rancho Sisquoc, 2018 (S.B. County)	10.00

ON TAP

CABERNET SAUVIGNON Old Soul, 2016 (Lodi, CA)	10.00
PINOT NOIR J. Wilkes (Santa Maria Valley) 2016	12.00
ROSÉ Brander (S.B. County)	10.00

Draft Coffee

NITRO COLD BREW COFFEE (S.B.) Caribbean Coffee 5.00