

## BEACHSIDE DINING AT ITS BEST

‡ GLUTEN FREE ♡ VEGAN 🌱 VEGETARIAN

**SHARE PLATES****SHEERWATER CRAB CAKE 29.50** *ravigote sauce, charred citrus, zucchini basil pesto***SHUCKED PACIFIC OYSTERS\*** *half dozen 25.25, full dozen 41.50* ‡ *house made hot sauce, lemon, horseradish mignonette***MARINATED VEGETABLES A LA GREQUE 21.25** ♡ ‡ *gigante bean spread, chickpea harissa fries, smoked oil, baby spinach***NAPA VALLEY DUCK BREAST TARTINE 28.75** *toasted buckwheat, stone fruit compote, napa valley duck prosciutto, point Reyes bleu cheese spread, rocket arugula***SMOKED CORN GREEN CHILI SOUP 14.75** 🌱 ‡ *smoked corn, roasted green chili, tamale dumpling, cotija, cilantro***RAW PLATE\*** 28.50 ‡ *tuna sashimi, truffle vinaigrette, pickled peppers, cucumber, radish***1888 GRAND SEAFOOD TOWER\*** 188.80 ‡ *whole maine lobster, 6 pacific oysters, 6 black mussels, 6 little neck clams, smoked scallops, 6 jumbo prawns, 4 alaskan king crab legs, ahi tuna sashimi, roasted garlic aioli, chipotle dip, cocktail sauce, meyer lemon***SCALLOP PORK BELLY DUO 24.75** ‡ *seared diver scallop, glazed pork belly, truffle whipped potatoes, pomegranate coulis, grilled asparagus, citrus reduction***SANDWICHES + WAFFLES****SAVORY CRAB CAKE WAFFLE 36.25** *sheerwater crab cake, avocado, radish, cilantro, lime crema, salsa verde***SAVORY WAFFLE TACO 27.50** *braised pork chili verde, red onion, chicharron, cotija, chipotle, cabbage***SMOKED SALMON CROISSANT 31.25** *santa barbara cold smoked salmon, croissant bun, avocado basil goat cheese, heirloom tomato, shaved red onion, capers, herb salad***BRAISED CHICKEN MOLE SANDWICH 25.75** *house made mole, pulled chicken, queso fresco, achote slaw, crushed peanuts, bolillo roll***BEACHSIDE BURGER\*** 29.25 *butchers cut beef patty, house made pickles, chipotle aioli, shredded lettuce, thick cut tomato, pickled onions, pepper bacon, aged white cheddar, brioche bun, garlic fries**Sub Turkey or Beyond Veggie Patty***LA CALIFORNIA MADAME 24.75** *framani rosemary ham, croissant bun, chipotle béchamel, fried egg, austrian gruyere, sliced heirloom tomato, marinated arugula***SHAVED STEAK SANDWICH\*** 33.75 *caramelized onion, roasted poblano pepper, havarti cheese, cilantro citrus chimichurri, pressed ciabatta***ENTRÉES****THE DEL SEAFOOD SALAD 39.50** ‡ *chilled shrimp, lump crab and claws, applewood bacon, avocado, heirloom tomato, cage free egg, frisee, romaine, coronado island dressing***ORGANIC FARM STAND GREENS 19.75** ♡ ‡ *shaved garden vegetables, heirloom greens, radicchio, toasted hemp seed, sherry vinegar, woodland almonds***CALIFORNIA WEDGE SALAD 22.50** *avocado crema, local tomato, torn croutons, house made bleu cheese dressing, candied bacon, shaved onion***ADD TO YOUR SALAD\* 15.50***jidori chicken breast, grilled prawns, fire grilled cab flat iron, pan seared atlantic salmon***ROASTED CHICKEN BREAST 34.75** ‡ *spiced quinoa, garden vegetables, purple corn sauce, lemon coulis***LOCAL SEA BASS 42.25** ‡ *fennel and coriander, onion puree, fava bean, poblano pepper, citrus reduction***STUFFED ACORN SQUASH 32.75** ♡ ‡ *quinoa, roasted corn, caramelized onion, braised kale, trumpet mushroom, beets, citrus coulis***SIDES****PARMESAN TRUFFLE FRIES 11 | BRAISED KALE AND COLLARD GREENS 11 | GRILLED ASPARAGUS 13 |****PAN ROASTED ORGANIC MUSHROOMS 14 | SPICED QUINOA 12 | CRISPY FRIES 8 | TRUFFLE WHIPPED POTATOES 14**

# SIGNATURE COCKTAILS

## BERRY BLISS 14.50

*ketel one botanical peach + orange blossom, seasonal berries, mint, fresh lemon juice*

## BLOOD ORANGE AVENUE 16.50

*makers mark bourbon, blood orange juice, blood orange bitters*

## BOTANICAL BREEZE 14.50

*ketel one botanical grapefruit + rose, hibiscus syrup, fresh lime juice*

## SUNSET MARTINI 16.50

*beveledere vodka, pomegranate liqueur, pineapple juice*

## SWEET & SPICY MONROE 17.50

*don julio blanco, cointreau, agave, lime juice, strawberries, jalapeños*

## WHISKEY BUSINESS 18.50

*jameson irish whiskey, st. germain elderflower liqueur, lemon, basil*

## CUCUMBER GINGER

### REFRESHER 17.50

*stolichnaya vodka, cucumber, lime, ginger beer*

## STRAWBERRY MOJITO 17.50

*bacardi rum, lime juice, strawberry liqueur, soda water, mint simple syrup*

## PEACH & GRAPEFRUIT

### MARGARITA 18.50

*herradura silver tequila, lime juice, sweet & sour, peach puree, pink grapefruit liqueur*

## CHAMPAGNE/SPARKLING

GLASS

BOTTLE

**MIONETTO AVANTGARDE BRUT, PROSECCO, Italy**

**RIONDO, PROSECCO, Italy**

**CHANDON, BRUT, California**

**ÉTOILE, ROSÉ, Carneros**

**VEUVE CLICQUOT YELLOW LABEL, BRUT, Reims, France**

**MOET IMPERIAL, BRUT, France**

15

16

25

30

60

60

65

102

126

120

## WHITE

GLASS/GLASS + 1/2

BOTTLE

**ONE HOPE, ROSÉ, California**

**M. CHAPOUTIER, ROSÉ, Cotes du Rhone, France**

**ELOUAN, ROSÉ, Oregon**

**ALTA LUNA, PINOT GRIGIO, Trentino, Italy**

**TERLATO, PINOT GRIGIO, Friuli, Italy**

**WENTE RIVERBANK, RIESLING, Monterey, California**

**JOEL GOTT, SAUVIGNON BLANC, California**

**MATANZAS CREEK, SAUVIGNON BLANC, Sonoma, California**

**TWOMEY BY SILVER OAK, SAUVIGNON BLANC, Napa Valley**

**CAKEBREAD, SAUVIGNON BLANC, Napa Valley**

**DUCKHORN, SAUVIGNON BLANC, Napa Valley**

**CLOUDY BAY, SAUVIGNON BLANC, Marlborough, NZ**

**CHATEAU ST JEAN, CHARDONNAY, Sonoma**

**MER SOLEIL, CHARDONNAY, Santa Lucia Highlands**

**CHALK HILL, CHARDONNAY, Sonoma Coast, California**

**FRANK FAMILY, CHARDONNAY, Carneros**

**WENTE MORNING FOG, CHARDONNAY, Livermore, California**

**SONOMA CUTRER, CHARDONNAY, Russian River Valley**

**CAKEBREAD, CHARDONNAY, Napa Valley**

**SCHUG, CHARDONNAY, Carneros, California**

**FAR NIENTE, CHARDONNAY, Napa Valley**

**ROMBAUER, CHARDONNAY, Carneros**

14/21

15/23

16/24

15/23

22/33

20/30

15/23

19/29

19/29

12/24

GLASS/GLASS + 1/2

BOTTLE

**TERRAZAS "RESERVA", MALBEC, Mendoza, Argentina**

**SEVEN FALLS CELLARS, MERLOT, Wahluke Slope, Washington**

**BODEGA NORTON RISERVA, MALBEC, Mendoza, Argentina**

**FERRARI-CARANO, MERLOT, Sonoma County, California**

**DUCKHORN, MERLOT, Napa Valley**

**ZACA MESA Z CUVÉE, RED BLEND, Santa Ynez, California**

**CONUNDRUM, RED BLEND, California**

**PRISONER WINE CO. "THE PRISONER", ZINFANDEL BLEND, Napa Valley**

**PARKER STATION, PINOT NOIR, Central Coast, California**

**THE FOUR GRACES, PINOT NOIR, Willamette Valley, Oregon**

**MEIOMI, PINOT NOIR, California**

**PATZ & HALL, PINOT NOIR, Sonoma Coast**

**MERRY EDWARDS, PINOT NOIR, Russian River Valley**

**FLOWERS, PINOT NOIR, Sonoma Coast**

**STORYPOINT, CABERNET SAUVIGNON, California**

**COLUMBIA CREST "H3", CABERNET SAUVIGNON, Horse Heaven Hills, Washington**

**DAOU, CABERNET SAUVIGNON, Paso Robles**

**HESS SHIRTAIL, CABERNET SAUVIGNON, Lake County, California**

**JUSTIN, CABERNET SAUVIGNON, Paso Robles**

**OBERON, CABERNET SAUVIGNON, Napa County, California**

**STARMONT, CABERNET SAUVIGNON, Napa Valley**

**MT. VEEDER, CABERNET SAUVIGNON, Napa Valley**

**JORDAN, CABERNET SAUVIGNON, Sonoma Co.**

**TORRES CELESTE "CRIANZA", TEMPRANILLO, Ribera del Duero, Spain**

**TENUTA DELL'ORNELLAIA "LE VOLTE", SUPER TUSCAN, Tuscany, Italy**

16/24

16/24

17/26

17/26

15/23

19/29

26/39

15/23

22/33

19/29

25/38

29/44

60

59

72

72

108

63

75

112

57

75

72

100

111

131

60

61

84

72

83

75

96

107

105

75

110