

BREAKFAST

SEASONAL FRUIT

almonds, mint, agave 10

SMOKED SALMON TOSTADAS

crema, pickled red onion, capers, chives 19

YOGURT & GRANOLA

seasonal fruit, straus whole milk yogurt, coconut, agave 14

CHILAQUILES*

crispy tortilla strips, two eggs, avocado, pico de gallo,
brisas sauce, sour cream, cotija cheese 22

HUEVOS RANCHEROS*

two eggs, guajillo sauce,
fresh corn tortillas, black beans, cotija cheese 22

CRAB SCRAMBLE

scallions, crème fraîche, crispy potatoes, fresh corn tortillas 29

LOBSTER BENEDICT*

two eggs poached, english muffins, avocado, hollandaise, crispy potatoes 44

OMELET AL PASTOR

salsa verde, crema, onion, cilantro, crispy potatoes 22

FILET & EGGS*

filet mignon, two eggs, bacon, crispy potatoes 44

ASPARAGUS OMELET

asparagus, peppadew, goat cheese, avocado,
cilantro, crispy potatoes 19

BAKED EGGS*

mexican-style chorizo, cilantro, cotija cheese,
salsa verde, crispy potatoes 23

FRENCH TOAST

seasonal fruit, cacao nibs, toasted macadamia nuts,
tangerine butter 20

SIDES

simple green salad 12 • brioche toast 4 • fresh corn tortillas 7
rice & beans 9 • bacon 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

— BEVERAGES —

TEA 3

JUICE 4

COFFEE 4

ESPRESSO 4

CAPPUCCINO 5

SOFT DRINKS 4

— COCKTAILS —

BOTTOMLESS MIMOSAS 15
grapefruit or orange juice

THE VICTOR HUGO 13
Beefeater Gin, Aperol, lemon juice

APEROL SPRITZ 13
Aperol, Las Brisas Brut, soda water

MEXICO 70 14
Pueblo Viejo Blanco, fresh lime juice, agave,
Las Brisas Brut

GIN FIZZ* 13
Beefeater Gin, lemon juice, egg white

THE DANTE 14
Casa Noble Crystal organic tequila, pomegranate, lime

BLOODY MARY 12
Absolut Peppar, tomato, peppers, spices

MEXICAN COFFEE 13
Siete Leguas Añejo, Ancho Reyes chile,
coffee liqueur, whipped cream

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LUNCH MENU

SPECIALTY COCKTAILS

LAS BRISAS MARGARITA

Pueblo Viejo Blanco,
lime juice, agave 14
pitcher 48

CADILLAC MARGARITA

Casamigos Reposado,
Grand Marnier, lime
juice, agave 16
pitcher 53

SPICY MARGARITA

Pueblo Viejo Blanco,
lime, agave, chile
tincture 15

MAI TAI

Plantation Pineapple
Rum, Curaçao, lime,
orgeat, bitters 15

APPETIZERS

CHIPS & GUACAMOLE

made in-house daily 14

SEARED TUNA*

soy, sliced jalapeño, lime,
olive oil 19

BBQ PORK SPARERIBS

scallions, agave-chipotle
bbq sauce 20

CALAMARI CEVICHE TOSTADA

olives, capers, pine nuts, chile 18

BOQUERONES TOSTADA

white anchovy, white bean purée,
red peppers, marcona almonds,
parmesan 15

CORN MOUSSE TOSTADA

celery, cilantro, red onion 12

SPICY TUNA TOSTADA*

avocado mousse, cabbage,
lime 23

GAZPACHO

cucumber, red onion, sea salt,
olive oil 14

TORTILLA SOUP

braised chicken, cilantro crema,
radish 16

SALADS

CAESAR SALAD*

little gem lettuce, parmesan, croutons 14

CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado,
crispy tortilla 17

CRAB & ENDIVE SALAD

avocado, mango, lime, fish sauce 27

KALE SALAD

pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL*

half dozen 27 • dozen 45

TUNA POKE*

avocado, mango,
almonds, cilantro 26

YELLOWTAIL SASHIMI*

crispy shallots, cilantro,
lime, olive oil 21

SEAFOOD CÓCTEL

shrimp, crab, avocado,
tostaditas, tomato-citrus sauce 24

WHITE SHRIMP & CRAB CEVICHE*

aguachile verde, pickled red
onion, avocado 19

ENTRÉES

SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice, white wine garlic sauce 40

HALIBUT VERACRUZ

tomato broth, capers, olives, rice 48

SEARED SALMON

english peas, white onion, ajo blanco, sesame 36

BUTTER POACHED LOBSTER

potato-chile gratin, corn, paprika 59

STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice 36

CHEESEBURGER*

onion, lettuce, tomato, pickles, melted cheddar,
served with french fries 21

ROASTED CHICKEN

crispy potatoes, chile, lime 35

FILET OF BEEF*

mole-potato purée, charred scallion 54

FOR TWO

served with black beans, rice, salsa & fresh corn tortillas

'CONTRAMAR'

whole grilled fish, red chile-parsley
marinade 74

MAINE LOBSTER

cilantro butter, lemon MP
(3.5 - 4lb)

DRY-AGED PRIME RIBEYE*

spicy broccoli MP
(28oz)

TACOS

GRILLED ROCKFISH

cabbage, radish,
chipotle mayo 21

CRISPY CHICKEN

salsa christopher,
pea hummus, white
sesame 20

MAITAKE MUSHROOM

avocado, guajillo,
pickled carrots, cotija 19

PORK BELLY

chile glaze, tomatillo
relish, shallots 21

SIDES

escabeche 5 • rice & beans 9 • french fries 7 • fresh corn tortillas 7 • green bean tempura 11
asparagus 9 • chipotle-agave glazed carrots 11

COCKTAILS

LAS BRISAS MARGARITA 14 / 48

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco,
fresh lime, agave, chile tincture

THE CITRÓNGE MARGARITA 16

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 16 / 53

Casamigos Reposado,
Grand Marnier, lime juice, agave

ACAPULCO STYLE 17

Patrón Silver, passion fruit,
champagne float

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy, Patrón
Citrónge, lime juice, agave

PALOMA 15

Casa Noble Crystal organic tequila,
grapefruit, lime, Sierra Mist, agave

COCO VERDE 17

Casamigos Reposado, coconut,
Ancho Reyes verde, nutmeg

SANGRIA 12 / 46

Brandy, citrus, seasonal fruit,
available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 14

Whaler's Dark Rum, ginger beer, lime

MAI TAI 15

Plantation Pineapple Rum, Curaçao,
lime, orgeat, bitters

PINEAPPLE EXPRESS 17

El Silencio Mezcal swizzle,
spicy pineapple

NEGRONI 15

Beefeater Gin, Campari, Carpano Antica

OLD FASHIONED 16

Four Roses Bourbon, bitters, orange twist



BEERS 8

Lagunitas IPA

Heineken

Ballast Point

Blue Moon

Sculpin IPA

Bud Light

Modelo Especial

Coors Light

Modelo Negra

Michelob Ultra

Corona

Buckler N/A

Corona Light

WINES

BUBBLES split / btl

Lunetta Prosecco, *Brut, Italy*, 187 ml 10 /

Domaine Chandon, *Brut Classic, Napa Valley*, 187 ml 15 /

Piper Sonoma, *Brut, Sonoma* / 37

Domaine Chandon Étoile Rosé, *Napa Valley* / 55

Domaine Carneros, *Brut, 2015, Napa Valley* / 60

Taittinger, "à Reims," *Brut, Napa Valley* / 99

Veuve Clicquot, *Brut, "Yellow Label," Champagne* / 100

Dom Pérignon Brut, *Champagne* / 340

Louis Roederer, "Cristal," *Brut, 2009, Champagne* / 375

Perrier-Jouët Belle Époque, *Brut, Champagne* / 445

ROSÉ

Domaine de Cala, 2018, *Coteaux de Varois, France* 12 / 48

Château Minuty, 2019, *Côtes de Provence, France* 16 / 58

RIESLING

Trimbach, 2017, *Alsace, France* 13 / 52

PINOT GRIGIO

Masi, "Masianco," 2018, *Italy* 12 / 48

Santa Margherita, *Pinot Grigio, 2018, Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2018, *Marlborough, New Zealand* 12 / 48

Daou, 2019, *Paso Robles* 15 / 53

Pascal Jolivet, "Sancerre," 2018, *France* 16 / 64

Twomey Estate, 2018, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2017, *Sonoma Coast* 16 / 60

Louis Jadot, "Pouilly-Fuissé," 2018, *France* 19 / 76

Daou, 2018, *Paso Robles* 13 / 46

Educated Guess, 2017, *Napa Valley* 17 / 60

PINOT NOIR

La Crema Winery, 2017, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2016, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, *Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, Merlot, 2017, *Napa Valley* 15 / 56

RHONE BLENDS

Delas, "Côtes du Rhône," 2017, *France* 12 / 48

E. Guigal, *Crozes-Hermitage, Syrah*, 2016, *France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2017, *Paso Robles* 12 / 48

Daou "Reserve," *Paso Robles* 30 / 105

Daou, Cabernet, 2018, *Paso Robles* 16 / 57

Chateau Paveil de Luze, *Cabernet Blend*, 2015, *France* 19 / 72

DINNER MENU

APPETIZERS

CHIPS & GUACAMOLE
made in-house daily 14

SEARED TUNA*
soy, sliced jalapeño, lime,
olive oil 19

BBQ PORK SPARERIBS
scallions, agave-chipotle
bbq sauce 20

**CALAMARI CEVICHE
TOSTADA**

olives, capers, pine nuts, chile 18

BOQUERONES TOSTADA
white anchovy, white bean purée,
red peppers, marcona almonds,
parmesan 15

CORN MOUSSE TOSTADA
celery, cilantro, red onion 12

SPICY TUNA TOSTADA*
avocado mousse, cabbage, lime 23

GAZPACHO

cucumber, red onion, sea salt,
olive oil 14

TORTILLA SOUP

braised chicken, cilantro crema,
radish 16

BEEF CARPACCIO*

chile, chives, breadcrumbs,
shallots, olive oil 22

SALADS

CAESAR SALAD*

little gem lettuce, parmesan, croutons 14

CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado,
crispy tortilla 17

CRAB & ENDIVE SALAD

avocado, mango, lime, fish sauce 27

KALE SALAD

pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL*

half dozen 27 • dozen 45

TUNA POKE*

avocado, mango,
almonds, cilantro 26

**YELLOWTAIL
SASHIMI***

crispy shallots, cilantro,
lime, olive oil 21

SEAFOOD CÓCTEL

shrimp, crab, avocado,
tostaditas, tomato-citrus sauce 24

**WHITE SHRIMP
& CRAB CEVICHE***

aguachile verde, pickled red
onion, avocado 19

ENTRÉES

SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice, white wine garlic sauce 40

SEARED SEA SCALLOPS

cauliflower purée, tomatillo, green olives,
sparkling wine beurre blanc 47

HALIBUT VERACRUZ

tomato broth, capers, olives, rice 48

SEARED SALMON

english peas, white onion, ajo blanco, sesame 36

MEDITERRANEAN BRANZINO

seared on the plancha, piperade, white beans, olives 39

MAITAKE MUSHROOM TAMALES

green chile, queso oxaca 32

BUTTER POACHED LOBSTER

potato-chile gratin, paprika, corn 59

STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice 36

SHRIMP & CRAB RELLENOS

guajillo sauce, queso oxaca, black beans, rice 38

ROASTED CHICKEN

crispy potatoes, chile, lime 35

GRILLED LAMB CHOPS

chipotle-agave glazed carrots 54

FILET OF BEEF*

mole-potato purée, charred scallion 54

FOR TWO

served with black beans, rice, salsa & fresh corn tortillas

'CONTRAMAR'

whole grilled fish, red chile-parsley
marinade 74

MAINE LOBSTER

cilantro butter, lemon *MP*
(3.5 - 4lb)

**DRY-AGED PRIME
RIBEYE***

spicy broccoli *MP*

SIDES

escabeche 5 • rice & beans 9 • french fries 7 • fresh corn tortillas 7 • green bean tempura 11
asparagus 9 • chipotle-agave glazed carrots 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

LAS BRISAS MARGARITA 14 / 48

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco,
fresh lime, agave, chile tincture

THE CITRÓNGE MARGARITA 16

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 16 / 53

Casamigos Reposado,
Grand Marnier, lime juice, agave

ACAPULCO STYLE 17

Patrón Silver, passion fruit,
champagne float

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy, Patrón
Citrónge, lime juice, agave

PALOMA 15

Casa Noble Crystal organic tequila,
grapefruit, lime, Sierra Mist, agave

COCO VERDE 17

Casamigos Reposado, coconut,
Ancho Reyes verde, nutmeg

SANGRIA 12 / 46

Brandy, citrus, seasonal fruit,
available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 14

Whaler's Dark Rum, ginger beer, lime

MAI TAI 15

Plantation Pineapple Rum, Curaçao,
lime, orgeat, bitters

PINEAPPLE EXPRESS 17

El Silencio Mezcal swizzle,
spicy pineapple

NEGRONI 15

Beefeater Gin, Campari, Carpano Antica

OLD FASHIONED 16

Four Roses Bourbon, bitters, orange twist

BEERS 8

Lagunitas IPA

Heineken

Ballast Point

Blue Moon

Sculpin IPA

Bud Light

Modelo Especial

Coors Light

Modelo Negra

Michelob Ultra

Corona

Buckler N/A

Corona Light

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy, 187 ml* 10 /

Domaine Chandon, *Brut Classic, Napa Valley, 187 ml* 15 /

Piper Sonoma, *Brut, Sonoma* / 37

Domaine Chandon Étoile Rosé, *Napa Valley* / 55

Domaine Carneros, *Brut, 2015, Napa Valley* / 60

Taittinger, "a' Reims," *Brut, Napa Valley* / 99

Veuve Clicquot, *Brut, "Yellow Label," Champagne* / 100

Dom Pérignon Brut, *Champagne* / 340

Louis Roederer, "Cristal," *Brut, 2009, Champagne* / 375

Perrier-Jouët Belle Epoque, *Brut, Champagne* / 445

ROSÉ

Domaine de Cala, 2018, *Coteaux de Varois, France* 12 / 48

Château Minuty, 2019, *Côtes de Provence, France* 16 / 58

RIESLING

Trimbach, 2017, *Alsace, France* 13 / 52

PINOT GRIGIO

Masi, "Masianco," 2018, *Italy* 12 / 48

Santa Margherita, *Pinot Grigio, 2018, Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2018, *Marlborough, New Zealand* 12 / 48

Daou, 2019, *Paso Robles* 15 / 53

Pascal Jolivet, "Sancerre," 2018, *France* 16 / 64

Twomey Estate, 2018, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2017, *Sonoma Coast* 16 / 60

Louis Jadot, "Pouilly-Fuissé," 2018, *France* 19 / 76

Daou, 2018, *Paso Robles* 13 / 46

Educated Guess, 2017, *Napa Valley* 17 / 60

PINOT NOIR

La Crema Winery, 2017, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2016, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, *Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, Merlot, 2017, *Napa Valley* 15 / 56

RHONE BLENDS

Delas, "Côtes du Rhône," 2017, *France* 12 / 48

E. Guigal, *Crozes-Hermitage, Syrah, 2016, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2017, *Paso Robles* 12 / 48

Daou "Reserve," *Paso Robles* 30 / 105

Daou, Cabernet, 2018, *Paso Robles* 16 / 57

Chateau Pavil de Luze, *Cabernet Blend, 2015, France* 19 / 72

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

BOTTOMLESS MIMOSAS & MARY'S

mix and match +15

LAS BRISAS MARGARITA

glass +14
pitcher +48

PALOMA

Casa Noble Crystal organic tequila, grapefruit, lime, Sierra Mist, agave +15

THE VICTOR HUGO

Beefeater Gin, Aperol, lemon juice +13

THE DANTE

Casa Noble Crystal organic tequila, pomegranate, lime +14

FOR THE TABLE

AN ASSORTMENT OF SEASONAL FRESH FRUIT & SWEET BREADS

STARTER

choice of one

POZOLE VERDE

pulled chicken, tomatillos, hominy, poblano peppers

YOGURT & GRANOLA

seasonal fruit, straus whole milk yogurt, coconut, agave

CAESAR SALAD*

little gem lettuce, parmesan, croutons

SMOKED SALMON TOSTADAS

crema, pickled red onion, capers, chives

OYSTERS ON THE HALF SHELL*

half-dozen +10

ENTRÉE

choice of one

BAKED EGGS*

mexican-style chorizo, cilantro, cotija cheese, salsa verde, crispy potatoes

CHILAQUILES*

crispy tortilla strips, two eggs, avocado, pico de gallo, brisas sauce, sour cream, cotija cheese

CRAB SCRAMBLE

scallions, crème fraîche, crispy potatoes, fresh corn tortillas

OMELET AL PASTOR

salsa verde, crema, onion, cilantro, crispy potatoes

HUEVOS RANCHEROS*

two eggs, guajillo sauce, fresh corn tortillas, black beans, cotija cheese

ASPARAGUS OMELET

asparagus, peppadew, goat cheese, avocado, cilantro, crispy potatoes

FRENCH TOAST

seasonal fruit, cacao nibs, toasted macadamia nuts, tangerine butter

STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice

LOBSTER BENEDICT*

two eggs poached, english muffins, avocado, hollandaise, crispy potatoes +10

FILET & EGGS*

filet mignon, two eggs, bacon, crispy potatoes +10

CHEESEBURGER*

onion, lettuce, tomato, pickles, melted cheddar, served with french fries

DESSERT

choice of one

TRIO OF SORBETS

coconut, mango, pineapple

TRADITIONAL FLAN

with seasonal fruit

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COCKTAILS

LAS BRISAS

MARGARITA 14 / 48

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco,
fresh lime, agave, chile tincture

THE VICTOR HUGO 13

Beefeater Gin, Aperol, lemon juice

ACAPULCO STYLE 17

Patrón Silver, passion fruit,
champagne float

THE DANTE 14

Casa Noble Crystal organic tequila,
pomegranate, lime

GIN FIZZ* 13

Beefeater Gin, lemon juice, egg white

PALOMA 15

Casa Noble Crystal organic tequila,
grapefruit, lime, Sierra Mist, agave

MEXICO 70 14

Pueblo Viejo Blanco, fresh lime juice,
agave, Las Brisas Brut

APEROL SPRITZ 13

Aperol, Las Brisas Brut, soda water

SALTY DOG 13

Tito's Vodka, fresh squeezed
grapefruit juice, salted rim

COCO VERDE 17

Casamigos Reposado, coconut,
Ancho Reyes verde, nutmeg

NEW YORK SOUR 14

Four Roses Bourbon, lemon juice,
simple syrup, red wine float

MEXICAN COFFEE 13

Siete Leguas Añejo, Ancho Reyes chile,
coffee liqueur, whipped cream

BEERS 8

Lagunitas IPA

Ballast Point

Sculpin IPA

Modelo Especial

Modelo Negra

Corona

Corona Light

Heineken

Blue Moon

Bud Light

Coors Light

Michelob Ultra

Buckler N/A

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy, 187 ml 10 /*

Domaine Chandon, *Brut Classic, Napa Valley, 187 ml 15 /*

Piper Sonoma, *Brut, Sonoma / 37*

Domaine Chandon Étoile Rosé, *Napa Valley / 55*

Domaine Carneros, *Brut, 2015, Napa Valley / 60*

Taittinger, "a' Reims," *Brut, Napa Valley / 99*

Veuve Clicquot, *Brut, "Yellow Label," Champagne / 100*

Dom Pérignon Brut, *Champagne / 340*

Louis Roederer, "Cristal," *Brut, 2009, Champagne / 375*

Perrier-Jouët Belle Époque, *Brut, Champagne / 445*

ROSÉ

Domaine de Cala, 2018, *Coteaux de Varois, France 12 / 48*

Château Minuty, 2019, *Côtes de Provence, France 16 / 58*

RIESLING

Trimbach, 2017, *Alsace, France 13 / 52*

PINOT GRIGIO

Masi, "Masianco," 2018, *Italy 12 / 48*

Santa Margherita, *Pinot Grigio, 2018, Italy 15 / 60*

SAUVIGNON BLANC

Kim Crawford, 2018, *Marlborough, New Zealand 12 / 48*

Daou, 2019, *Paso Robles 15 / 53*

Pascal Jolivet, "Sancerre," 2018, *France 16 / 64*

Twomey Estate, 2018, *Napa & Sonoma County 19 / 67*

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2017, *Sonoma Coast 16 / 60*

Louis Jadot, "Pouilly-Fuissé," 2018, *France 19 / 76*

Daou, 2018, *Paso Robles 13 / 46*

Educated Guess, 2017, *Napa Valley 17 / 60*

PINOT NOIR

La Crema Winery, 2017, *Sonoma Coast 15 / 60*

Ken Brown Wines, 2016, *Santa Barbara 18 / 72*

Daou, 2018, *Central Coast 19 / 67*

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, *Mendoza, Argentina 12 / 48*

Trefethen Family Vineyards, Merlot, 2017, *Napa Valley 15 / 56*

RHONE BLENDS

Delas, "Côtes du Rhône," 2017, *France 12 / 48*

E. Guigal, *Crozes-Hermitage, Syrah, 2016, France 15 / 60*

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2017, *Paso Robles 12 / 48*

Daou "Reserve," *Paso Robles 30 / 105*

Daou, Cabernet, 2018, *Paso Robles 16 / 57*

Chateau Paveil de Luze, *Cabernet Blend, 2015, France 19 / 72*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.



PATIO MENU

served from 11am - close every day

SPECIALTY COCKTAILS

LAS BRISAS MARGARITA

Pueblo Viejo Blanco, lime juice, agave 14
pitcher 48

CADILLAC MARGARITA

Casamigos Reposado, Grand Marnier, lime juice, agave 16

SPICY MARGARITA

Pueblo Viejo Blanco, lime, agave, chile tincture 15

MAI TAI

Plantation Pineapple Rum, Curaçao, lime, orgeat, bitters 15

APPETIZERS

CHIPS & GUACAMOLE

made in-house daily 14

WHITE SHRIMP & CRAB CEVICHE*

aguachile verde, pickled red onion, avocado 19

ELOTE

grilled corn, chile, lime, mayo, cotija cheese 11

NACHOS

house-made tortilla chips, jack cheese, black beans, guajillo sauce, pico de gallo, cotija cheese 16
carne asada +5
al pastor +4

BBQ PORK SPARERIBS

scallions, agave-chipotle bbq sauce 20

SPICED ALMONDS

chipotle, agave, spices 6

MANGO WITH CHILE

mango, cucumber, lime juice, chile, coconut 12

SEAFOOD CÔCTEL

shrimp, crab, avocado, tostaditas, tomato-citrus sauce 24

SALADS

CAESAR SALAD*

little gem lettuce, parmesan, croutons 14

CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado, crispy tortilla 17

KALE SALAD

pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL*

(half dozen) 27 • (dozen) 45

TUNA POKE*

avocado, mango, almonds, cilantro 26

YELLOWTAIL SASHIMI*

crispy shallots, cilantro, lime, olive oil 20

ENTRÉES & TACOS

CHORIZO TORTA

chorizo, black beans, avocado, cotija cheese, served with french fries 19

FISH AND CHIPS

crispy cod, coleslaw, tartar sauce, served with french fries 24

CHEESEBURGER*

onion, lettuce, tomato, pickles, melted cheddar, served with french fries 21

SAUTÉED SHRIMP TACOS

avocado, pickled red onion, salsa roja 22

GRILLED ROCKFISH TACOS

cabbage, radish, chipotle mayo 21

AL PASTOR TACOS

charred onion, pineapple, cilantro, salsa verde 19

CARNE ASADA TACOS

salsa roja, white onion, cilantro 24

PORTOBELLO TACOS

avocado, salsa roja, white onion, cilantro 19

SIDES

ESCABECHE 5 • RICE & BEANS 9

FRENCH FRIES 7 • SIMPLE GREEN SALAD 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

LAS BRISAS MARGARITA 14 / 48

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco,
fresh lime, agave, chile tincture

THE CITRÓNGE MARGARITA 16

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 16 / 53

Casamigos Reposado,
Grand Marnier, lime juice, agave

ACAPULCO STYLE 17

Patrón Silver, passion fruit,
champagne float

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy, Patrón
Citrónge, lime juice, agave

PALOMA 15

Casa Noble Crystal organic tequila,
grapefruit, lime, Sierra Mist, agave

COCO VERDE 17

Casamigos Reposado, coconut,
Ancho Reyes verde, nutmeg

SANGRIA 12 / 46

Brandy, citrus, seasonal fruit,
available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 14

Whaler's Dark Rum, ginger beer, lime

MAI TAI 15

Plantation Pineapple Rum, Curaçao,
lime, orgeat, bitters

PINEAPPLE EXPRESS 17

El Silencio Mezcal swizzle,
spicy pineapple

NEGRONI 15

Beefeater Gin, Campari, Carpano Antica

OLD FASHIONED 16

Four Roses Bourbon, bitters, orange twist

BEERS 8

Lagunitas IPA

Heineken

Ballast Point

Blue Moon

Sculpin IPA

Bud Light

Modelo Especial

Coors Light

Modelo Negra

Michelob Ultra

Corona

Buckler N/A

Corona Light

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy, 187 ml* 10 /

Domaine Chandon, *Brut Classic, Napa Valley, 187 ml* 15 /

Piper Sonoma, *Brut, Sonoma* / 37

Domaine Chandon Étoile Rosé, *Napa Valley* / 55

Domaine Carneros, *Brut, 2015, Napa Valley* / 60

Taittinger, "a' Reims," *Brut, Napa Valley* / 99

Veuve Clicquot, *Brut, "Yellow Label," Champagne* / 100

Dom Pérignon Brut, *Champagne* / 340

Louis Roederer, "Cristal," *Brut, 2009, Champagne* / 375

Perrier-Jouët Belle Epoque, *Brut, Champagne* / 445

ROSÉ

Domaine de Cala, 2018, *Coteaux de Varois, France* 12 / 48

Château Minuty, 2019, *Côtes de Provence, France* 16 / 58

RIESLING

Trimbach, 2017, *Alsace, France* 13 / 52

PINOT GRIGIO

Masi, "Masianco," 2018, *Italy* 12 / 48

Santa Margherita, *Pinot Grigio, 2018, Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2018, *Marlborough, New Zealand* 12 / 48

Daou, 2019, *Paso Robles* 15 / 53

Pascal Jolivet, "Sancerre," 2018, *France* 16 / 64

Twomey Estate, 2018, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2017, *Sonoma Coast* 16 / 60

Louis Jadot, "Pouilly-Fuissé," 2018, *France* 19 / 76

Daou, 2018, *Paso Robles* 13 / 46

Educated Guess, 2017, *Napa Valley* 17 / 60

PINOT NOIR

La Crema Winery, 2017, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2016, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, *Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, Merlot, 2017, *Napa Valley* 15 / 56

RHONE BLENDS

Delas, "Côtes du Rhône," 2017, *France* 12 / 48

E. Guigal, *Crozes-Hermitage, Syrah, 2016, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2017, *Paso Robles* 12 / 48

Daou "Reserve," *Paso Robles* 30 / 105

Daou, Cabernet, 2018, *Paso Robles* 16 / 57

Chateau Paveil de Luze, *Cabernet Blend, 2015, France* 19 / 72

CHAMPAGNE & — SPARKLING WINE

BUBBLES

- Lunetta Prosecco, *Brut, Italy, 187 ml* 10 /
Domaine Chandon, *Brut Classic, Napa Valley, 187 ml* 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Domaine Chandon Étoile Rosé, *Napa Valley* / 55
Domaine Carneros, *Brut, 2015, Napa Valley* / 60
Taittinger, “a’ Reims,” *Brut, Napa Valley* / 99
Veuve Clicquot, *Brut, “Yellow Label,” Champagne* / 100
Dom Pérignon Brut, *Champagne* / 340
Louis Roederer, “Cristal,” *Brut, 2009, Champagne* / 375
Perrier-Jouët Belle Epoque, *Brut, Champagne* / 445

WHITE WINE —

ROSÉ

- Domaine de Cala, *2018, Coteaux de Varois, France* 12 / 48
Château Minuty, *2019, Côtes de Provence, France* 16 / 58

RIESLING

- Trimbach, *2017, Alsace, France* 13 / 52

PINOT GRIGIO

- Masi, “Masianco,” *2018, Italy* 12 / 48
Santa Margherita, *Pinot Grigio, 2018, Italy* 15 / 60

SAUVIGNON BLANC

- Kim Crawford, *2018, Marlborough, New Zealand* 12 / 48
Daou, *2019, Paso Robles* 15 / 53
Pascal Jolivet, “Sancerre,” *2018, France* 16 / 64
Twomey Estate, *2018, Napa & Sonoma County* 19 / 67

CHARDONNAY

- Sonoma-Cutrer, “Russian River Ranches,” *2017, Sonoma Coast* 16 / 60
Louis Jadot, “Pouilly-Fuissé,” *2018, France* 19 / 76
Patz & Hall, Hyde Vineyard, *Carneros, 2016* / 98
Educated Guess, *2017, Napa Valley* 17 / 60
Cakebread Cellars, *2017-18, Napa Valley* / 99
Far Niente, *Napa Valley, 2018* / 125
Merryvale, “Silhouette,” *2015, Napa Valley* / 145
Daou, *2018, Paso Robles* 13 / 46
Ridge Estate, *2018, Central Coast* / 165

RED WINE

PINOT NOIR

La Crema Winery, 2017, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2016, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

En Route, 2017, "Le Pommiers," *Russian River Valley* / 175

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, *Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, Merlot, 2017, *Napa Valley* 15 / 56

BURGUNDY

Domaine Faiveley, "Gevrey-Chambertin," 2016, *Burgundy, France* / 115

RHONE BLEND

Delas, "Côtes-du-Rhône," 2017, *France* 12 / 48

E. Guigal, Crozes-Hermitage, Syrah, 2016, *France* 15 / 60

ITALIAN RED

Masi, "Costasera Amarone," 2013/2015, *Veneto* / 115

Tignanello Marchesi Antinori, 2016, *Tuscany* / 225

Ornellaia, "Tenuta Dell'Ornellaia," 2014, *Tuscany* / 360

Gaja, "Barbaresco," 2013, *Piedmont* / 415

Gaja, "Costa Russi" Barbaresco DOCG, 2013, *Piedmont* / 625

CABERNET SAUVIGNON

Shadow Ridge, 2017, *Paso Robles* 12 / 48

Daou, 2018, *Paso Robles* 16 / 57

Daou "Reserve," *Paso Robles* 30 / 105

Chateau Paveil de Luze, Cabernet Blend, 2015, *France* 19 / 72

Groth, 2014, *Oakville, Napa Valley* / 115

Jordan, 2014, *Alexander Valley* / 117

Cakebread Cellars, 2017, *Napa Valley* / 174

Nickel & Nickel, "C. C. Ranch," 2016, *Napa Valley* / 180

Chimney Rock, "Tomahawk Vineyard," 2015, *Stags Leap District* / 225

Far Niente, 2017, *Napa Valley* / 270

Caymus Vineyards, "Special Selection", 2014, *Napa Valley* / 325

Heitz Cellar, Martha's Vineyard, 2009/2013, *St. Helena* / 349

Quintessa, Rutherford, 2014, *Napa Valley* / 360

Dariouh "Darius II," 2013, *Napa Valley* / 475

Kayli Morgan Vineyard, "Hundred Acre," *Napa Valley*, 2014 / 690

Silver Oak, 2015, *Alexander Valley* / 198

INTERESTING REDS

Joseph Phelps, "Insignia," 2015, *Napa Valley* / 390

Casa Lapostolle "Clos Apalta," 2012, *Chile* / 195

Dominus Estate, "Dominus," 2014, *Napa Valley* / 395

Pahlmeyer, 2015, *Napa Valley* / 360

St. Supery, "Elu," 2013, *Meritage, Napa Valley* / 144

Justin "Isosceles," 2016, *Meritage, Paso Robles* / 145

Opus One, 2013-14 *Meritage, Napa Valley* / 510

Paraduxx, 2015, *Napa Valley* / 90

Daou Estate, "Soul of the Lion," 2016, *Paso Robles* / 275

Daou, "The Pessimist," 2014, *Paso Robles* / 90

Daou, "The Body Guard," 2017, *Paso Robles* / 150

BORDEAUX

Château Palmer, 2014, *France* / 620

Château Mouton Rothschild, 2010, *France* / 1,400

Château Latour, 2005, *France* / 1,600

MEZCAL

DEL MAGUEY VILLAGES

Chichicapa 24
San Pablo Ameyaltepec 38
Wild Papalome 38
Wild Tepextate 38
Espadin Especial 38
Pechuga 60
Crema de Mezcal 14
San Luis Del Rio 38
Wild Jabali 38
Madrecuixe 38
Minero 38
San Jose Rio Minas 38
Arroqueno 38

San Luis del Rio Azul 38
Tobala 38
Santo Domingo Albarradas 24
Vida 14

OTHER MEZCAL

El Silencio 11
Verde Momento 14
Banhez Joven 15
Montelobos Joven 26
Nuestra Soledad San Baltazar 18
Yuu Baal Pechuga 24
Fidencio Clásico 16

TEQUILA

SILVER

Asombroso 38
Casa Noble 12
Casamigos 14
Casa Dragones Joven 75
Jose Cuervo 20
Reserva De La Familia Platino
Don Julio 17
Herradura 12
Patrón 16
Patrón Roca 16
Patrón Gran Platinum 55
Partida 17
Siete Leguas 16

REPOSADO

Casa Noble 16
Casamigos 15
Clase Azul 30
Don Julio 18
Herradura 14
G4 20
Maestro Dobel 14
Partida 30
Patrón 18
Patrón Roca 20
Peligroso 12
Siete Leguas 18

AÑEJO

Asombroso 60
Casa Noble 18
Casamigos 17
Jose Cuervo 40
Reserva De La Familia Extra Añejo
Don Julio 20
Don Julio 21
70th Anniversary
Don Julio 1942 45
Don Julio Real 95
Herradura 16
Maestro Dobel 22
Patrón 20
Patrón Roca 30
Patrón 90
Gran Piedra Extra Añejo
Partida 30
Partida 98
Elegante Extra Añejo
Peligroso 14
Rey Sol 70
Extra Añejo
Siete Leguas 20
Siete Leguas 75
Extra Añejo
Tapatio 50
Gran Extra Añejo

SPIRITS

VODKA

Tito's 9
Ketel One 11
Grey Goose 12

GIN

Beefeater 8
Hendrick's 14
Bombay Sapphire 12

WHISKY, BOURBON & RYE

Buffalo Trace 9
Bulleit Bourbon 9
Bulleit Rye 9
Eagle Rare 10 year 12
Four Roses 8
Jameson 9
Jack Daniel's 10
Michter's Bourbon 16
Michter's Single Barrel Rye 16
Maker's Mark 11
Woodford Reserve 14
Templeton Rye 14
Knob Creek 14
High West Rendezvous 25
WhistlePig 25

RUM

Appleton Estate 14
Rhum JM 9
Plantation Pineapple 16
Cruzan 8
Whaler's 8

SCOTCH

Dewar's white label 12
Glenlivet 12 Year 14
Glenfiddich 15 Year 9
J&B 8
Johnnie Walker Black Label 14
Johnnie Walker Blue Label 45
Lagavulin 16 Year Islay 30
Macallan 12 Year 22
Macallan 18 Year 70

BRANDY, COGNAC AND LIQUERS

Christian Brothers 8
Martell Cordon Bleu 45
Hennessy 15
Remy Xo 55
Ancho Reyes Verde 14
Ancho Reyes Chili 14
Campari 10
Aperol 10
Carpano Antica 10
Bailey's 9
Chambord 12
Cynar 10
Kahlua 9
Romana Sambuca 12

BEER

Lagunitas IPA	Corona	Coors Light
Ballast Point	Corona Light	Michelob Ultra
Sculpin IPA	Heineken	Buckler N/A
Modelo Especial	Blue Moon	
Modelo Negra	Bud Light	

DESSERT WINE

Dolce, Far Niente	30 / 140
Château d'Yquem, 2016, Sauternes Blend	50 / 475
Sandeman, 30 Year, Tawny Port	21 / 200
Taylor Fladgate, 20 Year, Tawny Port	15 / 120
Dow's, 2003, Vintage Port	20 / 195