

BREAKFAST

SEASONAL FRUIT

almonds, mint, agave 10

SMOKED SALMON TOSTADAS

crema, pickled red onion, capers, chives 20

YOGURT & GRANOLA

seasonal fruit, straus whole milk yogurt, coconut, agave 15

CHILAQUILES*

crispy tortilla strips, two eggs, avocado, pico de gallo,
brisas sauce, sour cream, cotija cheese 23

HUEVOS RANCHEROS*

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

CRAB SCRAMBLE

scallions, crème fraîche, crispy potatoes, fresh corn tortillas 30

OMELET AL PASTOR

salsa verde, crema, onion, cilantro, crispy potatoes 23

FILET & EGGS*

filet mignon, two eggs, bacon, crispy potatoes 46

ASPARAGUS OMELET

asparagus, peppadew, goat cheese, avocado,
cilantro, crispy potatoes 21

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

EGGS BENEDICT

served on our freshly made english muffins with two poached eggs,
hollandaise & crispy potatoes

FLORENTINE*

cream of spinach 26

LOBSTER*

butter poached lobster, avocado 49

SMOKED SALMON*

thinly sliced 32

TRADITIONAL*

smoked ham 30

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 4

JUICE 4

COFFEE 4

ESPRESSO 5

CAPPUCCINO 5

SOFT DRINKS 4

— COCKTAILS —

BOTTOMLESS MIMOSAS 15
grapefruit or orange juice

THE VICTOR HUGO 14
Beefeater Gin, Aperol, lemon juice

APEROL SPRITZ 14
Aperol, Las Brisas Brut, soda water

MEXICO 70 15
Pueblo Viejo Blanco, fresh lime juice, agave,
Las Brisas Brut

GIN FIZZ* 14
Beefeater Gin, lemon juice, egg white

THE DANTE 15
Casa Noble Crystal organic tequila, pomegranate, lime

BLOODY MARY 13
Absolut Peppar, tomato, peppers, spices

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

*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

Pueblo Viejo Blanco, lime juice, agave +15
pitcher +52

PALOMA

Casa Noble Crystal organic tequila, grapefruit, lime, Sierra Mist, agave +16

THE VICTOR HUGO

Beefeater Gin, Aperol, lemon juice +14

THE DANTE

Casa Noble Crystal organic tequila, pomegranate, lime +15

FOR THE TABLE

AN ASSORTMENT OF SEASONAL FRESH FRUIT & PASTRIES

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 +6

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

FILET & EGGS*

filet mignon, two eggs, bacon, crispy potatoes +12

CHEESEBURGER*

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

EGGS BENEDICT

served on our freshly made english muffins with two poached eggs, hollandaise & crispy potatoes

FLORENTINE*

cream of spinach

LOBSTER*

butter poached lobster, avocado +15

SMOKED SALMON*

thinly sliced +8

TRADITIONAL*

smoked ham +6

DESSERT

choice of one

TRIO OF SORBET

coconut, mango, pineapple

TRADITIONAL FLAN

with seasonal fruit

*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.

LAS BRISAS MARGARITA 15 / 52
Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52
Pueblo Viejo Blanco,
fresh lime, agave, chili tincture

THE VICTOR HUGO 14
Beefeater Gin, Aperol, lemon juice

ACAPULCO STYLE 18
Patrón Silver, passion fruit,
champagne float

THE DANTE 15
Casa Noble Crystal tequila,
pomegranate, lime

GIN FIZZ* 14
Beefeater Gin, lemon juice, egg white

PALOMA 16
Casa Noble Crystal organic tequila,
grapefruit, lime, Sierra Mist, agave

MEXICO 70 15
Pueblo Viejo Blanco, fresh lime juice,
agave, Las Brisas Brut

APEROL SPRITZ 14
Aperol, Las Brisas Brut, soda water

SALTY DOG 14
Tito's Vodka, fresh squeezed
grapefruit juice, salted rim

COCO VERDE 18
Casamigos Reposado, coconut,
Ancho Reyes Verde, nutmeg

NEW YORK SOUR 15
Four Roses Bourbon, lemon juice,
simple syrup, red wine float

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


BEERS 9

*Ballast Point
Sculpin IPA
Buckler N/A
Bud Light
Blue Moon
Coors Light
Corona*

*Corona Light
Heineken
Lagunitas IPA
Michelob Ultra
Modelo Especial
Modelo Negra*

BUBBLES *split / bottle*

Mionetto Prosecco, Brut, Italy, 187 ml 12 /
Domaine Chandon, *Brut Classic, Napa Valley*, 187 ml 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Nicolas Feuillatte, "Réserve Exclusive Rosé," *Champagne* / 160
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, 2012, Champagne* / 375
Perrier-Jouët Belle Epoque, *Brut, Champagne* / 445

ROSÉ

The Landing, 2020, *Bay of Islands, New Zealand* 15 / 54
Domaine de Cala, 2019, *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," 2019, *Italy* 12 / 48
Santa Margherita, 2019, *Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2020, *Marlborough, New Zealand* 12 / 48
Daou, 2019, *Paso Robles* 15 / 53
Pascal Jolivet, "Sancerre," 2019, *France* 16 / 64
Twomey Estate, 2019, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2018, *Sonoma Coast* 16 / 60
Louis Jadot, "Pouilly-Fuissé," 2019, *France* 19 / 76
Daou, 2019, *Paso Robles* 13 / 46
Educated Guess, 2017, *Napa Valley* 17 / 60

PINOT NOIR

La Crema Winery, 2018, *Sonoma Coast* 15 / 60
Ken Brown Wines, 2018, *Santa Barbara* 18 / 72
Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," *Malbec, 2018, Mendoza, Argentina* 12 / 48
Trefethen Family Vineyards, *Merlot, 2018, Napa Valley* 15 / 56

RHONE BLENDS

The Landing, Syrah, 2019, *Bay of Islands, New Zealand* 26 / 95
Delas, "Côtes du Rhône," 2017, *France* 12 / 48
E. Guigal, *Crozes-Hermitage, Syrah, 2017, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, *Cabernet, 2018, Paso Robles* 12 / 48
Daou "Reserve," 2018, *Paso Robles* 30 / 105
Daou, *Cabernet, 2019, Paso Robles* 16 / 57
Chateau Paveil de Luze, *Cabernet Blend, 2016, France* 19 / 72

LUNCH MENU

SPECIALTY COCKTAILS

LAS BRISAS MARGARITA

Pueblo Viejo Blanco,
lime juice, agave 15
pitcher 52

CADILLAC MARGARITA

Casamigos Reposado,
Grand Marnier, lime
juice, agave 17
pitcher 56

SPICY MARGARITA

Pueblo Viejo Blanco,
lime, agave,
chili tincture 15
pitcher 52

MAI TAI

Plantation Pineapple
Rum, Curaçao, lime,
orgeat, bitters 16

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 19

BLACK BEAN & MANGO TOSTADA

sweet mango salsa, black beans,
serrano chile, avocado 16

CORN MOUSSE TOSTADA

celery, cilantro, red onion 13

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 15

CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado,
crispy tortilla 18

CRAB & ENDIVE SALAD

avocado, mango, lime, fish sauce 27

KALE SALAD

pepitas, avocado, cotija cheese 17

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 22

SEAFOOD CÓCTEL

shrimp, crab, avocado,
tostaditas, tomato-citrus sauce 25

WHITE SHRIMP & CRAB CEVICHE*

aguachile verde, pickled red
onion, avocado 20

ENTRÉES

SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice, white wine garlic sauce 42

HALIBUT VERACRUZ

tomato broth, capers, olives, rice 50

SEARED SALMON

celery root purée, fried chile brussels sprouts,
pickled fresno 42

BUTTER POACHED LOBSTER

potato-chile gratin, corn, paprika 59

STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice 38

CHEESEBURGER*

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

ROASTED CHICKEN

crispy potatoes, chile, lime 37

FILET OF BEEF*

mole-potato purée, charred scallion 56

FOR TWO

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

'CONTRAMAR'

whole grilled fish, red chile-parsley
marinade 75

MAINE LOBSTER

cilantro butter, lemon 130
(3.5 - 4lb)

DRY-AGED PRIME RIBEYE*

spicy broccoli 155
(28oz)

TACOS

GRILLED ROCKFISH

cabbage, radish,
chipotle mayo 21

ROASTED CHICKEN

salsa christopher,
pea hummus, white sesame,
crispy chicken skin 20

MAITAKE MUSHROOM

avocado, guajillo,
pickled carrots, cotija 19

PORK BELLY

chile glaze, tomatillo
relish, shallots 21

SIDES

escabeche 6 • rice & beans 9 • french fries 8 • fresh corn tortillas 7 • green bean tempura 12
asparagus 10 • chipotle-agave glazed carrots 11 • fried chile brussels sprouts 14

COCKTAILS

LAS BRISAS MARGARITA 15 / 52

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco, fresh lime,
agave, chili tincture

THE CITRÓNGE MARGARITA 16

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 17 / 56

Casamigos Reposado, Grand Marnier,
lime juice, agave

ACAPULCO STYLE 18

Patrón Silver, passion fruit,
champagne float

LAGUNA PEARL 19

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

PALOMA 16

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

COCO VERDE 18

Casamigos Reposado, coconut,
Ancho Reyes Verde, nutmeg

SANGRIA 13 / 47

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

SALTY DOG 14

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 15

Whaler's Dark Rum, ginger beer, lime

MAI TAI 16

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 9

Ballast Point
Sculpin IPA

Buckler N/A

Bud Light

Blue Moon

Coors Light

Corona

Corona Light

Heineken

Lagunitas IPA

Michelob Ultra

Modelo Especial

Modelo Negra

WINES glass | bottle

BUBBLES split / bottle

Mionetto Prosecco, Brut, Italy, 187 ml 12 /

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

Piper Sonoma, *Brut, Sonoma* / 37

Nicolas Feuillatte, "Réserve Exclusive Rosé," *Champagne* / 160

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, 2012, Champagne* / 375

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

ROSÉ

The Landing, 2020, *Bay of Islands, New Zealand* 15 / 54

Domaine de Cala, 2019, *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," 2019, *Italy* 12 / 48

Santa Margherita, 2019, *Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2020, *Marlborough, New Zealand* 12 / 48

Daou, 2019, *Paso Robles* 15 / 53

Pascal Jolivet, "Sancerre," 2019, *France* 16 / 64

Twomey Estate, 2019, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2018, *Sonoma Coast* 16 / 60

Louis Jadot, "Pouilly-Fuissé," 2019, *France* 19 / 76

Daou, 2019, *Paso Robles* 13 / 46

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

PINOT NOIR

La Crema Winery, 2018, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2018, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," *Malbec, 2018, Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, *Merlot, 2018, Napa Valley* 15 / 56

RHONE BLENDS

The Landing, Syrah, 2019, *Bay of Islands, New Zealand* 26 / 95

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

E. Guigal, *Crozes-Hermitage, Syrah, 2017, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, *Cabernet, 2018, Paso Robles* 12 / 48

Daou "Reserve," 2018, *Paso Robles* 30 / 105

Daou, *Cabernet, 2019, Paso Robles* 16 / 57

Chateau Paveil de Luze, *Cabernet Blend, 2016, 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 19

**BLACK BEAN & MANGO
TOSTADA**

sweet mango salsa, black beans,
serrano chile, avocado 16

CORN MOUSSE TOSTADA
celery, cilantro, red onion 13

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 15

CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado,
crispy tortilla 18

CRAB & ENDIVE SALAD

avocado, mango, lime, fish sauce 27

KALE SALAD

pepitas, avocado, cotija cheese 17

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 22

SEAFOOD CÔCTEL

shrimp, crab, avocado,
tostaditas, tomato-citrus sauce 25

**WHITE SHRIMP
& CRAB CEVICHE***

aguachile verde, pickled red
onion, avocado 20

ENTRÉES

SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice, white wine garlic sauce 42

SEARED SEA SCALLOPS

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

HALIBUT VERACRUZ

tomato broth, capers, olives, rice 50

SEARED SALMON

celery root purée, fried chile brussels sprouts,
pickled fresno 42

MEDITERRANEAN BRANZINO

pan seared, roasted parsnip, swiss chard 46

BUTTERNUT SQUASH TAMALES

pasilla chile, queso oaxaca, guajillo sauce 34

BUTTER POACHED LOBSTER

potato-chile gratin, paprika, corn 59

STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice 38

SHRIMP & CRAB RELLENOS

guajillo sauce, queso oaxaca, black beans, rice 39

ROASTED CHICKEN

crispy potatoes, chile, lime 37

GRILLED LAMB CHOPS

chipotle-agave glazed carrots 56

FILET OF BEEF*

mole-potato purée, charred scallion 56

FOR TWO

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

'CONTRAMAR'

whole grilled fish, red chile-parsley
marinade 75

MAINE LOBSTER

cilantro butter, lemon 130
(3.5 - 4lb)

DRY-AGED PRIME RIBEYE*

spicy broccoli 155
(28oz)

SIDES

escabeche 6 • rice & beans 9 • french fries 8 • fresh corn tortillas 7 • green bean tempura 12
asparagus 10 • chipotle-agave glazed carrots 11 • fried chile brussels sprouts 14

*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

WINES glass / bottle

LAS BRISAS MARGARITA 15 / 52

Pueblo Viejo Blanco, fresh lime juice, agave

SPICY MARGARITA 15 / 52

Pueblo Viejo Blanco, fresh lime, agave, chili tincture

THE CITRÓNGE MARGARITA 16

Herradura Silver, Patrón Citrónge, lime juice, agave

CADILLAC MARGARITA 17 / 56

Casamigos Reposado, Grand Marnier, lime juice, agave

ACAPULCO STYLE 18

Patrón Silver, passion fruit, champagne float

LAGUNA PEARL 19

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

PALOMA 16

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

COCO VERDE 18

Casamigos Reposado, coconut, Ancho Reyes Verde, nutmeg

SANGRIA 13 / 47

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

SALTY DOG 14

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 15

Whaler's Dark Rum, ginger beer, lime

MAI TAI 16

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 9

Ballast Point
Sculpin IPA

Buckler N/A

Bud Light

Blue Moon

Coors Light

Corona

Corona Light

Heineken

Lagunitas IPA

Michelob Ultra

Modelo Especial

Modelo Negra

BUBBLES split / bottle

Mionetto Prosecco, Brut, Italy, 187 ml 12 /

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

Piper Sonoma, *Brut, Sonoma* / 37

Nicolas Feuillatte, "Réserve Exclusive Rosé," *Champagne* / 160

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, 2012, Champagne* / 375

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

ROSÉ

The Landing, 2020, *Bay of Islands, New Zealand* 15 / 54

Domaine de Cala, 2019, *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," 2019, *Italy* 12 / 48

Santa Margherita, 2019, *Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2020, *Marlborough, New Zealand* 12 / 48

Daou, 2019, *Paso Robles* 15 / 53

Pascal Jolivet, "Sancerre," 2019, *France* 16 / 64

Twomey Estate, 2019, *Napa & Sonoma County* 19 / 67

CHARDONNAY

Sonoma-Cutrer, "Russian River Ranches," 2018, *Sonoma Coast* 16 / 60

Louis Jadot, "Pouilly-Fuissé," 2019, *France* 19 / 76

Daou, 2019, *Paso Robles* 13 / 46

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

PINOT NOIR

La Crema Winery, 2018, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2018, *Santa Barbara* 18 / 72

Daou, 2018, *Central Coast* 19 / 67

MERLOT & MALBEC

Trapiche, "Broquel," *Malbec, 2018, Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, *Merlot, 2018, Napa Valley* 15 / 56

RHONE BLENDS

The Landing, Syrah, 2019, *Bay of Islands, New Zealand* 26 / 95

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

E. Guigal, *Crozes-Hermitage, Syrah, 2017, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, *Cabernet, 2018, Paso Robles* 12 / 48

Daou "Reserve," 2018, *Paso Robles* 30 / 105

Daou, *Cabernet, 2019, Paso Robles* 16 / 57

Chateau Paveil de Luze, *Cabernet Blend, 2016, 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.

CHAMPAGNE & — SPARKLING WINE

BUBBLES

- Mionetto Prosecco, *Brut, Italy, 187 ml* 12 /
Domaine Chandon, *Brut Classic, Napa Valley, 187 ml* 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Nicolas Feuillatte, “Réserve Exclusive Rosé,” *Champagne* / 160
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, 2012, Champagne* / 375
Perrier-Jouët Belle Epoque, *Brut, Champagne* / 445

WHITE WINE —

ROSÉ

- The Landing, 2020, *Bay of Islands, New Zealand* 15 / 54
Domaine de Cala, 2020, *Coteaux de Varois, France* 12 / 48
Château Minuty, 2020, *Côtes de Provence, France* 16 / 58

RIESLING

- Trimbach, 2019, *Alsace, France* 13 / 52

PINOT GRIGIO

- Masi, “Masianco,” 2019, *Italy* 12 / 48
Santa Margherita, 2019, *Italy* 15 / 60

SAUVIGNON BLANC

- Kim Crawford, 2020, *Marlborough, New Zealand* 12 / 48
Daou, 2020, *Paso Robles* 15 / 53
Pascal Jolivet, “Sancerre,” 2020, *France* 16 / 64
Twomey Estate, 2020, *Napa & Sonoma County* 19 / 67

CHARDONNAY

- Sonoma-Cutrer, “Russian River Ranches,” 2019, *Sonoma Coast* 16 / 60
Louis Jadot, “Pouilly-Fuissé,” 2019, *France* 19 / 76
Patz & Hall, Hyde Vineyard, 2016, *Carneros* / 98
Educated Guess, 2017/2018, *Napa Valley* 17 / 60
Cakebread Cellars, 2019, *Napa Valley* / 99
Far Niente, 2018, *Napa Valley* / 125
Merryvale, “Silhouette,” 2017, *Napa Valley* / 145
Daou, 2020, *Paso Robles* 13 / 46
Ridge Estate, 2018, *Central Coast* / 130

RED WINE

PINOT NOIR

La Crema Winery, 2018, *Sonoma Coast* 15 / 60
Ken Brown Wines, 2019, *Santa Barbara* 18 / 72
Daou, 2019, *Central Coast* 19 / 67
En Route, 2017, "Le Pommiers," *Russian River Valley* / 175
Archery Summit, 2018, *Dundee Hills, Oregon* / 220

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, 2018, *Mendoza, Argentina* 12 / 48
Trefethen Family Vineyards, Merlot, 2018, *Napa Valley* 15 / 56

BURGUNDY

Domaine Faiveley, "Gevrey-Chambertin," 2016/2017, *Burgundy, France* / 115

RHONE BLEND

Delas, "Côtes-du-Rhône," 2019, *France* 12 / 48
E. Guigal, Crozes-Hermitage, Syrah, 2018, *France* 15 / 60

ITALIAN RED

Masi, "Costasera Amarone," 2015, *Veneto* / 115
Tignanello Marchesi Antinori, 2017, *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, 2018, *Paso Robles* 12 / 48
Daou, 2020, *Paso Robles* 16 / 57
Daou "Reserve," 2019, *Paso Robles* 30 / 105
Chateau Paveil de Luze, Cabernet Blend, 2016, *France* 19 / 72
Groth, 2016, *Oakville, Napa Valley* / 115
Jordan, 2016, *Alexander Valley* / 117
Cakebread Cellars, 2017, *Napa Valley* / 174
Nickel & Nickel, "C. C. Ranch", 2018, *Napa Valley* / 180
Chimney Rock, "Tomahawk Vineyard," 2017, *Stags Leap District* / 225
Far Niente, 2015-2017, *Napa Valley* / 270
Caymus Vineyards, "Special Selection", 2015, *Napa Valley* / 325
Heitz Cellar, Martha's Vineyard, 2013, *St. Helena* / 349
Quintessa, Rutherford, 2016, *Napa Valley* / 360
Darioush "Darius II," 2014, *Napa Valley* / 475
Kayli Morgan Vineyard, "Hundred Acre," 2017, *Napa Valley* / 690
Silver Oak, 2015, *Alexander Valley* / 198

INTERESTING REDS

The Landing, Syrah, 2019, *Bay of Islands, New Zealand* 26 / 95
Joseph Phelps, "Insignia," 2017, *Napa Valley* / 390
Casa Lapostolle "Clos Apalta," 2012, *Chile* / 195
Dominus Estate, "Dominus," 2017, *Napa Valley* / 395
Pahlmeyer, 2015, *Napa Valley* / 360
St. Supery, "Elu," 2015, *Meritage, Napa Valley* / 144
Justin "Isosceles," 2016, *Meritage, Paso Robles* / 145
Opus One, 2016 *Meritage, Napa Valley* / 510
Daou Estate, "Soul of the Lion," 2016, *Paso Robles* / 275
Daou, "The Pessimist," 2018, *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 15
Casa Dragones Joven 75
Jose Cuervo 20
Reserva De La Familia Platino
Don Julio 18
Herradura 12
Patrón 16
Patrón Roca 16
Patrón Gran Platinum 55
Partida 17
Siete Leguas 16

REPOSADO

Casa Noble 16
Casamigos 17
Clase Azul 30
Don Julio 20
Herradura 14
G4 20
Maestro Dobel 14
Partida 30
Patrón 18
Patrón Roca 20
Peligroso 13
Siete Leguas 18

AÑEJO

Asombroso 60
Casa Noble 18
Casamigos 19
Jose Cuervo 40
Reserva De La Familia Extra Añejo
Don Julio 22
Don Julio 23
70th Anniversary
Don Julio 46
1942
Don Julio 95
Real
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 11
Ketel One 12
Grey Goose 13

GIN

Beefeater 10
Hendrick's 14
Bombay Sapphire 12

WHISKY, BOURBON & RYE

Buffalo Trace 10
Bulleit Bourbon 10
Bulleit Rye 10
Eagle Rare 10 year 12
Four Roses 10
Jameson 11
Jack Daniel's 11
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 10
Plantation Pineapple 16
Cruzan 10
Whaler's 9

SCOTCH

Dewar's White Label 12
Glenlivet 12 Year 15
Glenfiddich 15 Year 12
J&B 10
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 LIQUEURS

Christian Brothers 9
Martell Cordon Bleu 45
Hennessy 16
Remy XO 56
Ancho Reyes Verde 14
Ancho Reyes Chile 14
Campari 10
Aperol 10
Carpano Antica 10
Baileys Irish Cream 10
Chambord 12
Cynar 10
Kahlúa 10
Romana Sambuca 12

BEER

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

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



HAPPY HOUR

Weekdays, 3pm to 6pm

SPICED ALMONDS 3

chipotle, agave, spices

CHIPS, SALSA AND GUACAMOLE 9

made in-house daily

WHITE SHRIMP & CRAB CEVICHE* 16

aguachile verde, pickled red onion, avocado

NACHOS 11

*house-made tortilla chips, jack cheese, black beans,
guajillo sauce, pico de gallo, cotija cheese*

carne asada +5 | al pastor +4

ELOTE 7

grilled corn, chile, lime, mayo, cotija

OYSTERS*

half-dozen 19 | dozen 33

BBQ PORK SPARERIBS 15

scallions, agave-chipotle, bbq sauce

*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 10 / 44

Pueblo Viejo Blanco, lime juice, agave

SPICY MARGARITA 11 / 48

Pueblo Viejo Blanco, lime, agave, chile tincture

THE CITRÓNGE MARGARITA 12

Herradura Silver, Patrón Citrónge, lime juice, agave

CADILLAC MARGARITA 12

Casamigos Reposado, Grand Marnier, lime juice, agave

THE DANTE 9

Casa Noble Crystal organic tequila, pomegranate, lime

LAGUNA PEARL 14

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

PALOMA 10

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

SANGRIA 8 / 42

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

SALTY DOG 9

Tito's Vodka, grapefruit juice, salted rim

DARK & STORMY 9

Whaler's Dark Rum, ginger beer, lime

MAI TAI 10

Plantation Pineapple Rum, Curaçao, lime, orgeat, bitters

NEGRONI 10

Beefeater Gin, Campari, Carpano Antica

OLD-FASHIONED 11

Four Roses Bourbon, bitters, orange twist

BEER

LAGUNITAS IPA

CORONA

BUD LIGHT

**BALLAST POINT
SCULPIN IPA**

CORONA LIGHT

COORS LIGHT

MODELO ESPECIAL

HEINEKEN

MICHELOB ULTRA

MODELO NEGRA

BLUE MOON

BUCKLER N/A

WINE

CABERNET SAUVIGNON

Shadow Ridge, 2016, Paso Robles 8 / 44

CHARDONNAY

10Span, "Sierra Madre," 2016, Santa Barbara 8 / 44



KIDS MENU

for kids 12 and under

LUNCH & DINNER 12

FISH AND CHIPS

CHICKEN TENDERS

choice of french fries or fruit

QUESADILLA

choice of french fries or fruit

2 CARNE ASADA TACOS

with rice and beans

DESSERT 3

VANILLA ICE CREAM

BREAKFAST & BRUNCH 12

YOGURT AND FRUIT

2 EGGS AND BACON

with toast and side of fruit

FRENCH TOAST

