



- EXECUTIVE CHEF: JUAN NAVARRETE -

Dinner Menu

SALADS

- CHOPPED CAESAR...17**
Garlic croutons, asiago cheese (NF)
Add chicken...7
- HEARTY COBB...22**
Roasted turkey, cage-free hardboiled egg, toasted almonds, black beans, sweet red onions, heirloom cherry tomatoes, sliced avocado, crisp bacon, queso fresco, jalapeño cilantro dressing
- GREAT WAN'S TATAKI AHI...27**
Cajun blackened ahi, sliced avocado, torched heirloom tomato, furikake, organic mixed greens, wasabi vinaigrette (DF)
- MANGO & JICAMA...30**
Organic mixed greens, mango, heirloom cherry tomatoes, roasted red peppers, jicama, avocado, red onion, citrus dressing (GF, DF, NF)
- Choice of: flat iron steak or Atlantic salmon

SHARED PLATES

- BRUSSEL SPROUTS...14**
Crispy, lightly fried, tossed with honey habanero sauce (GF, NF)
- TOGARASHI EDAMAME...14**
Steamed soybeans, soy sauce, garlic, chili flakes (DF, NF)
- TRUFFLE ASIAGO FRIES...16**
Beer-battered fries tossed in asiago cheese, green scallions, truffle oil (NF)
- CHIPS & GUACAMOLE...18**
Housemade tortilla chips, local Hass avocados, tomatoes, sweet red onion, pickled jalapenos, fresh-squeezed lime juice, cilantro (GF, NF)
- BIG BOY PRETZEL...19**
Brauhaus jumbo salted soft pretzel, warm housemade Laguna Beach IPA beer cheese sauce
- WAGYU BEEF SLIDERS...19**
3 sliders on potato buns, pepper jack cheese, dill pickle, fig-scented caramelized onion
- CITRUS HOT WINGS...20**
Housemade buttermilk dressing (NF)

CRAFT HANDHELDS

- GRAB A GREEN...18**
3 grain vegetarian patty, avocado mash, pickles, arugula, served with a side organic green mix salad
- CLUBSPORT BURGER...21**
Applewood smoked bacon, sweet red onion, Vermont cheddar, smoked pepper cream sauce, arugula, served with beer-battered fries (NF)
- CHICKEN PESTO SANDWICH...20**
Grilled chicken breast, basil pesto, balsamic onions, mozzarella cheese, tomato on toasted ciabatta bread, served with a side Caesar salad
- BEER BATTERED LAGUNA FISH TACOS...20**
Oregano-lime slaw, jalapeño tartar sauce, roasted salsa fresca (NF)
- ALISO DIABLO BURGER...22**
Half-pound Angus beef patty, habanero cream sauce, pepper jack cheese, pickled jalapeños, grilled pineapple, avocado, arugula, served with Cajun fries (NF)
- MAHI MAHI BURGER...25**
Blackened mahi, chipotle lime sauce, avocado mash, arugula, tomato, pickled red onions, served with beer-battered fries (NF)
- PINSAS**
- THE OG PINSA...22**
Marinara sauce, mozzarella cheese, Italian pepperoni
- MARGHERITA...24**
Basil pesto, shredded mozzarella, cherry tomatoes, Thai basil
- CUBAN...24**
Thousand-island spread, pepper jack cheese, smoked ham, chopped pickles, olive oil

CHEF'S SIGNATURE

- PASTA IN BLANCO...21**
Casamigos Mezcal cream sauce, penne pasta, cherry tomatoes, spinach, truffle parmesan
Add chicken...7
Add blackened shrimp...10
- FISH & CHIPS...26**
Beer battered white fish, French fries, side of red cabbage coleslaw
- POKE BOWL...28**
Ahi tuna saku or tofu, edamame, seaweed, cucumber, ginger, avocado, pineapple, white rice (DF, NF)
- HERB ROASTED CHICKEN...30**
Airline chicken, hollandaise sauce, sweet potato root, garlic spinach (NF)
- ATLANTIC SALMON...32**
Lobster cream sauce, artichokes, spinach, red onions (NF)
- GRILLED BONE-IN PORK CHOP...32**
Poblano almond sauce, sweet potato root, grilled asparagus
- FLAT IRON STEAK...34**
Romesco garlic sauce, peewee potatoes, grilled asparagus (GF, DF, NF)

FIT BOWL

- CHOOSE FROM THE OPTIONS BELOW...29**
All bowls come with premixed sauteed vegetables
- | | |
|--------------------------|-------------------------------|
| SELECT ONE STARCH | SELECT ONE ONE PROTEIN |
| quinoa | fillet tips |
| white rice | blackened chicken |
| coconut rice | teriyaki chicken |
| | Jamaican chicken |

GF: GLUTEN FRIENDLY | DF: DAIRY FRIENDLY | NF: NUT FREE

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a manager. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness. 20% Group Gratuity will be added to parties of (6) persons or more. Please, no split checks on parties of 6 or more.



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Drink List

SIGNATURE COCKTAILS

- LAGUNA CANYON...17**
Don Julio Blanco, muddle jalapeno, fresh lime juice, blood orange juice, agave syrup, tajin rim
- REV32 SKINNY MARG (120 calories)...16**
Milagro silver tequila, fresh lime juice, muddled basil, agave syrup, diet ginger beer
- LOVE POTION...16**
Stoli Vodka, muddled raspberries, triple sec, fresh lime juice, grapefruit juice
- GIN-TELLIGENT...16**
Empress gin, house made lemon rosemary shrub, club soda
- BOURBON BLOOM...17**
Four roses bourbon, elderflower liqueur, fresh lemon juice, grapefruit juice, agave, bitters, edible micro flower
- DRAMA QUEEN...16**
Locals Only Vodka, fresh lemon juice, simple syrup, muddled watermelon and mint, sparkling wine
- BERRY GOOD BUZZ...16**
Ketel One, fresh lime juice, house-made blueberry syrup, starry soda
- PEARED TO PERFECTION...16**
LALO Tequila, prickly pear syrup, fresh lime juice, agave
- PETER'S OLD FASHIONED...17**
Bullet Rye, sugar, filthy black cherry, aromatic bitters, orange peel
- HIBISCUS MISTRESS...17**
Woodford bourbon, fresh lemon juice, muddled mint, house-made hibiscus syrup, simple syrup
- LOCAL SIP CODE...16**
Locals Only Vodka, cointreau, fresh lemon juice

MOCKTAIL MIXOLOGY

- PIÑA SMASH...10**
Pineapple juice, muddled mint, fresh lemon and lime juice, simple syrup
- THIRSTY HIBISCUS...10**
Hibiscus syrup, fresh lime juice, muddled mint

IMPORTED BEER

| | |
|---------------------------|---|
| Corona Extra/Light | 7 |
| Stella Artois | 7 |
| Heineken | 7 |
| Guinness Draught (14.9oz) | 8 |

DOMESTIC BEER & MORE

| | |
|---|---|
| Coors Light | 7 |
| High Noon Seltzer - Vodka or Tequila | 9 |
| Laguna Beer Company 1000 Steps IPA (16oz can) | 9 |
| Laguna Beer Company Especial Lager (16oz can) | 9 |
| Laguna Beer Company Tuava Guava (16oz can) | 9 |
| Ketel One Spritzer (3 flavors) | 9 |
| <i>Cucumber & Mint, Peach & Orange Blossom, Grapefruit & Rose</i> | |

LOCAL DRAFT

| | |
|---|------|
| Michelob Ultra | 8 |
| Stella Artois | 9 |
| Modelo Especial | 9 |
| GameCraft Otaku Japanese Style Rice Lager | 9 |
| Elysian Space Dust IPA | 9 |
| Webb's IPA | 9.50 |
| Webb's Old Sycamore Blonde | 9.50 |

ROSÉ

| | GL | BTL |
|--|----|-----|
| Paul Buisse Crémant Sparkling Rosé | 12 | 44 |
| Whispering Angel Rose, Provence France | 13 | 48 |
| Bailly Lapierre Crémant Sparkling Rosé | 14 | 49 |

BUBBLES

| | GL | BTL |
|---------------------------------|--------------|-----|
| Opera Prima Brut, Cava, Spain | 11 | 39 |
| La Marca Prosecco, Veneto Italy | 12 | 46 |
| Korbel Brut, California | 187ml splits | 13 |
| Chandon Brüt , Napa | 187ml splits | 16 |

WHITE WINE

| | GL | BTL |
|---|----|-----|
| (F) Banfi Le Rime Pinot Grigio, Tuscany Italy | 12 | 44 |
| Vina Robles Viognier, Paso Robles | 13 | 48 |
| (F) Squealing Pig Sauvignon Blanc, NZ | 13 | 48 |
| Bianchi Sauvignon Blanc, Central Coast | 13 | 48 |
| (F) Coppola Chardonnay, Sonoma | 13 | 48 |
| Sonoma Cutrer Chardonnay, Sonoma | 14 | 52 |
| Frank Family Chardonnay, Carneros | 21 | 80 |

RED WINE

| | GL | BTL |
|--|----|--------------|
| Seghesio Zinfandel, Sonoma | | 49 |
| Troublemaker Red Blend | 12 | 44 |
| Skyside Red Blend, California | 13 | 48 |
| (F) Coppola Pinot Noir, Sonoma | 13 | 48 |
| Skyside Pinot Noir, Californiaa | 14 | 52 |
| (F) Coppola Cabernet Sauvignon Sonoma | 13 | 48 |
| Justin Cabernet Sauvignon, Paso Robles | 19 | 72 |
| Austin Hope Cabernet, Paso Robles | 22 | 88 (1 litre) |
| Caymus Cabernet 2020, Napa Valley | | 140 |
| Sea Smoke TEN Pinot Noir 2019, Santa Barbara | | 140 |