

- EXECUTIVE CHEF: JUAN NAVARRETE -

# Dinner Menu

### SALADS

### **CHOPPED CAESAR...15**

Garlic croutons, asiago cheese Add chicken...**7** 

### **HEARTY COBB...19**

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...24**

Cajun blackened ahi, sliced avocado, torched heirloom tomato, furikake, organic mixed greens, wasabi vinaigrette (DF)

### MANGO & JICAMA...25

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

## CRAFT HANDHELDS

### **RENAISSANCE CLUB...16**

Applewood smoked bacon, roasted turkey, avocado mash, romaine, heirloom tomatoes, buttermilk aioli, toasted wheat bread, served with beerbattered fries

### CLUBSPORT BURGER...17

Applewood smoked bacon, sweet red onion, Vermont cheddar, smoked pepper cream sauce, arugula, and choice of one protein: all-Angus beef patty, turkey patty, grilled chicken breast, or veggie patty, served with beer-battered fries

### **ALISO DIABLO BURGER...18**

Half-pound Angus beef patty, habanero cream sauce, pepper jack cheese, pickled jalapeños, grilled pineapple, avocado, arugula, served with Cajun fries (NF)

### **BBQ BURGER...19**

Slow cooked carnitas, beef patty, crisp bacon, bbq sauce, pickled red onions, arugula, pickles, tomato (NF)

### MAHI MAHI BURGER...21

Blackened mahi, chipotle lime sauce, avocado mash, arugula, tomato, pickled red onions (NF)

### SHARED PLATES

### **BRUSSEL SPROUTS...10**

Crispy, lightly fried, tossed with honey habanero sauce (GF, NF)

### **TOGARASHI EDAMAME...10**

Steamed soybeans, soy sauce, garlic, chili flakes

#### **AGAVE WAFFLE FRIES...12**

Sweet potato fries, organic agave, blue cheese powder, chipotle lime sauce (NF)

### **BUFFALO CAULIFLOWER BITES...14**

Celery and carrot sticks, ranch dressing (NF)

### **TRUFFLE ASIAGO FRIES...14**

Beer-battered fries tossed in asiago cheese, green scallions, truffle oil (NF)

#### **BIG BOY PRETZEL...15**

Brauhaus jumbo salted soft pretzel, warm housemade Laguna Beach IPA beer cheese sauce

### **CHIPS & GUACAMOLE...16**

Housemade tortilla chips, local Hass avocados, tomatoes, sweet red onion, pickled jalapenos, fresh-squeezed lime juice, cilantro (GF, NF)

### **CITRUS HOT WINGS...17**

Celery and carrot sticks, blue cheese dressing (NF)

### **WAGYU BEEF SLIDERS...17**

3 sliders on potato buns, brie cheese, fig-scented caramelized onion

### FIT BOWL

# CHOOSE FROM THE OPTIONS BELOW...23

All bowls come with premixed seasonal veggies

### **SELECT ONE STARCH**

quinoa white rice brown rice coconut rice

### **SELECT ONE PROTEIN**

fillet tips blackened chicken teriyaki chicken Jamaican chicken

### FLATBREADS

### **MARGHERITA FLATBREAD...15**

Housemade flatbread, basil pesto, fresh buffalo mozzarella, Thai basil, tomatoes, balsamic reduction

## MEDITERRANEAN VEGGIE FLATBREAD...16

Housemade flatbread, edamame hummus, cucumbers, olives, feta cheese, red onions, cherry tomatoes, Thai basil and citrus dressing

#### **SOCAL BLT FLATBREAD...16**

Housemade flatbread, applewood smoked bacon, shredded mozzarella, baby heirloom tomatoes, arugula rockets, habanero aioli

#### **BURGER FLATBREAD...16**

Housemade flatbread, mozzarella, ground beef, shredded lettuce, dice tomato, red onions, thousand island aioli

### **CARNITAS FLATBREAD...16**

Refried pinto beans, mozzarella cheese, pickled red onions, jalapeños, crema fresca

### CHEF'S SIGNATURE

# BEER BATTERED LAGUNA FISH TACOS...17

Oregano-lime slaw, jalapeño tartar sauce, roasted salsa fresca (NF)

### **POKE BOWL...24**

Ahi tuna saku or tofu, edamame, seaweed, cucumber, ginger, avocado, pineapple, white rice (DF, NF)

### **SPICY ITALIAN SAUSAGE PASTA...23**

House made marinara sauce, penne pasta, white mushrooms, arugula, truffle parmesean

### **CAJUN SHRIMP PASTA...26**

Casamigos Mezcal cream sauce, penne pasta, cherry tomatoes, spinach, truffle parmesean

### **STEAK & FRITES...27**

10 oz. ribeye steak, black truffle salt, wedge fries, wild arugula with citrus dressing (NF)

### **HONEY HABANERO SALMON...30**

Wilted spinach, furikaki jasmine rice (DE, NE)

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



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# Drink List

SIGNATURE COCKTAILS	DOMESTIC BEER & MORE		
<b>LAGUNA CANYON FIRE16</b> Don Julio Blanco, muddle jalapeno, fresh lime juice, blood orange juice, agave syrup, tajin rim	Bud Light Michelob Ultra High Noon Seltzer - Vodka or Tequila		5 5 8
<b>REV32 SKINNY MARG</b> (120 calories)15 Milagro silver tequila, fresh lime juice, muddled basil, agave syrup, diet ginger beer	Laguna Beach Beer 1000 Steps IPA 16oz (c Rotating Craft Beer 16oz (can)	an)	8
MEZCAL FEVER15 Union Mezcal, aperol, fresh lime juice, fever tree grapefruit juice, dehydrated lime	LOCAL DRAFT Stella Artois		8
<b>BLOOD THIRST15</b> Union Mezcal, fresh lime juice, hibiscus syrup, tajin rim	GameCraft Otaku Japanese Style Rice Lager Laguna Second Reef Blonde Elysian Space Dust IPA GameCraft Doom Juice Double IPA (10oz) Rotating Mexican Lager Seasonal Draft Rotating		8.5 9
MYSTIC CHARMER15 Brother's Bond bourbon, fresh lemon juice, agave syrup, ginger ale			9 8 8 9
<b>BOURBON BLOOM15</b> Four roses bourbon, elderflower liqueur, fresh lemon juice, grapefruit juice, agave, bitters, edible micro flower	pncť	GL	BTL
<b>HIBISCUS MISTRESS16</b> Woodford bourbon, fresh lemon juice, muddled mint, hibiscus syrup, simple syrup	★ Daou Rosé, Paso Robles	10 12 14	38 46 49
LAVENDER 7514 Empress gin, fresh lemon juice, lavender syrup, sparkling wine, edible micro flower	RIIRRIFC	GL	BTL
<b>DRAMA QUEEN15</b> Tito's vodka, fresh lemon juice, simple syrup, muddled watermelon and mint, sparkling wine	Scarpetta Prosecco, Veneto, Italy	9 11 11	34 40 40
<b>BLUE THISTLE15</b> Ketel One, muddled blueberries, lavender syrup, fresh lemon juice	Chandon Brüt , Napa 187ml sı		
<b>LOVE POTION14</b> Stoli Vodka, muddled raspberries, triple sec, fresh lime juice, grapefruit juice	Banfi Le Rime Pinot Grigio, Tuscany Italy Pighin Pinot Grigio, Italy	3L 11 14 13	42 49 48
MOCKTAIL MIXOLOGY	naou Sauvignon Blanc, Paso Robles	12 13	45 48
PIÑA SMASH9 Pineapple juice, muddled mint, fresh lemon and lime juice, simple syrup		14 21	52 80
THIRSTY HIBISCUS9 Hibiscus syrup, fresh lime juice, muddled mint		GL 11	BTL
IMPORTED BEER	★ Cherry Pie Pinot Noir, California	13 14	39 48 52
Pacifico 6	Scarpetta Sangiovese Frico Rosso, Italy	10	38

★ FEATURED WINES

6

7

7

8

Corona Extra/Light

Guinness Draught (14.9oz)

Stella Artois

Heineken

Seghesio Zinfandel, Sonoma

★ Daou Cabernet Sauvignon, Paso Robles 13

Justin Cabernet Sauvignon, Paso Robles 18

The Critic Napa Valley Cabernet, Napa

45

50

52

72

12