



- EXECUTIVE CHEF: JUAN NAVARRETE -

Lunch Menu

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

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

FLATBREADS

MARGHERITA FLATBREAD...15

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

CARNITAS FLATBREAD...16

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

BURGER FLATBREAD...16

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

**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

CRAFT BURGERS

GRAB A GREEN...17

3 bean vegetarian patty, edamame
hummus spread, avocado mash,
pickles, arugula, served with a side
organic green mix salad

CLUBSPORT BURGER...17

Applewood smoked bacon, sweet
red onion, Vermont cheddar,
smoked pepper cream sauce,
arugula, served with beer-battered
fries

CHICKEN PESTO SANDWICH...18

Grilled chicken breast, basil pesto,
balsamic onions, mozzarella cheese,
tomato on toasted sourdough
bread, served with a side Caesar
salad

PB&J TURKEY BURGER...18

Jenny-o turkey patty, crisp bacon,
peanut butter and bacon jam
spread, pepper jack cheese, arugula,
tomatoes, pickles, served with Cajun
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

BBQ BURGER...19

Slow cooked carnitas, beef patty,
crisp bacon, bbq sauce, pickled red
onions, arugula, pickles, tomato,
served with beer-battered fries

MAHI MAHI BURGER...21

Blackened mahi, chipotle lime
sauce, avocado mash, arugula,
tomato, pickled red onions, served
with beer-battered fries

CHEF’S SIGNATURE

TRUFFLE ASIAGO FRIES...14

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

CHIPS & GUACAMOLE...16

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

CHICKEN QUESADILLA...16

Flour tortilla, mozzarella cheese,
grilled chicken breast, pico de gallo,
sour cream, avocado mash (NF)

RENAISSANCE CLUB...16

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

BUFFALO HOT WINGS...17

Celery and carrot sticks, blue
cheese dressing (NF)

**BEER BATTERED LAGUNA FISH
TACOS...17**

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

FISH & CHIPS...22

Beer battered white fish, French
fries, side of red cabbage coleslaw

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 parmesan

CAJUN SHRIMP PASTA...26

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

HONEY HABANERO SALMON...30

Wilted spinach, furikaki jasmine
rice (DF)

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 FIRE...16**
Don Julio Blanco, muddle jalapeno, fresh lime juice, blood orange juice, agave syrup, tajin rim
- REV32 SKINNY MARG (120 calories)...15**
Milagro silver tequila, fresh lime juice, muddled basil, agave syrup, diet ginger beer
- BE CAUTIOUS...15**
Don Julio blanco, Union Mezcal, aperol, fresh lime juice, grenadine
- GIN-TELLIGENT...15**
Empress gin, house made lemon rosemary shrub, club soda
- MYSTIC CHARMER...15**
Brother's Bond bourbon, fresh lemon juice, agave syrup, ginger ale
- BOURBON BLOOM...15**
Four roses bourbon, elderflower liqueur, fresh lemon juice, grapefruit juice, agave, bitters, edible micro flower
- HIBISCUS MISTRESS...16**
Woodford bourbon, fresh lemon juice, muddled mint, hibiscus syrup, simple syrup
- JUST PEACHY...15**
Ketel One vodka, fresh lemon juice, simple syrup, fresh basil, peach bitter, club soda
- DRAMA QUEEN...15**
Tito's vodka, fresh lemon juice, simple syrup, muddled watermelon and mint, sparkling wine
- BLUE THISTLE...15**
Ketel One, muddled blueberries, lavender syrup, fresh lemon juice
- LOVE POTION...14**
Stoli Vodka, muddled raspberries, triple sec, fresh lime juice, grapefruit juice

MOCKTAIL MIXOLOGY

- PIÑA SMASH...9**
Pineapple juice, muddled mint, fresh lemon and lime juice, simple syrup
- THIRSTY HIBISCUS...9**
Hibiscus syrup, fresh lime juice, muddled mint

IMPORTED BEER

Pacifico	6
Corona Extra/Light	6
Stella Artois	7
Heineken	7
Guinness Draught (14.9oz)	8

(F) FEATURED WINES

DOMESTIC BEER & MORE

Bud Light	5
Michelob Ultra	5
High Noon Seltzer - Vodka or Tequila	8
Laguna Beach Beer 1000 Steps IPA 16oz (can)	8
Rotating Craft Beer 16oz (can)	8

LOCAL DRAFT

Stella Artois	8
GameCraft Otaku Japanese Style Rice Lager	8.5
Laguna Second Reef Blonde	9
Elysian Space Dust IPA	9
GameCraft Doom Juice Double IPA (10oz)	8
Rotating Mexican Lager	8
Seasonal Draft Rotating	9

ROSÉ

	GL	BTL
Paul Buisse Crémant Sparkling Rosé	10	38
(F) Whispering Angel Rose, Provence France	13	48
Bailly Lapierre Crémant Sparkling Rosé	14	49

BUBBLES

	GL	BTL
Opera Prima Brut, Cava, Spain	9	34
La Marca Prosecco, Veneto Italy	12	46
Chandon Brüt , Napa	187ml splits	16

WHITE WINE

	GL	BTL
Banfi Le Rime Pinot Grigio, Tuscany Italy	11	42
Pighin Pinot Grigio, Italy	14	49
(F) Squealing Pig Sauvignon Blanc, NZ	12	45
Wairau Sauvignon Blanc, NZ	13	48
(F) Martin Ray Chardonnay, Sonoma	13	48
Sonoma Cutrer Chardonnay, Sonoma	14	52
Frank Family Chardonnay, Carneros	21	80

RED WINE

	GL	BTL
Avalon Red Blend, California	11	39
Seghesio Zinfandel, Sonoma	12	45
(F) Martin Ray Cabernet, Sonoma	13	48
(F) Martin Ray Pinot Noir, Sonoma	13	48
Skyside Red Blend, Californiaa	13	48
Skyside Pinot Noir, Californiaa	14	52
Fess Parker Pinot Noir, Santa Rita Hills	17	63
Justin Cabernet Sauvignon, Paso Robles	18	72