

citrus

FRESH GRILL

- 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

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

TRUFFLE ASIAGO FRIES...14

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

ESQUITE...15

Corn fritters with buttermilk aioli, parmesan cheese, lime tain, green onions

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

CRAFT HANDHELDS

RENAISSANCE CLUB...16

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

GRAB A GREEN...17

3 grain 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 ciabatta 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 (NF)

BBQ BURGER...19

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

MAHI MAHI BURGER...21

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

BEER BATTERED LAGUNA FISH TACOS...17

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

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

FIT BOWL

CHOOSE FROM THE OPTIONS BELOW...23

All bowls come with premixed seasonal veggies

SELECT ONE STARCH

quinoa
white rice
coconut rice

SELECT ONE PROTEIN

fillet tips
blackened chicken
teriyaki chicken
Jamaican chicken

CHEF'S SIGNATURE

PASTA IN BLANCO...18

Casamigos Mezcal cream sauce, penne pasta, cherry tomatoes, spinach, truffle parmesan
Add chicken...7
Add blackened shrimp...8

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)

AIRLINE CHICKEN BREAST...26

Slow roasted chicken breast, quinoa, sautéed broccolini

APPLEWOOD SMOKED PORK LOIN...26

Purple potato mashed, sautéed spinach and rhubarb chutney

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 (DF, NF)

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.

REV 052324

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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
Austin Hope Cabernet 2021, Paso Robles	22	88 (1 litre)
Caymus Cabernet 2020, Napa Valley	140	
Sea Smoke TEN Pinot Noir 2019, Santa Barbara	140	