

VEGETABLES

- roasted cauliflower** - jalapeño pesto, parmesan, candied lemon, bread crumbs 8.95
roasted baby beets - local goat cheese, toasted hazelnuts, wildflower honey 8.95
caramelized brussels sprouts - pancetta, modena vinegar 8.95
heirloom tomatoes - extra virgin olive oil, herbs 8.95

GREENS

- super greens** 9.95
baby kale, mizuna, shaved celery,
parmesan vinaigrette, watercress,
roasted garlic bread crumbs
- living lettuces** 10.95
living water farm greens cut to order,
organic olive oil, fresh-squeezed lemon,
toasted pumpkin seeds
- shaved vegetable salad** 11.95
petite romaine, iceberg, ricotta salata,
sunflower seeds, italian vinaigrette, quinoa
- santa monica cobb** 13.95
grilled corn, avocado, romaine, arugula,
smoked bacon, point Reyes blue cheese

CHILLED

- ahi tuna tostadas** 12.95
watermelon, thai chili, avocado, crema,
cilantro, lime, yellow corn tortilla
- beach bum ceviche** 15.95
yellowtail, avocado, aji amarillo,
fresh citrus, cucumber, cilantro,
warm tortilla chips
- daily oyster selection** MP
ask your server, half dozen/dozen

STARTERS

- baked-to-order biscuits** 8.95
poblano-honey butter
- guacamole & housemade chips** 11.95
tomato salsa, lime, jalapeño salt
- local burrata** 13.95
handmade daily by Paolo Protti to our specifications
tomato jam, arugula, grilled bread
- spicy calamari** 13.95
light tempura batter,
spicy mayo, lime
- Maryland crab cake** 15.95
blue crab hand picked today,
sautéed summer vegetables, tartar sauce

SUSHI

- spicy tuna nigiri** 12.95
crispy sushi rice, shoyu & cilantro
- hamachi and avocado maki** 13.95
serrano pepper and yuzu dressing
- tempura lobster** 16.95
scallions, bigeye tuna, spicy mayo
- a real cali roll** 17.95
alaskan king crab leg, avocado, cucumber

SEAFOOD

- grilled atlantic salmon** 25.95
wood-roasted fennel, arugula pesto,
red onion tartar sauce
- pan-seared rainbow trout** 23.95
walnuts, brown butter, lemon,
sage, potato & St. Nectaire cheese
- pan-roasted great lakes whitefish** 26.95
spring vegetables and toasted fregola
- grilled halibut** 32.95
sautéed snow peas, crispy bacon, raita

HOUSEMADE PASTAS

- gemelli & fennel sausage** 15.95
rapini, pecorino, toasted garlic
- lobster orecchiette** 23.95
local corn, chanterelle mushrooms, truffle
- spinach carbonara** 16.95
applewood bacon, sunnyside egg,
spinach fettuccine
- squid ink angel hair** 22.95
alaskan king crab, fresno chilies,
lemon, basil

THINGS WE LOVE

- wild mushroom enchilada stack** 17.95
crispy tortillas, pickled red onion &
cucumber salad, cumin-scented crema
- quinoa & forbidden black rice bowl** 17.95
green curry, local vegetables,
greens, sprouts
- roasted ½ chicken** 20.95
sautéed kale, roasted garlic,
mashed potatoes, salsa verde
- steak frites** 27.95
skirt steak, hand-cut fries,
point Reyes blue cheese
- 14 oz all natural new york strip** 38.95
fresh herb butter, pick a side

TACOS

- served with slow-cooked black beans,
cumin-scented rice, guacamole, charred tomato
salsa, tomatillo salsa and fresh corn tortillas
- ancho-marinated amish chicken** 18.95
- wood-grilled mahi mahi** 23.95
- spice rubbed seared ahi tuna** 24.95

VERY SPECIAL SANDWICHES

all sandwiches are served with choice of hand-cut french fries or a nice salad

- double-decker turkey burger** - grilled with american cheese 12.95
- classic wood-grilled hamburger** - lettuce, tomato, onion, 1000 island 13.95
- english muffin burger** - avocado, pepper jack cheese, pico de gallo 14.95
- prime rib french dip** - slow roasted, sliced to order, horseradish, natural au jus 19.95
- maine lobster roll** - housemade bun 23.95

add: bacon, egg, cheddar, american, blue, roasted poblano — add a buck

SUMMER HOUSE

SANTA MONICA®

WINES BY THE GLASS

SPARKLING

ROEDERER ESTATE - anderson valley, brut, nv - 13/52

DOMAINE CHANDON ROSÉ - "etoile," california, nv - 16/64

WHITE & ROSÉ

- ALBARIÑO - tangent, edna valley, 2013 - 10/40
- CHARDONNAY - clos la chance, monterey county, 2013 - 11/44
- VIOGNIER - opolo, central coast, 2013 - 12/48
- SAUVIGNON BLANC - the infamous goose, new zealand, 2014 - 11/44
- SAUVIGNON BLANC - stolpman, santa barbara - 13/52
- PINOT GRIS - king estate, willamette valley, 2013 - 11/44
- RIESLING - brooks winery, "audrey," willamette valley, 2013 - 13/52
- SYRAH/GRENACHE ROSE - fabre montmayou, argentina, 2014 - 10/40
- CHARDONNAY - davis bynum, oaked, russian river valley, 2012 - 14/56
- GRENACHE/CABERNET ROSÉ - impatience, provence, 2014 - 11/44

RED

- VALDIGUIÉ - cruse, napa valley, 2014 - 17/68
- MALBEC - altos las hormigas, argentina, 2013 - 11/44
- SANGIOVESE BLEND - giornata, "il campo," central coast, 2011 - 12/48
- CABERNET SAUVIGNON - michael pozzan, alexander valley, 2010 - 13/52
- PINOT NOIR - lincourt, santa barbara, 2011 - 13/52
- ZINFANDEL - bradford mt., dry creek valley, 2012 - 13/52
- MERLOT - mercer, columbia valley, 2012 - 14/56
- ZINFANDEL BLEND - ridge vineyards, "three valleys," sonoma county, 2012 - 16/64
- PINOT NOIR - abide, sonoma county, 2013 - 16/64
- CABERNET SAUVIGNON - honig, napa valley, 2012 - 22/88
- sustainable, organic or bio-dynamic winery

BOTTLED & CANNED BEER

MILLER LITE - 5
COORS LIGHT - 5
PACIFICO - 6
ANDERSON VALLEY BOONT AMBER ALE - 6
LAGUNITAS IPA - 8
METROPOLITAN FLYWHEEL LAGER - 7
FOUNDERS CENTENIAL IPA - 8
TRIPLE KARMELIET - 13
LOST COAST GREAT WHITE - 7
TWO BROTHERS PRAIRIE PATH GLUTEN FREE - 7
PABST BLUE RIBBON - 16 OZ - 5
HELL OR HIGH WATERMELON - 6
TWO BROTHERS SIDEKICK - 6

ZERO-PROOF COCKTAILS

MALIBU COOLER - passionfruit, orange - 6.95
PINEAPPLE PARADISE - 6.95
ACAI BASIL SMASH - acai berry, fresh basil, agave - 6.95
KALE LEMONADE - fresh squeezed lemon juice, agave nectar - 6.95
CUCUMBER COOLER - mint, lime, soda - 6.95

CHEF-CRAFTED COCKTAILS

BC OLD FASHIONED - few bourbon, orange peel, angostura bitters - 12
CUCUMBER COLLINS - aviation gin, northshore aquavit, fresh raspberries, cucumber - 12
BONFIRE - tequila, grapefruit, spice, honey, peychaud's - 12
MEZCAL MULE - del maguey vida mezcal, passion fruit, ginger beer - 12
STRAWBERRY SOLSTICE - willa vodka, canton ginger, fresh strawberries, sparkling - 12
PALM FIZZ - aromatized wine, apple, lemon, prosecco, rosemary - 12

DRAFT BEER

GOOSE ISLAND GREEN LINE - 6
NORTH COAST SCRIMSHAW PILSNER - 7
REVOLUTION DOUBLE FISTED PALE ALE - 8
LAGUNITAS LIL SUMPIN SUMPIN - 8
BELL'S SEASONAL - 7

SEASONAL ROTATING DRAFT:
OFF COLOR TROUBLESOME - 8

BEER OF THE MONTH - 7

SEASONAL CIDER - 7