

LIGHT

ARUGULA SALAD

grilled nectarines, roasted beets, blackberry, blue cheese crumble, strawberry-wine vinaigrette 13

SESAME SEARED AHI SALAD*

fresh sesame crusted ahi tuna, spring mix, cherry tomatoes cucumber, red onions, carrots, red radish, balsamic vinaigrette 17

CAESAR SALAD

california romaine, shaved parmesan, house-made crouton, caesar dressing 11

BLACKENED SALMON TACOS

orange coleslaw, pickle red onion, radish, aioli, cilantro 18

TUNA WRAP*

sushi grade ahi tuna, arugula, avocado, carrots, cucumber, balsamic glaze, tomato tortilla, with side of wonton chips 17

ADD TO ANY SALAD: CHICKEN +5 / CARNE ASADA +7 / SALMON +8 MAKE IT A WRAP // +2

CLASSIC

GARDEN FLATBREAD

squash blossom, cherry tomatoes, red onion, green pepper, mushrooms, ricotta cheese, garlic butter, balsamic glaze 14

SAN DIEGO BURRITO

grilled certified angus skirt steak, house pork beens, pico de gallo, guacamole, roasted salsa flour tortilla, with side of house tortilla chips - GF tortilla available 16

CALIBURGER

half pound certified angus beef, monterey jack, roasted california pepper, caramelized onion, spring mix, chipotle aioli with side of fries or tots 18

SWIM CLUB

citrus marinade chicken breast, lettuce, tomatoes, bacon, avocado, aioli, ciabatta 16

CILANTRO PESTO PASTA

cherry tomatoes, squash, mushrooms, bell pepper, cavatappi - GF pasta available 14

SIDES: FRIES, TOTS, OR HOUSE SALAD +6

SWEET

MEXICAN CHOCOLATE BROWNIE

vanilla ice cream, chocolate drizzle 8

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS

WINE, BEER & LIBATIONS

BUBBLES

Zonin, Brut Rose Split, Italy---10
Ruffino, Prosecco Split, Italy---10
Ruffino, Prosecco, Italy---/44
Charles Lafitte, Rose, France--13/50
Campo Viejo, Cava Rose, Spain---/55
Nicolas Feuillatte, Reserve Brut, Chouille-France---90

WHITE

Santa Christina, Pinot Grigio, Italy--11/40
Hess Select Chardonnay, Monterey County--11/40
Fess Parker Riesling, Santa Barbara--12/44
Vina Sanzo Verdejo, Rueda Spain--12/44
Ferrari Carano, Fume Blanc, North Coast--13/50
Kieu Hoang, Sauvignon Blanc, Napa Valley--13/50
Fleurs de Prairie, Rose, France--14/52
Franciscan Chardonnay, Napa/Monterey---45
Kieu Hoang Chardonnay, Napa Valley---50
Hess Allomi Chardonnay, Napa Valley---55
Kim Crawford, Sauvignon Blanc, New Zealand---60
Stag's Leap Cellars, KARIA Chardonnay, Napa Valley---80
Cutrer Chardonnay, Russian River Ranches, Sonoma---90
Cakebread Cellars, Chardonnay, Napa Valley---95

RED

Luigi Bosca, Malbec, Mendoza, Argentina--11/40
Mark West, Pinot Noir, Santa Lucia Highlands, Oakville--13/50
St. Francis, Merlot, Sonoma County--13/50
Kieu Hoang, Pinot Noir, Napa Valley---55
Le Croci, Barbera de Asti, Italy---55
Nickel & Nickel, Syrah, Russian River Valley, Oakville---90
Orin Swift Machete, Petite Syrah, Grenache, St. Helena---115
Orin Swift Papillon, Bordeaux, St. Helena---150

DRAFT

PINT - - 8

Ask your server for the rotating draft list

COCKTAILS

BLOOD ORANGE MARGARITA--13
milagro silver tequila, solerno, lime, blood orange puree
SPA REFRESHER--13
tito's, house-infused cucumber, mint and orange syrup, lime
PARADISO--12
rumhaven coconut rum, fresh watermelon juice, lime
STRAWBERRY BASIL GIMLET--12
refreshing vodka gimlet with a hint of elderflower
MISSILE CRISIS--13
caribbean rum, passionfruit, bitters, orgeat, tiki juice
SHORT FUSE--15
Chamomile infused rye whiskey, Campari, lemon, raw sugar
EL DIABLO--12
Blanco tequila, ginger beer, giffard mure, lime

CANNED

BREW

- - 8
Thorn Brewing-Barrio Baja Style Lager
Stone Brewing-Buenaveza, Salt & Lime Lager
Stone Brewing-IPA
Ballast Point Brewing-Sculpin IPA
Hess Brewing-Claritas, Kolsch
Hess Brewing-Halley's Comet IPA
Sam Adams- Octoberfest, Marzen
Alesmith - Octoberfest, Marzen
St. Archer-White Ale
St. Archer-Blonde Ale

- - 7

Corona
Modelo
Heineken, Heineken 0.0
Bud, Bud Light
PBR

Truly Assorted Flavors - - 8

Kombucha - - 8
Booch Craft