

Splashes Restaurant

1555 S Coast Hwy 92651-3226 · +19493762779 · Updated: Jan 14, 2026

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ENERGIZE & REVIVE 4

Emerald Bay Smoothie \$15.00

spinach, pineapple, banana, honey, almond milk, chia seed

Seasonal Fruit

Market Berries \$19.00

Surf Citrus Parfait \$18.00

cherry, fig, pistachio granola, mint

BREADS & BOWLS 6

Muffin, Scone \$8.00

Breakfast Pastry \$12.00

butter croissant, chocolate croissant or danish

Açaí Bowl \$20.00

pistachio granola, honey, kiwi, mango, banana, hemp seed, almond butter

Irish Steel Cut Oats \$18.00

berries, banana, coconut, flax seed

California Avocado Toast \$28.00

artisan sourdough, sunny side egg, heirloom tomato, alfalfa sprouts, togarashi

House-Cured King Salmon \$27.00

pickled apple & cucumber salad, radish, citrus, horserasish yogurt, everything bagel or plain bagel

SKILLET & GRIDDLE 8

Tres Leches French Toast \$26.00

dulce de leche, dark chocolate crunch, strawberry

Meyer Lemon Huckleberry Pancakes \$26.00

honey whipped ricotta, yuzu maple

Buttermilk Pancakes \$24.00

butter, warm maple syrup

Laguna Burrito \$28.00

scrambled eggs, chorizo, crisp potato, green onion, cheddar, salsa picante

Egg White Omelet	\$28.00
roasted wild mushrooms, asparagus, tomato, goat cheese, salsa verde	
Dungeness Crab Benedict	\$33.00
focaccia, poached eggs, lemon dill hollandaise	
Splashes Breakfast	\$30.00
choice of two eggs, choice of breakfast protein, fingerling potatoes, choice of toast	
Flat Iron Steak	\$38.00
sunny side egg, roasted heirloom baby tomato, carrot top chimichurri	

ACCOMPANIMENTS 3

Breakfast Proteins	\$12.00
Pork sausage, applewood bacon or chicken sausage	
Toast, Vermont Butter & Jam	\$8.00
Wheat, White, Sourdough, Rye or Gluten Free	
Bagel & Cream Cheese	\$9.00
Plain or Everything	

SHARED PLATES 6

Truffle Frites	\$13.00
Crisp Spanish Octopus	\$19.00
Three Oysters	\$18.00
Cinnamon Roll	\$13.00
Ahi Tuna Nachos	\$17.00
Artisan Cheese Duo	\$16.00

BRUNCH SELECTIONS 15

House-Cured King Salmon	\$27.00
pickled apple cucumber salad, radish, citrus, horseradish yogurt, bagel crisps	
California Avocado Toast	\$28.00
artisan sourdough, sunny side egg, heirloom tomato, alfalfa sprouts, togarashi	
Seared Parwns & Tomato Salad	\$39.00
peach, burrata, pink peppercorn, pistachio and calamansi vinaigrette	
Grilled Chicken Wedge Salad	\$35.00
roma crunch, pickled onion, lardons, oven dried tomato, stilton blue cheese dressing	

Girl & Dug Summer Salad	\$24.00
pink lady apple, toasted pecans, cured egg yolk, strawberries, fennel, humboldt fog, ice wine vinaigrette	
Laguna Burrito	\$28.00
scrambled eggs, chorizo, crisp potato, green onion, cheddar, salsa picante	
Tres Leches French Toast	\$26.00
dulce de leche, dark chocolate crunch, strawberry	
Dungeness Crab Benedict	\$33.00
focaccia, poached eggs, lemon dill hollandaise	
Margherita Flatbread	\$27.00
marinara, local tomato, basil, mozzarella, aged parmesan	
Grass Fed Burger	\$32.00
vermont white cheddar, "S&S" sauce, peppered candy bacon, house pickles, onion brioche	
Crispy Chicken Sandwich	\$27.00
gochujang aioli, cabbage jicama slaw, harissa honey, house pickles, sesame brioche	
Flat Iron Steak	\$38.00
eggs, roasted heirloom baby tomato, carrot top chimichurri	
Seared King Salmon	\$43.00
corn purée, charred corn, iberico chorizo, purple radish, peach gel	
Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Sweet Corn Risotto	\$38.00
english pea puree, garlic creme, chanterelle mushrooms	

BEGINNINGS 4

Oyster Trio	\$18.00
strawberry champagne mignonette	
Crisp Spanish Octopus	\$32.00
forbidden rice crisp, white bean hummus, calabrian chili vinaigrette, frisée	
Ahi Tuna Crudo	\$25.00
compressed strawberry, watercress, radish, aji amarillo, sesame crunch	
Artisan Cheese Duo	\$21.00
house jam, berries, B&H honey, walnut crostini	

SOUPS & SALADS 4

Lobster Bisque	\$23.00
lobster salad, chives	

Girl & Dug Summer Salad	\$24.00
farms agnes mix, pecan, cured egg yolk, strawberry, humboldt fog, ice wine vinaigrette	
Wedge Salad	\$23.00
roma crunch, lardon, oven dried tomato, pickled onion, stilton blue cheese dressing	
Tomato & Peach Salad	\$27.00
burrata, pink peppercorn, pistachio and calamansi vinaigrette	

FLATBREADS & SANDWICHES 5

Splashes Margherita Flatbread	\$27.00
local tomato, basil, buffalo mozzarella, aged parmesan	
Chicken Sausage Flatbread	\$28.00
roasted zucchini, goat cheese, pickled fresno, mornay sauce	
Bacon & Fig Flatbread	\$28.00
balsamic glazed red onion, blue cheese sauce, arugula, lemon oil	
Grass Fed Burger	\$32.00
vermont white cheddar, "S&S" sauce, peppered candy bacon, house pickles, onion brioche	
Crispy Chicken Sandwich	\$27.00
gochujang aioli, cabbage jicama slaw, harissa honey, house pickles, sesame brioche	

ENTREES 5

Alaskan Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Seared Bristol Scallops	\$45.00
white polenta, chanterelles, english pea, carrot gel	
Seared King Salmon	\$43.00
corn puree, iberico chorizo, charred corn, purple radish, peach gel	
Flat Iron Steak Frites	\$49.00
potato frites, charred broccolini, umami butter	
Sweet Corn Risotto	\$38.00
english pea purée, garlic crème, chanterelle mushrooms	

COASTAL BEGINNINGS 12

Artisan Pullman Loaf	\$12.00
vermont creamery butter, herbs	
Tablesideside Lobster Bisque	\$23.00
maine lobster salad, chive	

Girl & Dug Summer Salad	\$24.00
farms agnes mix, pecan, cured egg yolk, strawberry, humboldt fog, ice wine vinaigrette	
Wedge Salad	\$23.00
roma crunch, lardon, oven dried tomato, pickled onion, stilton blue cheese dressing	
Tomato & Peach Salad	\$27.00
burrata, pink peppercorn, pistachio and calamansi vinaigrette	
Oyster Trio	\$18.00
champagne habanero mignonette, passion fruit pearls	
Ahi Tuna Crudo	\$34.00
compressed strawberry, purple radish, olive, watercress, aji amarillo emulsion, charcoal crisp	
Spanish Octopus	\$32.00
forbidden rice crisp, fris��e, white bean hummus, calabrian chili	
Whale's Cove Mussels	\$28.00
chicken andouille, artichoke, leek, fennel, lobster harissa broth, furikake	
Steak Tartare	\$33.00
cured olive, giardiniera, pickled mustard, roasted garlic and bone marrow aioli, rosemary focaccia	
Harbison Cheesecake	\$23.00
"raw crust", macerated berry, aged balsamic, B&H honey	
Corn & Crab Risotto	\$45.00
summer corn, parmesan, avocado yuzu mousse, tempura king crab	

FROM THE SEA 4

Seared Bristol Scallops	\$75.00
pea pur��e, violet heirloom carrot, english pea, cardamom carrot gel, saffron glass	
Grilled Swordfish	\$48.00
white polenta, artichoke, fava bean, pickled pepper, macha salsa olive oil jam	
Whole Roasted Branzino	\$56.00
brussels sprout, kimchi pur��e, sumac turmeric yogurt, blood orange vinaigrette	
Seared Alaskan Halibut	\$58.00
corn pur��e, iberico chorizo, charred corn, purple radish, peach gel	

FROM THE LAND 5

Garden Fettucine	\$36.00
green garlic pesto, roasted pepper jam, yellow tomato pomodoro, amaranth, nori crumb	
Niman Ranch Pork Chop	\$50.00
rosemary sp��tzle, charred romaine, strawberry mostarda, celery root and strawberry vinaigrette	

Colorado Rack Of Lamb	\$60.00
turmeric crêpe, caramelized onion, mustard green, cherry gel	
Filet Mignon	\$65.00
parsley root cloud, braised endive, sugar snap, black garlic demi glaze	
Jidori Chicken Roulade	\$45.00
green garlic, roasted fennel, kumquat, puffed quinoa, lemongrass jus de poulet	

SEASONAL ACCOMPANIMENTS 4

Potato Terrine	\$16.00
horseradish crème fraîche, chive dust	
Charred Broccoloni	\$18.00
shoyu and red pepper vinaigrette, crisp garlic	
Madras Curry Roasted Carrots	\$17.00
blood orange yogurt, pumpkin seed dukkah	
Roasted Wild Mushrooms	\$18.00
garlic leak purée, puffed rice	

SMALL PLATES 6

Gourmet Nut Blend	\$14.00
House Marinated Olives	\$10.00
Rosemary Grissini	
Scallop Crudo	\$24.00
chili, citrus, California Olive oil, smoked salt	
Dungeness Crab	\$25.00
onion dip, house gaufrettes	
House Cured Salmon Gravlax	\$23.00
brioche crostini, crème fraîche, caviar	
Wagyu Beef Skewer	\$24.00
charred zucchini chimichurri, pickled onion	

COCKTAILS 6

Ocean Majesty	\$18.00
berry infused empress 1908 gin, pamplemousse liqueur. rose water, citrus infusion, lemon juice	
Summer Thyme	\$19.00
ketel one citrus vodka, lemon juice, thyme liqueur, sparkling wine	

Sandia Shores	\$18.00
ocho tequila, cointreau, watermelon juice, lime juice, agave nectar, black lava salt	
Tamarindo	\$19.00
casamigos blanco tequila, tamarind syrup, agave nectar, lime juice	
American Theorem	\$21.00
bulliet rye whiskey, 10yr Bual Madiera, benedictine, black walnut bitter, orange bitters	
Night Owl	\$21.00
mr. blacks cold brew liqueur, stoli vanilla, espresso, citrus infusion, chocolate bitters	

ZERO-PROOF COCKTAILS 2

Violet Cosmos	\$17.00
seedlip garden 108, cranberry juice, citrus infusion, blue spirulina, rose water	
Frizzante	\$17.00
the spirit of Milano, grapefruit juice, citrus infusion, citra hops refresher	

CRAFT BEER 5

S.O.K. Brewery X	\$13.00
Mexican Lager	
Bounce, Brouwerj West	\$14.00
West Coast IPA	
Hazy IPA, Harland	\$14.00
Hazy IPA	
Litehouse, Embolden	\$13.00
Blonde Ale	
Ration Ale	\$8.00
Non-Alcoholic Hazy Ipa Style	

SPARKLING & WHITE WINE 10

Zardetto, Prosecco	AVAILABLE OPTIONS
Veneto, Italy, NV	6oz: \$16.00
	Btl: \$64.00
Mont Gravet Rose	AVAILABLE OPTIONS
Cinsault, Pays D'oc, France	6oz: \$15.00
	Btl: \$60.00
La Raimbauderie	\$67.00
Sancerre, Loire Valley, France	

Jacquart	AVAILABLE OPTIONS
Brut "Mosaïque" Champagne, France, NV	6oz: \$25.00
	Btl: \$100.00
Veuve Clicquot	\$78.00
Brut, Champagne, France, NV	
Barone Fini, Italy	AVAILABLE OPTIONS
Pinot Grigio, Alto Adige, Italy	6oz: \$16.00
	Btl: \$64.00
Crowded House	AVAILABLE OPTIONS
Sauvignon Blanc, Marlborough, New Zealand	6oz: \$16.00
	Btl: \$64.00
Frank Family	AVAILABLE OPTIONS
Chardonnay, Carneros, California	6oz: \$24.00
	Btl: \$96.00
Saracco	\$33.00
Moscato D'asti, Piedmont, Italy	
Mayacamas	\$70.00
Chardonnay, Mount Veeder, Napa Valley, California	

RED WINE 6

Ken Wright	AVAILABLE OPTIONS
Pinot Noir, Yamhill-Carlton, Oregon	6oz: \$25.00
	Btl: \$100.00
Catena Zapata	AVAILABLE OPTIONS
Malbec, "Lunlunta", Mendoza Argentina	6oz: \$17.00
	Btl: \$68.00
Austin Hope	AVAILABLE OPTIONS
Cabernet Sauvignon, Paso Robles, California	6oz: \$25.00
	Btl: \$133.00
Bouchard Pere & Fils	\$95.00
"Beaune de Chateau" Premier Cru, Burgundy, France	
La Serena	\$95.00
Brunello di Montalcino, Tuscany, Italy	
Kosta Browne	\$110.00
Pinot Noir, Russian River, California	

CHEF'S SELECTIONS 8

Girl & Dug Summer Salad	\$24.00
pink lady apple, toasted pecans, cured egg yolk, strawberries, fennel, humboldt fog, ice wine vinaigrette	

Spanish Octopus	\$32.00
forbidden rice crisp, fris��e, white bean hummus, calabrian chili	
Oyster Trio	\$18.00
champagne habanero mignonette	
Colorado Lamb Lollipops	\$41.00
salsa verde, pistachio crunch	
Grass-Fed Burger	\$32.00
Vermont white cheddar, "S&S" sauce, peppered candied bacon, house pickles, onion bun	
Alaskan Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Blackened Tuna Nachos	\$29.00
crisp wonton, avocado furikake, sriracha aioli, green onion, cucumber, cilantro, jalapeno, tomato, sriracha aioli	
Bacon & Fig Flatbread	\$26.00
balsamic glazed red onion, blue cheese sauce, arugula, lemon oil	

KIDS MENU 4

Cheese Flatbread	\$20.00
marinara, mozzarella cheese	
Chicken Tenders	\$18.00
choice of French fries, sauteed vegetables, or fruit	
Cheeseburger	\$21.00
choice of french fries, sauteed vegetables, or fruit	
Mac & Cheese	\$17.00
elbow pasta, cheddar fondue	

DESSERTS 6

Chocolate "Popsicle"	\$18.00
hazelnut micro sponge, gooseberry, tropical gel, hazelnut gelato	
Sweet Corn Crema Catalana	\$18.00
cornmeal streusel, blackberry, lime, blueberry gel, cr��me fraiche sorbetto	
Creme Br��l��e	\$15.00
mixed market berries	
Raspberry & Lychee Vacherin	\$18.00
pistachio lime genoa, sabl��, raspberry jam, lychee gel��e, meringue	
Basque Cheesecake	\$18.00
stone fruit medley, buckwheat crumble, apricot coulis, peach sweet tea gelato	

Ice Cream Trio	\$16.00
chef's choice	

SOFT BEVERAGES 4

Soda, Iced Tea, or Lemonade	\$5.00
Acqua Panna, Still Water	\$8.00
Italy, 1000 ml	
San Pellegrino, Sparkling Spring Water	\$8.00
Italy, 1000 ml	
Hot Coffee	\$5.00
12 oz	

SPARKLING & WHITE WINES 8

Zardetto, Prosecco	AVAILABLE OPTIONS
Veneto, Italy, NV	6 oz: \$14.00
	Btl: \$64.00
Jacquart	AVAILABLE OPTIONS
Brut "Mosaique" Champagne, France, NV	6 oz: \$25.00
	Btl: \$100.00
Veuve Clicquot	\$78.00
Brut, Champagne, France, NV	
Barone Fini	AVAILABLE OPTIONS
Pinot Grigio, Altadige, Italy	6 oz: \$16.00
	Btl: \$64.00
Crowded House	AVAILABLE OPTIONS
Sauvignon Blanc, Marlborough, New Zealand	6 oz: \$16.00
	Btl: \$64.00
Frank Family	AVAILABLE OPTIONS
Chardonnay, Carneros, California	6 oz: \$24.00
	Btl: \$96.00
Saracco	\$33.00
Moscato d Asti, Piedmont, Italy	
Mayacamas	\$70.00
Chardonnay, Mount Veeder, Napa Valley, California	

ROSÉ WINES 2

Mont Gravet	AVAILABLE OPTIONS
Rosé, Cinsault, Pays d'Oc, France	6oz: \$15.00
	Btl: \$60.00
La Raimbauderie	\$67.00
Sancerre, Loire Valley, France	

RED WINES 6

Ken Wright	AVAILABLE OPTIONS
Pinot Noir, Yamhill-Carlton,, Oregon	6oz: \$25.00
	Btl: \$100.00
Catena Zapata	AVAILABLE OPTIONS
Malbec, "Lunlunta", Mendoza Argentina	6oz: \$17.00
	Btl: \$68.00
Austin Hope	AVAILABLE OPTIONS
Cabernet Sauvignon, Paso Robles, California	6oz: \$25.00
	1 liter bottle: \$133.00
Bouchard Pere & Fils	\$95.00
"Beaune de Chateau" Premier Cru, Burgundy, France	
La Serena	\$95.00
Brunello di Montalcino, Tuscany, Italy	
Kosta Browne	\$110.00
Pinot Noir, Russian River, California	

BREAKFAST 13

Emerald Bay Smoothie	\$15.00
pineapple, banana, spinach, chia seed, almond milk, honey	
Citrus Parfait	\$18.00
cherry, fig, pistachio granola	
Açaí Bowl	\$20.00
pistachio granola, kiwi, mango, banana, hemp seed, almond butter	
California Avocado Toast	\$28.00
heirloom tomato, alfalfa sprouts, sunny side egg, togarashi	
Meyer Lemon Huckleberry Pancakes	\$26.00
honey whipped ricotta, yuzu maple	
Buttermilk Pancakes	\$25.00
maple syrup, Vermont creamery butter	
Laguna Burrito	\$28.00
scrambled eggs, mexican chorizo, cheddar cheese, green onion, crisp potato, salsa picante, fingerlings	

American Breakfast	\$35.00
choice of: two eggs, breakfast meat, fingerlings, choice of toast, choice of coffee or juice	
Egg White Omelet	\$28.00
wild mushroom, asparagus, tomato, goat cheese, salsa verde	
Irish Steel Cut Oats	\$18.00
berries, banana, coconut, flax seed	
Tres Leches French Toast	\$26.00
dulce de leche, dark chocolate crunch, strawberry	

Breakfast Pastries	AVAILABLE OPTIONS
	Butter or Chocolate Croissant: \$12.00
	Scone: \$8.00
	Fruit Danish: \$12.00
	Breakfast Muffin: \$8.00

Breakfast Sides	AVAILABLE OPTIONS
	Avocado: \$5.00
	Seasonal Fruit: \$9.00
	Breakfast Potatoes: \$9.00
	Bacon, Chicekn or Por Sausage: \$12.00

ALL DAY DINING 8

Girl & Dug Summer Salad	\$24.00
farms agnes mix, pecan, cured egg yolk, strawberry, humboldt fog, ice wine vinaigrette	
Wedge Salad	\$23.00
roma crunch, lardon, oven dried tomato, pickled onion, stilton blue cheese dressing	
Margherita Flatbread	\$27.00
marinara, local tomato, basil, mozzarella, aged parmesan	
Chicken Sausage Flatbread	\$28.00
marinara, roasted zucchini, goat cheese, pickled fresno	
Crisp Spanish Octopus	\$32.00
forbidden rice crisp, frisée, white bean hummus, calabrian chili	
Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Grass Fed Burger	\$32.00
Vermont white cheddar, "S&S" sauce, peppered candied bacon, house pickles, onion bun	
Ahi Tuna Nachos	\$29.00
crisp wonton, avocado, furikake, green onion,cucumber, cilantro, jalapeño, tomato, sriracha aioli	

SPLASHES DINNER IN YOUR ROOM 25

Artisan Pullman Loaf	\$12.00
vermont creamery butter, herbs	
Tableside Lobster Bisque	\$23.00
maine lobster salad, chive	
Girl & Dug Summer Salad	\$24.00
farms agnes mix, pecan, cured egg yolk, strawberry, humboldt fog, ice wine vinaigrette	
Wedge Salad	\$23.00
roma crunch, lardon, oven dried tomato, pickled onion, stilton blue cheese dressing	
Tomato & Peach Salad	\$27.00
burrata, pink peppercorn, pistachio and calamansi vinaigrette	
Oyster Trio	\$18.00
tomato & horseradish espuma, pickled strawberry salad	
Ahi Tuna Crudo	\$34.00
compressed strawberry, purple radish, olive, watercress, aji amarillo emulsion, charcoal crisp	
Spanish Octopus	\$32.00
forbidden rice crisp, frisée, white bean hummus, calabrian chili	
Whale's Cove Mussels	\$28.00
chicken andouille, artichoke, leek, fennel, lobster harissa broth, furikake	
Steak Tartare	\$33.00
cured olive, giardiniera, pickled mustard, roasted garlic and bone marrow aioli, rosemary focaccia	
Harbison Cheesecake	\$23.00
"raw crust", macerated berry, aged balsamic, B&H honey	
Corn & Crab Risotto	\$45.00
summer corn, parmesan, avocado yuzu mousse, tempura king crab	
Seared Bristol Scallops	\$75.00
pea purée, violet heirloom carrot, english pea, cardamom carrot gel, saffron glass	
Grilled Swordfish	\$48.00
white polenta, artichoke, fava bean, pickled pepper, macha salsa olive oil jam	
Whole Roasted Branzino	\$56.00
brussels sprout, kimchi purée, sumac turmeric yogurt, blood orange vinaigrette	
Seared Alaskan Halibut	\$58.00
corn purée, iberico chorizo, charred corn, purple radish, peach gel	
Garden Fettucine	\$36.00
green garlic pesto, roasted pepper jam, yellow tomato pomodoro, amaranth, nori crumb	
Niman Ranch Prok Chop	\$50.00
rosemary spätzle, charred romaine, strawberry mostarda, celery root and strawberry vinaigrette	

Colorado Lamb Duo	\$60.00
turmeric crêpe, caramelized onion, mustard green, cherry gel	
Filet Mignon	\$85.00
parsley root cloud, braised endive, sugar snap, black garlic demi glaze	
Jidori Chicken Roulade	\$45.00
green garlic, roasted fennel, kumquat, puffed quinoa, lemongrass jus de poulet	
Potato Terrine	\$16.00
horseradish crème fraîche, chive dust	
Charred Broccolini	\$18.00
shoyu and red pepper vinaigrette, crisp garlic	
Madras Curry Roasted Carrots	\$17.00
blood orange yogurt, pumpkin seed dukkah	
Roasted Wild Mushrooms	\$18.00
garlic leak purée, puffed rice	

KIDS BREAKFAST MENU 4

Silver Dollar Pancakes	\$15.00
pork sausage	
One Egg	\$14.00
bacon, toast	
Cheerios	\$12.00
sliced banana	
Two Egg & Cheese Omelet	\$15.00

KIDS BEVERAGES 3

Hot Cocoa	\$8.00
Hot Chocolate	\$9.00
Strawberry-Banana Milkshake	\$12.00

KIDS LUNCH & DINNER MENU 4

Cheese or Pepperoni Flatbread	\$20.00
marinara, mozzarella cheese	
Chicken Tenders	\$18.00
choice of French fries, sauteed vegetables or fruit	

Cheeseburger	\$21.00
choice of French fries, sauteed vegetables or fruit	
Mac & Cheese	\$17.00
elbow pasta, cheddar fondue	

CHEF SELECTIONS 7

Seasonal Fruit	\$18.00
citrus yogurt	
House Hummus	\$17.00
market crudité's, California EVO, pistachio dukkah, grilled pita	
Girl & Dug Summer Salad	\$24.00
pink lady apple, toasted pecans, cured egg yolk, strawberries, fennel, humboldt fog, ice wine vinaigrette	
Margherita Flatbread	\$27.00
marinara, local tomato, basil, mozzarella, aged parmesan	
Grass-Fed Burger	\$32.00
vermont white cheddar, "S&S" sauce, peppered candied bacon, house pickles, onion bun	
Alaskan Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Blackened Tuna Nachos	\$29.00
crisp wonton, avocado furikake, sriracha aioli, green onion, cucumber, cilantro, jalapeno, tomato, sriracha aioli	

KIDS 4

Cheese or Pepperoni Flatbread	\$20.00
marinara, mozzarella cheese	
Chicken Fingers	\$18.00
choice of French fries, sauteed vegetables or fruit	
Hamburger / Cheeseburger	\$21.00
choice of french fries, sauteed vegetables or fruit	
Mac & Cheese	\$17.00
elbow pasta, cheddar fondue	

DESSERT 1

Chef's Ice Cream Sandwich	\$13.00
vanilla and chocolate	

BEVERAGES 3

Soda, Iced Tea or Lemonade	\$5.00
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Apple or Cranberry Juice	\$7.00
Stumptown, Nitro Cold Brew	\$8.00

NON-ALCOHOLIC 5

Soda, Iced Tea, Lemonade	\$5.00
12oz	
Strawberry Lemonade	\$7.00
12oz	
Aqua Panna, Still Water	\$8.00
1000ML	
San Pellegrino, Sparkling Water	\$8.00
1000ML	
Hot Coffee	\$5.00
12oz	

CRAFT BEERS 5

S.O.K	\$13.00
Brewery X, Mexican Lagar	
Code Breaker	\$14.00
West Coast IPA	
Hazy IPA	\$14.00
Harland, Hazy IPA	
LITEHOUSE	\$13.00
Embolden, Blonde Ale	
Ration Ale	\$8.00
Non-alcoholic West Coast IPA	

SPARKLING WINES 3

Bisol	AVAILABLE OPTIONS
"Jeio" Prosecco, Veneto, Italy, NV	\$16.00
	\$64.00
Laurent Perrier	AVAILABLE OPTIONS
Brut "La Cuvee", Champagne, France, NV	\$29.00
	\$116.00
Veuve Clicquot	\$78.00
Brut, Champagne, France, NV	

WHITE WINES 10

Barone Fini	AVAILABLE OPTIONS
Pinot Grigio, Altadige, Italy, 2022	\$16.00
	\$64.00
Crowded House	AVAILABLE OPTIONS
Sauvignon Blanc, Marlborough, New Zealand, 2022	\$16.00
	\$64.00
Charles Krug	AVAILABLE OPTIONS
Sauvignon Blanc, Napa Valley, California	\$16.00
	\$64.00
K Vintners	AVAILABLE OPTIONS
Viognier, "Art Den Hoed", Yakima Valley, Washington	\$15.00
	\$60.00
Domaine Bourillon D'Orleans	AVAILABLE OPTIONS
Vouvray Sec, Loire Valley, France	\$16.00
	\$64.00
Torres	AVAILABLE OPTIONS
Albariño, "Pazo Das Bruxas", Rias Baixas, Spain	\$16.00
	\$64.00
Frank Family	AVAILABLE OPTIONS
Chardonnay, Carneros, California	\$24.00
	\$96.00
Manoir Du Capucin	AVAILABLE OPTIONS
Chardonnay, Macon Davayé, Bourgogne, France	18.00: \$18.00
	72.00: \$72.00
Mayacamas	\$70.00
Chardonnay, Mount Veeder, Napa Valley, California	
Vietti	\$28.00
Moscatto D'Asti, Piedmont, Italy	

LIQUID DESSERTS 3

Disznókó	\$9.00
1413 Édes Szamorodni, Tokaj, Hungary, 2018	
Sandeman	\$10.00
Tawny Port, "20 Year Old", Douro, Portugal	
Alvear	\$9.00
Pedro Ximenez, "1927 SOLERA", Jerez, Xérès, Sherry, Spain	

ITEMS 18

Oyster Trio	\$18.00
strawberry champagne mignonette	
Chef's Artisan Duo Cheese	\$17.00
house jam, berries, B&H honey, walnut crostini	
Scallop Crudo	\$24.00
chili, citrus, california olive oil, smoked salt	
Dungeness Crab and Onion Dip	\$26.00
cajun potato crips	
Ahi Tuna Nachos	\$29.00
avocado, persian cucumber, jalapeno, cilantro, tomato, furikake, sriracha aioli	
Colorado Lamb Lollipops	\$41.00
salsa verde, pistachio crunch	
Girl & Dug Summer Salad	\$24.00
farms agnes mix, pecan, cured egg yolk, strawberry, humboldt fog, ice wine vinaigrette	
Margherita Flatbread	\$27.00
marinara, local tomato, basil, mozzarella, aged parmesan	
Halibut Tacos	\$30.00
mango salsa, pickled cabbage, avocado yuzu mousse, pico de gallo, tortilla chips	
Grass Fed Burger	\$32.00
Vermont White Cheddar, onion bun, peppered candy bacon, house pickles, S&S sauce	
Crispy Chicken Sandwich	\$27.00
gochujang aioli, cabbage jicama slaw, harissa honey, house pickles	
Caviar Fries	\$30.00
truffle bone marrow aioli, crème fraîche	
Crispy Duck Wings	\$19.00
harissa honey, gochujang, pickled onion, radish	
Chocolate "Popsicle"	\$18.00
hazelnut micro sponge, gooseberry, tropical gel, hazelnut gelato	
Sweet Corn Crema Catalana	\$18.00
cornmeal streusel, blackberry, lime, blueberry gel, crème fraîche sorbetto	
Raspberry & Lychee Vacherin	\$18.00
pistachio lime genoa, sablé, rasperry jam, lychee gelée, meringue	
Crème Brulée	\$15.00
mixed market berries	
Basque Cheesecake	\$18.00
stone fruit medley, buckwheat crumble, apricot coulis, peach sweet tea gelato	

