

Pete's Sunset Grille

21500 Pacific Coast Hwy 92648-5300 · +17148454775 · Updated: Jan 14, 2026

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STARTERS 6

Chips and House-Made Salsa

AVAILABLE OPTIONS

\$8.00

Add Guacamole (Vegetarian, Gluten Free, Dairy):

\$8.00

Crispy Green Bean Fries

\$13.00

Spicy Tomato Aioli

Lemon Dill Humus

\$13.00

Seasonal Crudité, Naan

Crispy Waffle Fries

\$8.00

Sausage & Pretzel

\$13.00

Smoked Cheddar Cheese Bratwurst, Mustard, Apple Cider Braised Cabbage, Warm

Pretzel Roll

Chicken Wings *

AVAILABLE OPTIONS

(8 Pieces) Buffalo Style or Korean BBQ Dry Rub, Carrots and Celery

\$15.00

Side of Buffalo Sauce: \$1.50

SUSHI ROLLS 3

Shrimp Tempura Crunch Roll*

\$19.00

Shrimp Tempura, Crab, Avocado, Tempura Flakes, Spicy Mayo, Teriyaki Sauce

Spicy Hamachi Shrimp Tempura Roll

\$20.00

Yellowtail, Shrimp Tempura, Spicy Tuna, Garlic Chili, Cucumber, Yuzu Soy Sauce

Seared Salmon Roll*

\$20.00

Seared Salmon, Crab, Avocado, Eel Sauce, Spicy Mayo, Scallions, Fish Roe

SOUP AND SALAD 4

Creamy Tomato and Red Pepper Bisque

AVAILABLE OPTIONS

Garlic Crouton

\$10.00

Pete's Grilled Cheese: \$8.00

Mediterranean Cobb	AVAILABLE OPTIONS
Romaine, Market Greens, Za'atar Spiced Grilled Chicken, Avocado, Marinated Feta, Boiled Egg, Tomato, Red Onion, Crunchy Pita Chips, Tzatziki Vinaigrette	\$20.00
	Add a Protein: 5oz Grilled Chicken Breast:\$8.00
	Add a Protein: 6oz Grilled Salmon: \$10.00
	Add a Protein: Grilled Shrimp: \$10.00

Apple and Walnut Salad	AVAILABLE OPTIONS
Mixed Greens, Apple, Candied Walnuts, Shrosphire Blue Cheese, Apple Cider Vinaigrette	\$18.00
	Add a Protein: 5oz Grilled Chicken Breast:
	\$8.00
	Add a Protein: 6oz Grilled Salmon: \$10.00
	Add a Protein: Grilled Shrimp: \$10.00

Classic Caesar Salad	AVAILABLE OPTIONS
Chopped Romaine Hearts, Shaved Parmesan, Crunchy Garlic Croutons, Caesar Dressing	\$15.00
	Add a Protein: 5oz Grilled Chicken Breast:
	\$8.00
	Add a Protein: 6oz Grilled Salmon: \$10.00
	Add a Protein: Grilled Shrimp: \$10.00

SANDWICHES 6

Veggie Melt	\$17.00
Sautéed Mushrooms, Caramelized Onions Tomato, Smashed Avocado, Swiss and Cheddar, Tomato, Mixed Greens, Grilled Sourdough	

Buffalo Chicken Sandwich*	\$19.00
Fried Chicken Breast, Buffalo Sauce, Blue Cheese Crumble, Ranch Slaw, Toasted Brioche Bun	

Seared Ahi Sandwich*	\$20.00
Ahi Steak Seared Rare, Lettuce, Tomato, House Aioli, Warm Brioche Bun	

Cheese Burger*	AVAILABLE OPTIONS
½ Pound Grass Fed Patty, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Yellow Mustard, Toasted Brioche	\$19.00
	Substitute "Beyond Beef" Patty:
	\$2.00

Mushroom Swiss Burger	\$20.00
½ Pound Grass Fed Patty, Sautéed Mushrooms, Swiss, Lettuce, Tomato, Mayo, Grilled Brioche	

Prime Rib Sandwich*	\$23.00
Slow Cooked Rib Eye Roast, Caramelized Onions, Sauteed Mushrooms, Provolone, Mayo, Horseradish Dipping Sauce, Warm Hoagie Roll	

PETE'S ENTREES 5

Fish Tacos*	\$21.00
Fresh Seasonal Fish, Mango Slaw, Avocado Crema, Pickled Red Onion, Soft Corn Tortillas	

Salmon Poke Bowl*	\$25.00
Diced Salmon, Crab, Avocado, Cucumber, Edamame, Wakame, Pickled Daikon, Tobiko, Ohana Sauce, Sesame Seed, Green Onion, Steamed Rice, Mixed Greens	
Impossible Bolognese	AVAILABLE OPTIONS
(AVAILABLE AFTER 4PM)Orecchiette Pasta, Vegetarian Bolognese Sauce, Arugula, Parmesan, Grilled Baguette	\$22.00
	Sautéed Shrimp:
	\$10.00
	Seared Salmon: \$10.00
	Chicken Breast: \$8.00
Pacific Glazed Salmon*	\$30.00
(AVAILABLE AFTER 4PM) Grilled Salmon, Bacon Fried Rice, Roasted Broccolini	
Flat Iron Steak*	\$34.00
(AVAILABLE AFTER 4PM) 7oz Grilled Flat Iron Steak, Roasted Butternut Squash, Brussels Sprouts, Bacon, Balsamic Glaze, House-made Bourbon Steak Sauce	

MAIN 4

Cannoli Cheesecake	\$12.00
Candied Pistachios, Strawberry Sauce, Vanilla Whip, Maraschino Cherry	
Pumpkin Bread	\$12.00
Bourbon Meringue, Cranberry Compote, Pumpkin Truffle, Candied Pepitas	
Pear Roulade	\$12.00
Vanilla Sponge Cake, Dulcey Cremeau, Pear Jelly, Almond Oatmeal Streusel, Lemon Honey Whip	
Mallory's Triple Layer Torte	\$12.00
Brownie, Cheesecake, Chocolate Chip Cookie Dough, Ganache, Caramel, Vanilla Whip, Chocolate Chip Cookie Pieces	

TIKI ROOM/ELIXIRS 13

Pete's Mai Tai	\$17.00
Ten to One Light Rum, Trader Vic's Dark Rum, Orgeat Syrup, Cointreau, Lime Juice, House-Made Pineapple-Vanilla Reduction	
Singapore Sling	\$15.00
Roku Gin, Cointreau, DiSaronno Amaretto, Pineapple Juice, Fresh Citrus, Brandied Cherry Juice	
Painkiller	\$16.00
Mount Gay Black Barrel Rum, Pineapple Juice, Orange Juice, Cream of Coconut, Ground Nutmeg	
Coconut Cove	\$15.00
Titos Vodka, Cream of Coconut, Pineapple Juice, Agave Nectar, Fresh Lime Juice, Topped with Coconut Water and a Spiced Rum Float	
Pete's Palace	\$14.00
Makers Mark Bourbon, Pineapple Juice, Lemon Juice, Orange Juice, Demerara Syrup, Grenadine, Angostura Bitters	
High Tide	\$15.00
Dr. Bird Pineapple Rum, Cointreau, Lemon Juice, Pineapple-Vanilla Reduction, Honey Syrup	

Mermaid Tears	\$34.00
Bombay Sapphire Gin, Cointreau, Orgeat Syrup, Lemon Juice, Pineapple Juice, Orange Juice, Grenadine Angostura Bitters. (Shared Cocktail)	
Mexican Pipeline Margarita	\$16.00
Jalapeño infused Don Julio Blanco Tequila, Lime and Lemon Juice, Agave Syrup, Grand Marnier, Cucumber	
Offshore Breeze	\$14.00
Ketel One Vodka, Agave Syrup, Lime Juice, Cucumber, Mint	
Mezcal You Later	\$17.00
Pineapple infused Xicarú Mezcal, Raspberry Peach Grand Marnier, Grand Marnier, Lemon and Lime Juice, Agave Nectar, Tajín Rim	
Crimes of Passion	\$15.00
Botanist Gin, Passion Fruit, Lime Juice, Basil Syrup.	
Blackberry Margarita	\$16.00
Don Julio Silver Tequila, Fresh Blackberries, Agave Nectar, Lemon and Lime Juice, Lemon-Sugar-Salted Rim	
Bitters End	\$16.00
Bulleit Bourbon, Lemon Juice, Orgeat Syrup, Angostura Bitters	

SPARKLING WINE 3

Canvas, Blanc De Blanc Brut	AVAILABLE OPTIONS
	Stem: \$11.00
	Cork: \$48.00
Veuve Clicquot "Yellow Label"	\$120.00
McBride Sisters, Sparkling Brut Rosé	AVAILABLE OPTIONS
	Stem: \$14.00
	Cork: \$63.00

WHITE WINE 8

Domaine Lafage, "Miraflores" Rosé	AVAILABLE OPTIONS
	Stem: \$14.00
	Cork: \$63.00
Trefethen, Dry Reisling	AVAILABLE OPTIONS
	Stem: \$12.00
	Cork: \$52.00
Benvolio, Pinot Grigio	AVAILABLE OPTIONS
	Stem: \$11.00
	Cork: \$48.00
Whitehaven, Sauvignon Blanc	AVAILABLE OPTIONS
	Stem: \$14.00
	Cork: \$63.00

Rombauer Vineyards, Sauvignon Blanc	AVAILABLE OPTIONS
	Stem: \$16.00
	Cork: \$72.00
Canvas, Chardonnay	AVAILABLE OPTIONS
	Stem: \$11.00
	Cork: \$48.00
Talbot Sleepy Hallow Chardonnay	AVAILABLE OPTIONS
	Stem: \$13.00
	Cork: \$60.00
ZD, Chardonnay	AVAILABLE OPTIONS
	Stem: \$18.00
	Cork: \$75.00

RED WINE 7

Canvas, Pinot Noir	AVAILABLE OPTIONS
	Stem: \$11.00
	Cork: \$48.00
Alexis George, Pinot Nior	AVAILABLE OPTIONS
	Stem: \$14.00
	Cork: \$70.00
Firestone, Merlot	AVAILABLE OPTIONS
	Stem: \$12.00
	Cork: \$55.00
Canvas, Cabernet Sauvignon	AVAILABLE OPTIONS
	Stem: \$11.00
	Cork: \$48.00
Penfold's Max's Cabernet Sauvignon	AVAILABLE OPTIONS
	Stem: \$15.00
	Cork: \$68.00
Frogs Leap, Zinfandel	AVAILABLE OPTIONS
	Stem: \$16.00
	Cork: \$72.00
Brown Estate, "Chaos Theory" Red Blend	AVAILABLE OPTIONS
	Stem: \$15.00
	Cork: \$68.00

BOTTLE BREWS 18

Amstel Light, Light Lager, Amsterdam, Netherlands	\$7.00
Anchor Steam, Steam Beer, San Francisco, CA	\$7.00

Angry Orchard, Hard Cider, Cincinnati, OH	\$7.00
Bear Republic Racer 5, IPA, Cloverdale, CA	\$7.00
Blue Moon, Belgian White, Golden, CO	\$7.00
Boulevard Bourbon Barrel Quad, Barrel-Aged Ale, Kansas City, MO	\$10.00
Budweiser, American Lager, St. Louis, MO	\$7.00
Coors Light, American Light Lager, Golden, CO	\$7.00
Corona, Mexican Lager, Mexico City, Mexico	\$7.00
Corona Light, Mexican Lager, Mexico City, Mexico	\$7.00
Guinness, Irish Stout, Dublin, Ireland	\$8.00
Heineken, Euro Pale Lager, Zoeterwoude, Netherlands	\$7.00
Heineken Light, Euro Pale Lager, Zoeterwoude, Netherlands	\$7.00
Heineken 0.0, Non-Alcoholic Lager, Zoeterwoude, Netherlands	\$7.00
Lagunitas Little Sumpin, American Pale Wheat Ale, Petaluma, CA, MO	\$7.00
Lost Coast Great White, Witbier, Eureka, CA	\$7.00
Michelob Ultra, American Light Lager, St. Louis, MO	\$6.00
Sam Adams, Boston Lager, Boston, MA	\$7.00

DRAFT BREWS 8

Trademark Viking Blonde Ale, Long Beach, CA	\$8.00
Beachwood Hef Leppord, Hefeweizen, Huntington Beach, CA	\$8.00
Modelo, Mexican Pilsner, Mexico City, Mexico	\$8.00
Stella Artois, Pilsner, Leuven, Belgium	\$8.00
Port Brewing, Surf Report Red Ale, San Marcos, CA	\$10.00
Unsung Brewery, Pete's Beach Bum, Blonde Ale, Anaheim, CA	\$8.00
Golden Road, Ride On, WCIPA, Los Angeles, CA	\$10.00
Embolden, Hidden Paradise, Hazy IPA, San Diego, CA	\$10.00