

**STARTERS**

- SPICY TUNA ON CRISPY RICE | [GFA] | WASABI AIOLI, SWEET SOY REDUCTION 12
- JUMBO SHRIMP COCKTAIL | [GF] | HORSERADISH-CHIVE COCKTAIL SAUCE, LEMON 16
- CRISPY CHICKEN BREAST | SESAME HONEY, SPICY RANCH 12
- MADE TO ORDER GUACAMOLE | [GF] | FRESH CORN TORTILLA CHIPS, FRESH TOMATO SALSA 10
- CRISPY CALAMARI | [V] | SWEET CHILI AIOLI, BALSAMIC REDUCTION 12

**ENTRÉE SALADS**

- CHOPPED SALAD | [GFA] | ARUGULA, ISRAELI COUSCOUS, CURRANTS, TOMATOES, PEPITAS, ROASTED SWEET CORN, ASIAGO CHEESE, BUTTERMILK BASIL DRESSING WITH SMOKED SALMON OR SALAMI 15
- SPICY FRIED CHICKEN SALAD | BUTTERMILK FRIED CHICKEN BREAST, BUTTER LETTUCE, AVOCADO, BACON, BLUE CHEESE, HARDBOILED EGG, RADISH, SHAVED RED ONION, "BUFFALO" VINAIGRETTE 18
- LOCAL APPLE SALAD | [GF] | BABY SPINACH, STRIPED BEETS, POMEGRANATE, CANDIED PECANS, LAURA CHENEL GOAT CHEESE, BALSAMIC VINAIGRETTE 13  
ADD GRILLED CHICKEN BREAST 4 | ADD GRILLED SALMON 6
- SKINNY SASHIMI SALAD | [GFA] | SASHIMI-GRADE HAMACHI & AHI, BABY FIELD GREENS, CUCUMBER, MISO VINAIGRETTE, AVOCADO, PICKLED GINGER, CRISPY SWEET POTATOES, SOY SAUCE & WASABI 18

**BETWEEN BREAD**

- ITEMS ARE SERVED WITH A CHOICE OF CRISPY FRIES, SWEET POTATO FRIES, FRESH FRUIT, OR BABY GREENS WITH BALSAMIC VINAIGRETTE  
GLUTEN-FREE BREAD AVAILABLE UPON REQUEST
- FARMER'S MARKET SANDWICH | GLAZED DELICATA SQUASH, HEIRLOOM TOMATO, AVOCADO, PEPITAS, TAHINI, CHARRED ONION, MIXED SPROUTS, RUSTIC OLIVE BREAD 15
  - AGED CHEDDAR CHEESE BURGER | ANGUS BEEF, AGED WHITE CHEDDAR, TOMATO AIOLI, ICEBERG LETTUCE, HOUSE-MADE PICKLES, BRIOCHE BUN 16
  - TUNA SANDWICH | AVOCADO, SPROUTS, CUCUMBER, PEPPERONCINI, HEIRLOOM TOMATO, WHOLE GRAIN MUSTARD AIOLI, CIABATTA 16
  - PRIME RIB DIP | SLOW ROASTED PRIME RIB, MELTED SWISS, GARLIC AIOLI, TOASTED BAGUETTE, AU JUS, HORSERADISH CRÈME, FRENCH FRIES 17
  - CLUB SANDWICH | OVEN ROASTED TURKEY BREAST, CRISPY BACON, TOMATO, RED ONION, ICEBERG, SWISS CHEESE, AVOCADO, MAYONNAISE, SOURDOUGH 15
  - PASTRAMI SANDWICH | JARLSBERG SWISS, SAUERKRAUT, RUSSIAN DRESSING, GRIDDLED RYE BREAD 16
  - BUTTERMILK FRIED CHICKEN | BACON JELLY, AVOCADO, BURATTA CHEESE, ROMAIN LETTUCE, TOMATO, BRIOCHE BUN 16

**MAINS**

- BLACKENED SALMON | [GFA] | SAUTÉE BLOOMSDALE SPINACH, ROASTED PEEWEE POTATOES, SPICED MACADAMIA NUT CRUMBLE, CITRUS BEURRE BLANC 21
- BURRATA VEGGIE BOWL | [GF] | QUINOA, CAMPARI TOMATO, CANDIED STRIPED BEETS, GARBANZOS, HERB PESTO, BROCCOLINI, AGED BALSAMIC 15
- POKE BOWL | [GFA] | MARINATED SASHIMI GRADE TUNA, SUSHI RICE, SEAWEED SALAD, SESAME, AVOCADO, SWEET PONZU, CUCUMBER, TOGARASHI 19
- SANTA FE BOWL | [GF] | SLOW COOKED CARNITAS, BLACK BEANS, ROASTED CORN, BROWN RICE, PICO DE GALLO, GUACAMOLE, SPICY CRÈME 16
- CABO FISH TACOS | [GFA] | MEXICAN-SPICED SAUTÉED ST. PETER'S FISH AND CABBAGE SLAW, SERVED WITH FRESH-MADE SALSA, GUACAMOLE, BLACK BEANS AND TORTILLA CHIPS 17
- MARGHERITA PIZZA | [GFA] | ROASTED TOMATOES, HOUSE-MADE TOMATO SAUCE, FRESH MOZZARELLA, BASIL 16 | ADD PEPPERONI 2 | GLUTEN-FREE CRUST 1

[GF] | GLUTEN FREE / [GFA] | GLUTEN FREE AVAILABLE

**COCKTAILS**

- SHADE SIGNATURE | SHADE'S HAND SELECTED PATRÓN BARREL SELECT AÑEJO, AGAVE SYRUP, FRESH LIME JUICE, MUDDLED STRAWBERRIES, BASIL 16
- AMAZING BLOODY MARY | [MILD, MEDIUM OR SPICY] | CHOPIN VODKA, SHADE'S HOUSE-MADE BLOODY MARY MIX 12
- MORNING MULE | STOLICHNAYA VODKA, GINGER BEER, FRESH SQUEEZED ORANGE JUICE 12
- ESPRESSO MARTINI | STOLICHNAYA VANILLA VODKA, GODIVA CHOCOLATE LIQUEUR, ESPRESSO 12
- CUCUMBER PEAR MARTINI | GREY GOOSE PEAR VODKA, ST. GERMAINE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, CUCUMBER SLICES 12
- RASPBERRY LEMONADE | STOLICHNAYA RASPBERRY VODKA, SHADE HOUSE-MADE LEMONADE, SUGAR RIM 12
- METLOX MAI TAI | RUMHAVEN COCONUT RUM, PINEAPPLE JUICE, PEACH NECTAR, BACARDI 8 RUM 12

**BEER ON THE HANDLE**

- BUD LIGHT | MISSOURI 7.5
- KONA LONG BOARD LAGER | HAWAII 8.5
- KONA BIG WAVE GOLDEN ALE | HAWAII 8.5
- STELLA ARTOIS | BELGIUM 8.5
- STRAND BREWING CO. "BEACH HOUSE AMBER" | TORRANCE 8.5
- "MAYBERRY IPA" | EL SEGUNDO 8.5
- ROTATING TAP | CALIFORNIA 8.5
- BALLAST POINT "SCULPIN IPA" | SAN DIEGO 9.5

**BUBBLES**

- LA MARCA | PROSECCO 11 / 40
- CHARLES LAFITTE | BRUT ROSÉ 13 / 52
- MUMM NAPA | BRUT 13 / 48
- PERRIER JOUET | "GRAND BRUT" 22 / 88

**WHITES + ROSÉ**

- OYSTER BAY | SAUVIGNON BLANC 11 / 40
- COMSTOCK | SAUVIGNON BLANC 14 / 50
- ANTONORI SANTA CRISTINA | PINOT GRIGIO 10 / 35
- FLEUR DE MER | ROSÉ 12 / 45
- CANYON ROAD | CHARDONNAY 8 / 24
- FRANCISCAN "OAKVILLE ESTATES" | CHARDONNAY 12 / 45
- NAPA CELLARS | CHARDONNAY 12 / 45
- LAGUNA | CHARDONNAY 13 / 54
- FERRARI CARANO "TRE TERRE" | CHARDONNAY 15 / 45
- LA CREMA | CHARDONNAY 15 / 50
- PATZ & HALL | CHARDONNAY 25 / 95
- KUNG FU GIRL | RIESLING 10 / 35

**REDS**

- CANYON ROAD | PINOT NOIR 9 / 27
- NAPA CELLARS | PINOT NOIR 13 / 48
- DAVIS BYNUM "JANE'S VINEYARD" | PINOT NOIR 16 / 54
- DUCKHORN MIGRATION | PINOT NOIR 18 / 65
- BENZINGER | MERLOT 12 / 45
- DAOU "PESSIMIST" | RED BLEND 14 / 55
- B WISE "WISDOM" | RED BLEND 15 / 60
- THE PRISONER | RED BLEND 25 / 75
- SALDO | ZINFANDEL 16 / 48
- LA TERRE | CABERNET SAUVIGNON 9 / 27
- SEXTANT | CABERNET SAUVIGNON 12 / 45
- B WISE "TRIOS" | CABERNET SAUVIGNON 16 / 54
- MOUNT VEEDER | CABERNET SAUVIGNON 20 / 70

**NON ALCOHOLIC BEVERAGES**

- WATER 500ML | EVIAN, BADOIT SPARKLING 4
- WATER 750ML | EVIAN, BADOIT SPARKLING 7
- MEXICAN COKE 500ML GLASS BOTTLE 5
- COLD | TROPICAL ICED TEA, COKE, DIET COKE, SPRITE, GINGER ALE 4
- RED BULL | REGULAR, SUGAR FREE 5
- COFFEE | PASQUINI COFFEE, PASQUINI DECAFFEINATED COFFEE 4
- ESPRESSO | CAPPUCCINO, LATTE, ESPRESSO, MACCHIATO 5

CHEF DE CUISINE | JOHNNY TRAN

W118° 24' 31.45"

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

