
VEGETABLES

crispy kale chips - cashew butter, rosemary.....	7.95
roasted cauliflower - jalapeño pesto, parmesan, candied lemon, bread crumbs	8.95
roasted baby beets - grapefruit aioli, pomelo, avocado, gorgonzola	8.95
caramelized brussels sprouts - pancetta, modena vinegar.....	8.95
butternut squash - sherry, maple brown butter, pecans	9.95

GREENS

super greens	9.95
baby kale, mizuna, shaved celery, parmesan vinaigrette, watercress, roasted garlic bread crumbs	
living greens	10.95
true farms living greens cut to order, organic olive oil, fresh-squeezed lemon, toasted pumpkin seeds	
shaved winter vegetables & quinoa ..	10.95
petite romaine, iceberg, ricotta salata, sunflower seeds, italian vinaigrette	
santa monica cobb	11.95
grilled corn, avocado, romaine, arugula, candied 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	

STARTERS

baked-to-order biscuits	7.95
chef's signature buttermilk biscuits, roasted poblano-honey butter	
guacamole & corn tortilla chips	10.95
charred tomato salsa, lime, jalapeño salt, cilantro	
fresh burrata	13.95
slow-cooked tomato jam, olive oil, arugula, grilled housemade bread	
vegetable crudite & hummus	12.95
seasonal local vegetables, red pepper dip, warm pita bread, olive oil	
spicy calamari	13.95
light tempura batter, spicy mayo, lime	

SUSHI

spicy tuna nigiri	13.95
crispy sushi rice, shoyu & cilantro	
hamachi and avocado maki	14.95
serrano pepper and yuzu dressing	
tempura lobster roll	16.95
scallions, bigeye tuna, spicy mayo	

SEAFOOD

wood-grilled atlantic salmon	23.95
melted fennel, arugula pesto, espelette	
pan-seared rainbow trout	21.95
walnuts, brown butter, lemon, sage, st. nectaire potato mash	
georges bank swordfish	28.95
lemon & ginger brussels sprout leaves, cauliflower puree	
rock fish & ginger dashi broth	25.95
tatsoi, buckwheat, shiitake	
maine lobster frites	43.95
1½ pound lobster, hand-cut fries, lemon, spicy togarashi butter	

STEAK FRITES

cooked on our wood-fired grill and served with hand-cut fries	
grass fed prime skirt steak	27.95
point Reyes blue cheese	
12 oz. aged new york	35.95
herb butter	
smoked pork ribeye steak	28.95
apricot bbq glaze, creamy coleslaw	

VERY SPECIAL SANDWICHES

all sandwiches served with choice of hand-cut french fries or a nice salad	
cali-style cheeseburger - lettuce, tomato, onion, 1000 island.....	14.95
double-decker turkey burger - grilled with american cheese	13.95
slow-roasted chicken french dip - roasted peppers, provolone, natural au jus	14.95
prime rib french dip - slow roasted, sliced to order, horseradish, natural au jus	19.95
add: bacon, egg, cheddar, american, blue, roasted poblano — add a buck substitute homemade english muffin — add a buck	

THINGS WE LOVE

quinoa & forbidden black rice bowl	16.95
vegan green curry, local vegetables	
roasted ½ chicken	19.95
country stuffing, farm egg, salsa verde	

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	21.95
spice rubbed seared ahi tuna	24.95

PASTAS

whole wheat spaghetti	15.95
forest mushrooms, caciocavallo, truffle	
gemelli & fennel sausage	16.95
rapini, pecorino, toasted garlic	
bucatini & brown butter carbonara	16.95
braised bacon, farm egg, parmesan	
chitarra & beef cheek sugo	19.95
hand-cut semolina pasta, pecorino	

SUMMER HOUSE

SANTA MONICA*

WINES BY THE GLASS

SPARKLING

scharffenberger brut 14/54
mendocino county, nv

WHITE

pinot gris 10/40
wine by joe, oregon, 2013

albarino 11/44
tanget, edna valley, 2012

chardonnay 12/48
rickshaw, california, 2012

sauvignon blanc 12/48
wairau river, new zealand, 2013

riesling 14/56
brooks, willamette valley, 2013

chardonnay 15/60
aviary, napa valley, 2012

RED

malbec 10/40
altos las hormigas, argentina, 2013

merlot 10/40
compass, mendocino county, 2011

pinot noir 12/48
vinum cellars, monterey, 2013

petite sirah 13/52
terra d'ora, amator county, 2012

zinfandel 13/52
bradford mt, dry creek valley, 2012

shiraz 15/60
winners tank, south australia, 2013

cabernet sauvignon 16/64
bonanno, napa valley 2012

cabernet/syrah blend 17/68
banshee, "mordecai," 2010, california

BEERS

DRAFT

heavy seas loose cannon ipa 7

evolution lot no. 3 ipa 7

lagunitas pils 7

allagash white 7

new belgium fat tire 7

flying dog "doggie style" pale ale 7

heavy seas gold ale 6

breckenridge oatmeal stout 11

BOTTLE & CANS

pabst blue ribbon 5

lakefront new grist - gluten free 7

starr hill northern lights 6

new belgium trippel 6

coors light 5

corona 6

anchor steam 7

st pauli - non alcoholic 5

COCKTAILS

CHEF-CRAFTED

FEELING HEALTHY

blinker 12
rittenhouse rye, grapefruit juice,
pomegranate

jalisco smash 12
blanco tequila, lime, cassis, mint

BIG & STRONG

monte cali 12
bourbon, benedictine, angostura bitters

improved gin cocktail 12
gin, maraschino, peychaud's, absinthe

ALWAYS SUMMER

jack rabbit 12
beefeater gin, lairds apple brandy,
lemon, egg white

santa monica punch 12
el dorado 5 year rum, combier, lemon

FRESH FRUIT

chimayo 12
reposado tequila, cassis, apple cider

pineapple smash 12
gin, pineapple, mint, lime

SPARKLING

french 75 12
pierre ferrand cognac, lemon juice

ZERO-PROOF

malibu cooler 6.95
passion fruit, orange

kale lemonade 6.95
fresh-squeezed lemon juice, agave nectar

cucumber cooler 6.95
mint, lime, soda

SPECIALTY COFFEES

punch in the face 8.95
four double shots of espresso
with a coffee back

hazelnut - shaken not stirred 4.50
almond milk, iced coffee, nutella, vanilla

cafe havana 3.95
whole milk, condensed milk,
cinnamon, espresso

horchata latte 4.50
rice milk, soy milk, agave, cinnamon, espresso

WARM UP YOUR COFFEE WITH A SHOT

add a shot of your favorite liquor
to your coffee