



**Platillos**

***Trio - Choice of Three 16***

Eggplant Fritter with Pepper Jam 6  
Pistachio-Pumpkin-Grape Salad 6  
Roasted Spaghetti Squash 6

Chili Rellenos Stuffed with Potato & Taramasalata 6  
White Bean Hummus 6  
Spinach-Artichoke Dip 6

**Appetizers**

***Ensalada de la casa 9***

Watercress, Romaine, Jicama and Avocado Salad with Caramelized Orange Vinaigrette

**Caesar Salad 10**

Hearts of Romaine with Lemon, Garlic and Anchovy Dressing

***Soup du Jour 8***

**Entrées**

**Roasted Cauliflower Sandwich 15**

Fried Cauliflower, Onion Raisin Chutney, Pickled Eggplant, Watercress, Roasted Red Pepper and Sweet Potato Chips

**Chicken Breast Sandwich 15**

Herb Marinated Chicken Breast Sandwich with Basil Aioli  
with Homemade Hickory and Maple Smoked Lamb Bacon 18

**Marinated Chicken Salad 15**

Lemon and Garlic Marinated Chicken Breast with Ensalada de la casa

**House Made Maltagliata 16**

Roasted Red Pepper Sauce, Sautéed Garlic, Lamb Bacon, Swiss Chard Topped With Pine Nuts

**Hanger Steak 32**

**12 oz Rib Eye Steak 36**

Fried Fingerling Potatoes, Romano Beans and Salsa Rustica

**Tostada Estilo de Ensenada**

Fried Home Made Organic Corn Tortillas Filled With  
*Achiote* Marinated Fish Of The Day, Avocado, Cabbage and Jicama Slaw With Cilantro Lime Aioli  
*market price*

**Pan Seared Salmon 30**

Red Wine Braised Seckel Pears, Endive-Persimmon Salad and Walnut Vinaigrette

**Burger de la Casa 14**

Pickled Vegetables, Lettuce, Tomato, Chipotle Mayonnaise,  
Potato Fries and a House Made Bun

**Lamb Burger 20**

Olive Spread, Roasted Zucchini and Squash with Spinach, Roasted Red Peppers,  
Preserve Lemon Aioli on a House Made Bun

**Additions**

Avocado 2

Home Made Hickory and Maple Smoked Lamb Bacon 3

Sautéed Balsamic Onions 1

Side Casa Salad 3

Sweet Potato Fries 3

Potato Fries 2

**Sides**

Sautéed Greens 4

Pickled Jalapenos 3

Sweet Potato Fries 5

Potato Fries 4

Home Made Hickory and Maple Smoked Lamb Bacon 6



**Wine Paired Lunch**

Let us expertly suggest two or three 2oz pours from our wine list to pair with your lunch.

*two* \$12

*three* \$16

**Water and Soda**

Hildon Sparkling and Still Waters 750 ml 6

Cola & Diet Cola 2.50

Sprite 2.50

**Beer - 22 oz Bottles**

Ventura Surf's Mondo's Cream Ale 11

Ventura Surf's County Line Rye Pale Ale 12

Ventura Surf's Black IPA 12

Ventura Surf's Piers Porter 11

Island Brewing Avocado Honey 12

Island Brewing Island Pale Ale 11

Island Brewing Weiss 10

Island Brewing Jubile 11

A 20% gratuity will be added to parties of five or more  
Please be courteous to our other diners and set cell phones to vibrate.

Thank You