

## STARTERS

#### **NEW ENGLAND CLAM CHOWDER**

{CUP 11.5} {BOWL 14.5} Sea clams, cream, celery, potato, onion and herbs

#### MANHATTAN CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

◆ LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF! BRING HOME A QUART WITH BREAD

••••••

#### \*OYSTERS ON THE HALF SHELL {22} @D

Mix and match a  $\frac{1}{2}$  dozen from today's selection TRY THEM PAN FRIED!

#### \*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

#### OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

#### MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

#### STEAMED SHELLFISH {22} 65

Clams, mussels or a combo in white wine, garlic, butter and parsley

#### CHILLED SHRIMP COCKTAIL (18) 65

Five prawns with housemade cocktail sauce and chive oil

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated parmesan

#### WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

## SHARE **PLATES**

#### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

#### MARYLAND STYLE CRAB CAKES {18.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} @ 🖎 Cream cheese and minced jalapeño topped with

#### Romano cheese served with tortilla chips \*AHI TUNA POKE {19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui, toasted sesame seeds, pickled ginger and green onion with wontons

#### SMOKED ALBACORE & SALMON (19) @

Housemade tartar, tomato, cucumber, capers and red onions served with crostini

#### DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 💮 LOCAL OR HOUSE

FALL 2025 | TEMECULA | CHEF SERGIO PLATA | FISH IS CUT ON PREMISES DAILY

# TODAY'S FISH

# AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR ® GLUTEN FREE

#### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon caper beurre blanc

#### GOLD SPOTTED SEA BASS, PACIFIC {28}

Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette

#### RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

#### ROASTED STRIPED BASS, LOCAL {32}

Pan-roasted and served with corn, asparagus, grape tomato, chive oil and marble potatoes

#### CEDAR PLANK SALMON, NORWAY {34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and sautéed green beans

#### MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

#### BLACKENED SWORDFISH, PACIFIC (40)

Green rice, tomato oil, roasted corn and avocado relish

#### WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

#### \*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

#### SEASONAL SPECIAL ~ A TASTE OF SPAIN

#### SEAFOOD PAELLA VALENCIANA {32}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

🗢 SUGGESTED WINE PAIRING: B&G BORDEAUX BLANC, FRANCE ...12.5 / 18.5 / 48 🗢

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

#### FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

#### PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried with two sides

#### PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

#### GEMELLI PASTA WITH SHRIMP & SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

#### **LOBSTER ROLL** {32}

Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw

#### ALASKAN KING CRAB LEGS 11/4LB {MKT} @D

Served steamed with melted butter

#### LOBSTER TAIL (62) 63

Oven-baked and served with melted butter

#### SAN FRANCISCO CIOPPINO {38}

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish 

#### \*BLUEWATER SURF AND TURF {95} 🕕

Lobster tail and an 14 oz New York steak filet, served with asparagus, sautéed green beans and scalloped potatoes

#### SEAFOOD LOUIE SALAD {24} GD

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

#### \*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and topped with feta cheese

#### MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, choice of cheese, and french fries

#### CHICKEN UNDER A BRICK {29.5} @

Herb-crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and asparagus

### \*NEW YORK STRIP 140Z {45} GF

Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

#### BBQ RIBS FULL RACK {36} HALF RACK {24}

Dry-rubbed and slow-roasted, served with barbeque sauce, french fries and coleslaw

## SIP SIP HOORAY! **NO CORKAGE**



On your first two 750ml bottles per party. Available 7 days a week, lunch or dinner. \$10/bottle after the first two.

### HOUSEMADE **DESSERTS**

**KEY LIME PIE {13}** JAVA MUD PIE {12} CRÈME BRÛLÉE {12} CARROT CAKE {12}

# SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / **GREEN BEANS / GREEN RICE /** GRILLED ASPARAGUS {+2}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov/restaurant.

SPLIT PLATE CHARGE \$3.00. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

# **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

#### MADE WITH OUR OWN BOTTLED RUM

#### EL CUBANO {15}

Aged dark rum, soda water, splash of coke, a slice of lime

#### CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

#### CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

#### AVAILABLE FOR PURCHASE BY THE BOTTLE! \*\*

#### **APEROL SPRITZ** {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

#### NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

#### **SMOKED OLD FASHIONED** {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

#### AMERICAN MULE {15}

Cityline Vodka, Amaro Averna, ginger beer and fresh lime

#### PILIKIA MARGARITA (15)

Real del Valle 100% Agave Blanco Tequila, Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

#### COCONUT MARGARITA (15)

Real del Valle 100% Agave Blanco Tequila, triple sec, lime juice, cream of coconut, toasted coconut, and a pineapple slice

#### ESPRESSO MARTINI {15.5}

Cityline Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

#### FISHERMAN'S MARY {15.5}

Cityline Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

### NON-ALCOHOLIC COCKTAILS

#### **GONE IS THE GIN {14.5}**

Ritual Gin Alternative, peach purée, lemon juice, rosemary syrup, club soda

#### "BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber slices, lime juice, passion fruit purée, agave syrup, Fever Tree ginger beer

#### **NA SPRITZ** {14.5}

Ritual Aperitif Alternative, Mionetto Non-Alcoholic Prosecco, Fever Tree tonic

#### **BLUEWATER JUGS**

#### **BLUEWATER PUNCH LITER (30)**

Catalina Rum Company light rum and aged dark rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat



V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY

**OR HOUSE** 

WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

6OZ / 9OZ / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

#### TASTE OF TEMECULA {20} WINE FLIGHT

Four 2.50z pours from wines offered by the glass with the 😵 symbol

### ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence, France......15/22/58 🍪 Leoness White Merlot, Temecula . . . . . . . . . . . . . . 13.5 / 20 / 52

#### BUBBLA

La Marca, Rose Prosecco, Italy ...... (187ml/split) 13.5 Veuve du Vernay, Sparkling Brut, France.....10.5 / 48 Veuve Clicquot Yellow Label, Champagne, France ....120

#### SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52 

#### CHARDONNAY

Cambria Estate, Santa Maria . . . . . . . . . . . . 13.5/20/50 Rombauer, Carneros, Napa.....84 Chalk Hill, Sonoma......13/19.5/50

### WHITE VARIETALS

🍪 Wilson Creek "White" 🍪 Baily Riesling, Temecula ................................. 12/18/46 🍪 Robert Renzoni Pinot Grigio, Temecula . . . . . . 12/18/46

#### PINOT NOIR

Four Graces, Willamette, Oregon .................. 16/24/62

Trimbach, Pinot Blanc, France............ 15/22.5/58

#### CABERNET SAUVIGNON

#### RED VARIETALS

South Coast Merlot, Temecula......13.5/20/52 🍪 Marshall Stuart Cab Franc, Temecula . . . . . . 13/19.5/50

# BREWSKIES

#### DRAFT

51/50 IPA PROLIFIC, TEMECULA {8.5} HIGH SPOT, 289 BLONDE (8.5) STONE, PILSENER (9) BUENAVEZA, SALT & LIME LAGER {9}

#### SEASONAL CRAFT

**SEASONAL ROTATING TAP {9}** 

CALI SQUEEZE **BLOOD ORANGE HEFEWEIZEN, PASO ROBLES {9}** PROLIFIC, STETSON & SOMBREROS MEXICAN LAGER, TEMECULA {9}

805 BLONDE ALE, PASO ROBLES {9}

DRAFT BEER FLIGHT CHOICE OF FOUR 50Z SAMPLES {12}

#### BOTTLES

**BUD LIGHT {7.5}** COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} PACIFICO {8.5} STELLA ARTOIS {8.5}

### SHOOTERS

\*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

#### \*ISLANDER OYSTER SHOOTER {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

#### \*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon wedge

#### BEVERAGES

KOPU DISTILLED / SPARKLING WATER 700ML {8} ICED TEA, LEMONADE, SODA, HOT TEA & COFFEE {4}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR \*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. P65 Warnings.ca.gov/restaurant. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. P65 Warnings.ca.gov/alcohol.  $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$ 

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



CATALINA RUM AVAILABLE BY THE BOTTLE OR IN BOXED GIFT SETS WITH ENAMEL MAI TAI MUGS

WHITE RUM 750 ML - \$24.5 DARK RUM 750 ML - \$34.5 (AGED 3 YEARS) WHITE & DARK RUM 2 X 750 ML - \$55 WHITE & DARK RUM + TWO MUGS - \$70 MUG ONLY - \$12.95



## STARTERS

#### **NEW ENGLAND CLAM CHOWDER**

{CUP 11.5} {BOWL 14.5}

Sea clams, cream, celery, potato, onion and herbs

#### MANHATTAN CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

◆ LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF! BRING HOME A QUART WITH BREAD

•••••

#### \*OYSTERS ON THE HALF SHELL {22} @D

Mix and match a  $\frac{1}{2}$  dozen from today's selection TRY THEM PAN FRIED!

#### \*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

#### OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

#### MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

### STEAMED SHELLFISH {22}

Clams, mussels or a combo in white wine, garlic, butter and parsley

#### CHILLED SHRIMP COCKTAIL (18) 619

Five prawns with housemade cocktail sauce and chive oil

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated parmesan

#### WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

## SHARE **PLATES**

#### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

#### MARYLAND STYLE CRAB CAKES {18.5}

Cajun remoulade, scallion oil and microgreens

#### BAKED CRAB & ARTICHOKE DIP {19.5} @ 🔕

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

#### \*AHI TUNA POKE {19.5} 🔕

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui, toasted sesame seeds, pickled ginger and green onion with wontons

#### SMOKED ALBACORE & SALMON (19)

Housemade tartar, tomato, cucumber, capers and red onions served with crostini

#### DIETARY GO AVAILABLE GLUTEN FREE ON AVAILABLE VEGETARIAN/VEGAN ON MAKE IT LOW CAL 🚺 SPICY 🛞 LOCAL OR HOUSE

FALL 2025 | TEMECULA | CHEF SERGIO PLATA | FISH IS CUT ON PREMISES DAILY

# TODAY'S FISH

# AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR ® GLUTEN FREE

#### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon caper beurre blanc

#### GOLD SPOTTED SEA BASS, PACIFIC {28}

Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette

#### RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

#### ROASTED STRIPED BASS, LOCAL {32}

Pan-roasted and served with corn, asparagus, grape tomato, chive oil and marble potatoes

#### CEDAR PLANK SALMON, NORWAY {34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and sautéed green beans

#### MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

#### BLACKENED SWORDFISH, PACIFIC (40)

Green rice, tomato oil, roasted corn and avocado relish

#### WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

#### \*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

#### SEASONAL SPECIAL ~ A TASTE OF SPAIN

#### SEAFOOD PAELLA VALENCIANA {32}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

 SUGGESTED WINE PAIRING: B&G BORDEAUX BLANC, FRANCE ...12.5 / 18.5 / 48 ◆

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS

2 PIECES {18.5} 3 PIECES {25}

Served with fresh coleslaw and fries FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

#### PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried with two sides

#### FISH TACOS {19.5} **(19.5)**

 $Blackened\ or\ battered\ cod\ or\ shrimp,\ jack\ cheese,\ cabbage,$ pico de gallo, avocado and lime crema

#### **GRILLED FISH SANDWICH** {18.5}

Baby arugula, sliced tomato and tartar sauce

#### **LOBSTER ROLL** {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

#### TWO MAKES A COMBO {18.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO Your choice of two listed items

#### PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

#### GEMELLI PASTA W/SHRIMP & SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

#### SAN FRANCISCO CIOPPINO {38}

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish ALASKAN KING CRAB LEGS 14LB (MKT) 🕕

#### Served steamed with melted butter

#### LOBSTER TAIL (62) Oven-baked and served with melted butter

#### SEAFOOD LOUIE SALAD {24} GF

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

#### \*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and topped with feta cheese

#### MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, choice of cheese, and french fries

#### CHICKEN UNDER A BRICK {29.5} @

Herb-crusted in parsley, rosemary, thyme and garlic, served with scalloped potatoes and asparagus

#### \*NEW YORK STRIP 140Z {45}

Topped with blue cheese butter, @ served with scalloped potatoes and grilled asparagus

#### BBQ RIBS FULL RACK {36} HALF RACK {24}

Dry-rubbed and slow-roasted, served with barbeque sauce, french fries and coleslaw

#### 

Lobster tail and an 14 oz. New York steak filet, served with asparagus, sautéed green beans and scalloped potatoes

# SIP SIP HOORAY! **NO CORKAGE**



On your first two 750ml bottles per party. Available 7 days a week, lunch or dinner. \$10/bottle after the first two.

## HOUSEMADE **DESSERTS**

**KEY LIME PIE {13}** JAVA MUD PIE {12} CRÈME BRÛLÉE {12} CARROT CAKE {12}

# SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / **GREEN BEANS / GREEN RICE /** GRILLED ASPARAGUS {+2}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov/restaurant.

SPLIT PLATE CHARGE \$3.00. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

## **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

#### MADE WITH OUR OWN BOTTLED RUM

#### EL CUBANO {15}

Aged dark rum, soda water, splash of coke, a slice of lime

#### CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

#### CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

#### AVAILABLE FOR PURCHASE BY THE BOTTLE! \*\*

#### **APEROL SPRITZ** {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

#### NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

#### **SMOKED OLD FASHIONED** {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

#### AMERICAN MULE {15}

Cityline Vodka, Amaro Averna, ginger beer and fresh lime

#### PILIKIA MARGARITA (15)

Real del Valle 100% Agave Blanco Tequila, Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

#### COCONUT MARGARITA (15)

Real del Valle 100% Agave Blanco Tequila, triple sec, lime juice, cream of coconut, toasted coconut, and a pineapple slice

#### ESPRESSO MARTINI {15.5}

Cityline Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

#### FISHERMAN'S MARY {15.5}

Cityline Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

### NON-ALCOHOLIC COCKTAILS

#### **GONE IS THE GIN {14.5}**

Ritual Gin Alternative, peach purée, lemon juice, rosemary syrup, club soda

#### "BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber slices, lime juice, passion fruit purée, agave syrup, Fever Tree ginger beer

#### **NA SPRITZ** {14.5}

Ritual Aperitif Alternative, Mionetto Non-Alcoholic Prosecco, Fever Tree tonic

#### **BLUEWATER JUGS**

#### **BLUEWATER PUNCH LITER (30)**

Catalina Rum Company light rum and aged dark rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

6OZ / 9OZ / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

#### TASTE OF TEMECULA {20} WINE FLIGHT

Four 2.50z pours from wines offered by the glass with the 😵 symbol

### ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence, France......15/22/58 🍪 Leoness White Merlot, Temecula . . . . . . . . . 13.5/20/52

#### BUBBLA

La Marca, Rose Prosecco, Italy ...... (187ml/split) 13.5 Veuve du Vernay, Sparkling Brut, France.....10.5 / 48 Veuve Clicquot Yellow Label, Champagne, France ....120

#### SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52 

#### CHARDONNAY

Cambria Estate, Santa Maria . . . . . . . . . . . . 13.5/20/50 Rombauer, Carneros, Napa.....84 Chalk Hill, Sonoma......13/19.5/50

### WHITE VARIETALS

🍪 Baily Riesling, Temecula ....... 12/18/46 🍪 Robert Renzoni Pinot Grigio, Temecula . . . . . . 12/18/46 Trimbach, Pinot Blanc, France............ 15/22.5/58

#### PINOT NOIR

🍪 Wilson Creek "White"

Four Graces, Willamette, Oregon ............ 16/24/62

#### CABERNET SAUVIGNON

#### RED VARIETALS

🍪 Robert Renzoni Sangiovese, Temecula ......12/16.5/46 South Coast Merlot, Temecula......13.5/20/52 🍪 Marshall Stuart Cab Franc, Temecula . . . . . . 13/19.5/50

# BREWSKIES

#### DRAFT

51/50 IPA PROLIFIC, TEMECULA {8.5} HIGH SPOT, 289 BLONDE (8.5) STONE, PILSENER (9) BUENAVEZA, SALT & LIME LAGER {9}

#### SEASONAL CRAFT

**SEASONAL ROTATING TAP {9}** 

CALI SQUEEZE **BLOOD ORANGE HEFEWEIZEN, PASO ROBLES {9}** PROLIFIC, STETSON & SOMBREROS MEXICAN LAGER, TEMECULA {9}

805 BLONDE ALE, PASO ROBLES {9}

DRAFT BEER FLIGHT CHOICE OF FOUR 50Z SAMPLES {12}

#### BOTTLES

**BUD LIGHT {7.5}** COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} PACIFICO {8.5} STELLA ARTOIS {8.5}

### SHOOTERS

\*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

#### \*ISLANDER OYSTER SHOOTER {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

#### \*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon wedge

#### BEVERAGES

KOPU DISTILLED / SPARKLING WATER 700ML {8} ICED TEA, LEMONADE, SODA, HOT TEA & COFFEE {4}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR \*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. P65 Warnings.ca.gov/restaurant. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. P65 Warnings.ca.gov/alcohol.  $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$ 

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



CATALINA RUM AVAILABLE BY THE BOTTLE OR IN BOXED GIFT SETS WITH ENAMEL MAI TAI MUGS

WHITE RUM 750 ML - \$24.5 DARK RUM 750 ML - \$34.5 (AGED 3 YEARS) WHITE & DARK RUM 2 X 750 ML - \$55 WHITE & DARK RUM + TWO MUGS - \$70 MUG ONLY - \$12.95