

STARTERS

NEW ENGLAND CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

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

BRING HOME A QUART WITH BREAD **

*OYSTERS ON THE HALF SHELL {23} @D

Mix and match a ½ dozen from today's selection TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {22}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

CHILLED SHRIMP COCKTAIL (18) @

Five prawns with housemade cocktail sauce and chive oil

CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {14}

Romaine hearts, anchovies, fresh grated Parmesan ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

SHARABLE **SMALL PLATES**

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

*AHI TUNA POKE {19.5}

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

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

BAKED CRAB & ARTICHOKE DIP {19.5} @ 🔕

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

GRILLED SPANISH OCTOPUS {24} 65

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

FRESHLY ROLLED SUSHI

SURFRIDER ROLL (18)

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

PHOENIX ROLL (15)

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

SPICY AVALON ROLL (16)

Yellowtail, avocado and cucumber topped with chopped jalapeño, crispy carrot strings, spicy mayo and sriracha

DIETARY GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

SUMMER 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

MAKE IT LOW CAL (SPICY (LOCAL OR HOUSE

TODAY'S FISH

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

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, sautéed spinach and lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL (30) @

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

RAINBOW TROUT AMANDINE, ID {28.5}

Sautéed and crusted with toasted sliced almonds, topped with lemon beurre blanc, served with scalloped potatoes and green beans

PAN-SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

BLACKENED SWORDFISH &

FRESH FRUIT SALSA, PACIFIC (40)

Served over cilantro green rice with roasted poblano yogurt crema

WALNUT CRUSTED HALIBUT, AK {42}

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

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PRAWN LINGUINE {26}

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

GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

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

SEAFOOD LOUIE SALAD {25} GF

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

*TUSCAN SEARED TUNA SALAD {24}

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

ALASKAN KING CRAB LEGS {MKT} @

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries

ADD BACON {1}

ADD GRILLED JALAPEÑO {1}

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} @F

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

SIDES {8 EACH}

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

HOUSEMADE DESSERTS

KEY LIME PIE {13}

Freshly made with Florida Key limes in a graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

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

*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. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to P65Warnings.ca.gov/alcohol.

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

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

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

DIETARY 📵 AVAILABLE GLUTEN FREE 💜 AVAILABLE VEGETARIAN/VEGAN 🔾 MAKE IT LOW CAL 🔕 SPICY





ODE LOCAL OR HOUSE

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

60Z / 90Z / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR BREWSKIES

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence, France15/22/58
Frequency, Rose, Santa Barbara County 16/24/62
Margerum, Grenache, Santa Barbara 14/21/52

BUBBLY

Ruffino, Prosecco, Italy	6
Veuve du Vernay, Sparkling Brut, France10.5 / 4	8
Veuve Clicquot Yellow Label, Champagne, France12	c

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52
Oyster Bay, New Zealand 12/18/46
Storm. Santa Ynez Valley

CHARDONNAY

Fess Parker, Santa Barbara County
Nielson, Santa Barbara13/19/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa 15/22.5/58
Frank Family Vineyards, Carneros 18/27/70
Pahlmeyer, Napa160

Kung Fu Girl, Riesling, Washington 12/18/46
Maso Canali, Pino Grigio, Italy13.5/20/52
Frequency Blend, (Viogner/Grenache),Santa Barbara County
Harvey & Harriet White Blend, Paso Robles, CA

PINOT NOIR

(*)	Melville Estate, Santa Rita Hills 16.5/24/63
	Paradise Springs, Santa Rita Hills17/25/66
	Carmel Road, Monterey, CA12.5/19/50
	Gary Farrell, Russian River Valley88
	Lingua Franca "AVNI",
	Willamette Valley, OR18.5/27.5/72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles
Austin Hope, Paso Robles
Jordan, Alexander Valley

RED VARIETALS

Querceto, Gnianti Glassico, Tuscany13/20/48
Carr Cab Franc, Santa Ynez Valley56
Frequency, GSM, Santa Barbara 17/25.5/66
Carr, Grenache, Lyons Vineyard
Los Olivos District, Santa Barbara 16.5/24.75/60

DRAFT

HIGH SPOT, 182 IPA {8.5} HIGH SPOT, 289 BLONDE (8.5)

HIGH SPOT, 152 AMBER {8.5}

MIND HAZE, HAZY IPA {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

UNION JACK, IPA {9}

FIRESTONE WALKER, CERVEZA {9}

805 BLONDE ALE {9}

FIG MTN LIZARD'S MOUTH IPA {10}

DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES {10}

BOTTLES & CANS

MICHELOB ULTRA {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

MODELO (8)

STELLA ARTOIS {8}

HEINEKEN {8}

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*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}



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

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

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

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BRING HOME A QUART WITH BREAD **

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Mix and match a ½ dozen from today's selection TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {22}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

CHILLED SHRIMP COCKTAIL (18) @

Five prawns with housemade cocktail sauce and chive oil

CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {14}

Romaine hearts, anchovies, fresh grated Parmesan ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

WEDGE SALAD WITH BACON (15)

Blue cheese dressing, grape tomatoes, and red onion ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

SHARABLE **SMALL PLATES**

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

*AHI TUNA POKE {19.5}

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

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

BAKED CRAB & ARTICHOKE DIP {19.5} @ 🖎

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

GRILLED SPANISH OCTOPUS {24} 65

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

FRESHLY ROLLED SUSHI

SURFRIDER ROLL (18)

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

PHOENIX ROLL (15)

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

SPICY AVALON ROLL (16)

Yellowtail, avocado and cucumber topped with chopped jalapeño, crispy carrot strings, spicy mayo and sriracha

DIETARY GD AVAILABLE GLUTEN FREE

■ AVAILABLE VEGETARIAN/VEGAN

SUMMER 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

MAKE IT LOW CAL SPICY 😌 LOCAL OR HOUSE

TODAY'S FISH

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

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, sautéed spinach and lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL (30) @

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

RAINBOW TROUT AMANDINE, ID {28.5}

Sautéed and crusted with toasted sliced almonds, topped with lemon beurre blanc, served with scalloped potatoes and green beans

PAN-SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

BLACKENED SWORDFISH &

FRESH FRUIT SALSA, PACIFIC (40)

Served over cilantro green rice with roasted poblano yogurt crema

WALNUT CRUSTED HALIBUT, AK {42}

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

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PRAWN LINGUINE {26}

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

GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

FISH TACOS {22}

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

GRILLED SALMON SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

SHRIMP LOUIE & CHOWDER {19.5}

Cup of chowder with a half Shrimp Louie Salad **LOBSTER ROLL {34}**

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

SEAFOOD LOUIE SALAD {25} GF

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

*TUSCAN SEARED TUNA SALAD {24}

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

ALASKAN KING CRAB LEGS {MKT} @

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries ADD BACON {1} ADD GRILLED JALAPEÑO {1}

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} 🕕



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

{8 EACH}

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

HOUSEMADE DESSERTS

KEY LIME PIE {13}

Freshly made with Florida Key limes in a graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

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

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HANDCRAFTED

COCKTAIL

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

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

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

DIETARY 📵 AVAILABLE GLUTEN FREE 💜 AVAILABLE VEGETARIAN/VEGAN 🔾 MAKE IT LOW CAL 🔕 SPICY





ODE LOCAL OR HOUSE

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

60Z / 90Z / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

ROSÉ ALL DAY

Château d'Esclans,

Whispering Angel, Provence, France......... 15/22/58 Frequency, Rose, Santa Barbara County 16/24/62

🍪 Margerum, Grenache, Santa Barbara 14 / 21 / 52

BUBBLY

Ruffino, Prosecco, Italy	12 / 46
Veuve du Vernay, Sparkling Brut, France	0.5/48
Veuve Clicquot Yellow Label, Champagne, France	120

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52
Oyster Bay, New Zealand 12/18/46
Storm, Santa Ynez Valley 16/24/62

	Fess Parker, Santa Barbara County13.5/20.5/52
*	Nielson, Santa Barbara13/19/50
	Rombauer, Carneros, Napa
	Trefethen, Oak Knoll, Napa 15/22.5/58
	Frank Family Vineyards, Carneros 18/27/70
	Pahlmeyer, Napa160

Kung Fu Girl, Riesling, Washington 12/18/46
Maso Canali, Pino Grigio, Italy13.5/20/52
J. Wilkes Pinot Blanc, Sta. Maria Valley 12.5/17/48
Frequency Blend, (Viogner/Grenache),Santa Barbara County
Harvey & Harriet White Blend, Paso Robles, CA

PINOT NOIR

(*)	Melville Estate, Santa Rita Hills 16.5/24/63
	Paradise Springs, Santa Rita Hills17/25/66
	Carmel Road, Monterey, CA12.5/19/50
	Gary Farrell, Russian River Valley88
	Lingua Franca "AVNI",
	Willamette Valley OR 185/275/72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles
Austin Hope, Paso Robles
Jordan, Alexander Valley

RED VARIETALS

Querceto, Gnianti Giassico, Tuscany13/20/48
Carr Cab Franc, Santa Ynez Valley56
Frequency, GSM, Santa Barbara 17/25.5/66
Carr, Grenache, Lyons Vineyard
Los Olivos District, Santa Barbara 16.5/24.75/60

BREWSKIES

DRAFT

HIGH SPOT, 182 IPA {8.5}

HIGH SPOT, 289 BLONDE (8.5)

HIGH SPOT, 152 AMBER {8.5}

MIND HAZE, HAZY IPA {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

UNION JACK, IPA {9}

FIRESTONE WALKER, CERVEZA {9}

805 BLONDE ALE {9}

FIG MTN LIZARD'S MOUTH IPA {10}

DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES {10}

BOTTLES & CANS

MICHELOB ULTRA {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

MODELO (8)

STELLA ARTOIS {8}

HEINEKEN {8}

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*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}



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

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

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

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