

### 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} GF

Mix and match a ½ dozen from today's selection

TRY THEM PAN FRIED!

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

"Sea Bonbons" - wasabi aioli, orange tobiko, wakame salad and pickled ginger

### \*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

### 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} GF

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

### CHILLED SHRIMP COCKTAIL (18) @

Five prawns with housemade cocktail sauce and chive oil

## 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} (F)

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) 65

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

## GREENS

### SEAFOOD LOUIE SALAD {25} @

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 feta cheese

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

### CAESAR SALAD {13}

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

### WEDGE SALAD WITH BACON {15} (15)

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

### DIETARY 📵 AVAILABLE GLUTEN FREE 🔻 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 💧 SPICY 👻 LOCAL OR HOUSE

WINTER 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

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

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

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

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

### \*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 🔕

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

### **ROASTED BARRAMUNDI, LOCAL {38.5}**

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

### 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

#### \*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 FRANCE

#### **BOUILLABAISSE {34}**

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58

# **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 114LB {MKT} @

Served steamed with melted butter

### LOBSTER TAIL (62) GF

Oven-baked and served with melted butter

### SAN FRANCISCO CIOPPINO {38}

Zesty marinara sauce, clams, mussels, calamari,

### **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

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### \*BLUEWATER SURF AND TURF {95} @



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

## 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

#### 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

#### PAIN RELIEVER, {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

### 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}

Hendry's American 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}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

### FISHERMAN'S MARY {15.5}

Hendry's American 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

### BUBBLY

🍪 Robert Renzoni Prosecco, Temecula ........... 12.5/48 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

William Hill, Napa......12/18/46 Edna Valley, San Luis Obispo ......12.5/18.5/48 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 Trimbach, Pinot Blanc, France............ 15/22.5/58

### PINOT NOIR

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}

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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} GF

Mix and match a ½ dozen from today's selection

TRY THEM PAN FRIED!

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

"Sea Bonbons" - wasabi aioli, orange tobiko, wakame salad and pickled ginger

### \*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

### 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} GF

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

## 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} (F)

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) 65

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

## GREENS

### SEAFOOD LOUIE SALAD {25} @

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 feta cheese

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

### CAESAR SALAD {13}

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

### WEDGE SALAD WITH BACON {15} (15)

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

DIETARY GO AVAILABLE GLUTEN FREE 🕜 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 💧 SPICY 👻 LOCAL OR HOUSE

WINTER 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

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

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

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

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

### \*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 🔕

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

#### **ROASTED BARRAMUNDI. LOCAL {38.5}**

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

### 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

#### \*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 FRANCE

### BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

🗢 SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58 🗢

# **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}

Cold New England or hot-buttered Rhode Island 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 114LB (MKT) @

Served steamed with melted butter

### LOBSTER TAIL (62) GD

Oven-baked and served with melted butter

### 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, 6 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

.......

### \*BLUEWATER SURF AND TURF {95} @

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

## 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}

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

## **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

### MADE WITH OUR OWN BOTTLED RUM

#### 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

#### PAIN RELIEVER, {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

### 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}

Hendry's American 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}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

### FISHERMAN'S MARY {15.5}

Hendry's American 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

LUNCH

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

### BUBBLY

🍪 Robert Renzoni Prosecco, Temecula ........... 12.5/48 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

William Hill, Napa......12/18/46 Edna Valley, San Luis Obispo ......12.5/18.5/48 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 Trimbach, Pinot Blanc, France............ 15/22.5/58

### PINOT NOIR

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. P65Warnings.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