



● STARTERS ●

SOUP OF THE DAY	made fresh daily	cup.....8	bowl.....13
FAMOUS CLUB CHILI	usda prime beef, three bean medley, roasted tomato, cheddar and green onion	.cup.....8	bowl.....13
TOASTED TORTILLA CHIPS	oven baked  	(choice) salsa....6	queso....8 guacamole....9
EDAMAME	steamed in shell with kosher salt  	7	garlic butter....9
ONION RINGS BASKET	beer battered 		12
CRISPY WINGS	buttermilk brined (choice) bbq, buffalo, or salt + pepper 		17
CRAB CAKE SPINACH AND ARTICHOKE DIP	blue crab, parmigiano with grilled naan		18
SEAFOOD COCKTAIL	colossal shrimp 		18
MEDITERRANEAN DIP TRIO & GRILLED NAAN	hummus, tzatziki and whipped feta		16
MISO CARAMEL BRUSSEL SPROUTS	bacon, lemon, miso caramel, shiso 		16
TEMPURA GREEN BEANS BASKET	chipotle honey aioli 		10

● BOWLS & GREENS ● ~ customize any withchicken...6 shrimp....7 salmon*...10 filet*...11

BURRATA & BEET SALAD	balsamic apples, crispy prosciutto, roasted beets, baby field greens, EVOO 		17
THE COBB	chopped romaine, baked chicken, applewood smoked bacon, egg, avocado, heirloom tomatoes, blue cheese , creamy ranch 		17
PROTEIN POWER BOWL	local bibb lettuce, tri-color quinoa, charro beans, tomato, edamame, egg, avocado, lemon vinaigrette 		14
BLUEBERRY COASTAL SALAD	field greens, sliced almonds, dried blueberries, crumbled feta cheese, cucumber, white balsamic dressing 		16
CLASSIC WEDGE	blue cheese, pickled onion, tomato, smoked bacon, creamy ranch 		14
BEYOND BURGER BOWL	chopped bibb lettuce, cucumber, cherry tomato, sweet baby peppers, crispy naan, avocado, house tzatziki		17
STIR FRIED SALMON BOWL	riced cauliflower, carrots, corn, mushrooms, edamame, gluten free tamari, fried egg, sprouted shiso 		17
ACAI BOWL	agave blended acai, bananas, J.G farms seasonal berries, chia seed granola  		13
TERIYAKI CHICKEN BOWL	grilled chicken breast, jasmine rice, edamame, broccoli crowns, pickled onion, house teriyaki 		16

● BY HAND ● ~ served with your choice of french fries, beer battered onion rings, house salad or seasonal fresh fruit

LA VALLE COASTAL CLUB	fresh roasted turkey, applewood smoked bacon, lettuce, tomato, squaw bread with garlic aioli, sundried tomato pesto		17
CHICKEN SALAD CROISSANT	shredded chicken, sliced grapes, lettuce, tomato, diced celery, tarragon aioli		17
WICKED DIP	sliced prime rib eye, caramelized onions, provolone cheese, horseradish cream, au jus		18
BUTTERMILK MARINATED CRISPY CHICKEN SANDWICH	chicken breast, napa carrot slaw, pickle, brioche bun, chipotle honey		19
CLASSIC SMASH BURGER*	8oz smash burger, traditional fixings	18	smokehouse burger; arugula, gouda, bacon jam19
TOP DOG	kosher beef, brioche roll	(choice) classic13	chili, cheese15
TURKEY CLUB WRAP	spinach tortilla, chopped tomato, bacon, avocado, butter leaf lettuce, house tzatziki		16
SURF AND TURF QUESADILLA	spinach tortilla, bell peppers, cheddar & oaxaca cheese, beef fillet, shrimp, onion, cilantro lime crema, roasted salsa		20
VEGGIE QUESADILLA			13

● KNIFE & FORK ●

SEARED GROUPER	quinoa and asparagus tip pilaf, pomegranate and papaya pico de gallo, thai basil bernaïse 		25
THE CHEF’S OMELET*	choice of: bacon, sausage, mushrooms, baby spinach, diced onion, cherry tomatoes, cheddar cheese, served with crispy potatoes 		15
BARREL CUT 8OZ FILLET*	roasted red potato, baby carrots, herb butter 	37	(sub) blue cheese butter.....3 peppercorn sauce....4
CHARRED WAGYU SIRLOIN	buttered haricot verts & cremini mushrooms, charred mini peppers, black garlic celery root puree 		30
PASTA TUSCANA	campanella pasta, sundried tomatoes, baby spinach, shaved garlic, cream, shaved parmesan		16

● SIDES ●

FRENCH FRIES  	6	CHOICE OF SAUTEED ASPARAGUS OR BABY CARROTS  	7
HOUSE SALAD  	7	HOUSE MADE CHIPS  	5
RED POTATOES  	7	LOADED BAKED POTATO (available after 4pm) 	7

● SWEETS ●

LAVA CAKE	fresh berries, baby mint, vanilla bean ice cream		12
WARM ENGLISH TOFFEE CAKE	buttered toffee peanuts, caramel and vanilla ice cream		12
VALRHONA CHOCOLATE GENACHE CAKE	mint cream, sliced strawberries and chocolate tuile		13
CLASSIC CARROT CAKE	topped with pineapples, raisins, roasted pecans and almonds		12
SORBET	please ask for today’s selection  		8



VEGAN



GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, poke or eggs may increase your risk for food-borne illness, especially if you have a medical condition. Please inform a staff member if you or anyone in your party has food allergies or special dietary requirements.

For parties of 8 or more, a gratuity of 20% will be automatically added to your bill to ensure efficient service for large groups.



• WINES •

SPARKLING
GRANDIAL BLANC DE BLANC BRUT, FRANCE.....9
MIONETTO PROSECCO, ITALY (SPLIT)11
CHANDON, NAPA, CA (SPLIT).....15

ROSE
COTE MAS ROSE, FRANCE.....9
WHISPERING ANGEL, PROVENCE, FRANCE.....14

PINOT GRIGIO
TIZIANO, ITALY.....9

SAUVIGNON BLANC
CHASING VENUS, NEW ZEALAND11
LAIRD, NAPA VALLEY, CA14
DOMAINE CHERRIER SANCERRE, FRANCE18

CHARDONNAY
WILLIAM HILL, NORTH COAST, CA9
TREFETHEN, NAPA VALLEY CA14
ROMBAUER, CARNEROS, CA26

PINOT NOIR
POPPY, MONTEREY, CA9
LA CREMA, MONTEREY, CA12
BELLE GLOS, CLARKE & TELEPHONE, CA20
FEATURED PINOT NOIR.....MP

CABERNET SAUVIGNON
CANNONBALL, CA9
DAOU, PASO ROBLES, CA.....15
AUSTIN HOPE, PASO ROBLES, CA.....23
FEATURED CABERNET.....MP

OTHER REDS
LOLA MORA MALBEC, MENDOZA, ARGENTINA.....11
MOUNT LANGI “CLIFF EDGE” SHIRAZ, AUSTRALIA11
LAIRD “JILLIAN’S BLEND,” NAPA VALLEY, CA.....17
NINER BOOTJACK, PASO ROBLES, CA.....14

• HOUSE COCKTAILS •

PECAN OAK FASHIONED Templeton rye, pecan-infused montenegro, fig syrup, shaved nutmeg.....14
BLACKBERRY SMASH vodka, muddled blackberries, mint, honey, lemon juice13
PEPINO PICANTE silver tequila, muddled cucumber, jalapeno, lime juice, simple syrup.....13
LA VALLE MARGARITA YOUR WAY tequila, choice of lime and agave (classic), strawberry & lemon, or jalapeno and agave12
GIN DAISY gin, orange liqueur, lemon juice, soda water12
MEZCALOMA Galan mezcal, grapefruit juice, lime juice, topo chico13
THE COLONEL Tito’s vodka, iced tea, lemonade10

• NON ALCOHOLIC / MOCKTAILS •

BRIGHT PASSIONFRUIT MARTINI Optimist Bright, passionfruit, vanilla, orange, bitters, lime.....11
DE SOI TRES ROSE SPARKLING fruity and crisp, with just a touch of tartness.....11
DE SOI GOLDEN HOUR refreshing and light with citrus and lemongrass11
CACTUS PEAR SPRITZER cactus pear, lime juice, pomegranate, and soda11

• DRAFT BEERS •

COORS LIGHT.....6
MODELO ESPECIAL MEXICAN LAGER7
BALLAST POINT SCULPIN IPA.....8
HARLAND LAGER8
PUPIL IPA8
FEATURED HAZY.....8
FEATURED DRAFTS.....8

• SELTZERS • ~ assorted flavors

WHITE CLAW11
HIGH NOON9
CUTWATER.....9

• BOTTLED & CANNED BEERS •

FIRESTONE 805 BLONDE ALE6
CORONA MEXICAN LAGER.....7
COORS LIGHT.....6
MODELO ESPECIAL MEXICAN LAGER.....7
BALLAST POINT SCULPIN IPA.....8
BLUE MOON BELGIAN STYLE WHEAT.....7
GUINNESS STOUT.....7
LAGUNITAS IPA7
MOTHER EARTH CALI CREAMIN7
STELLA ARTOIS, LAGER.....7
ATHLETIC BREWING CO FREE WAVE HAZY IPA N/A7
ATHLETIC BREWING CO UPSIDE DAWN GOLDEN N/A.....7
HEINEKEN 0.0 N/A.....7