

# So • CAL

KITCHEN + BAR

## MENUS

### DINNER MENU

#### **STARTERS & SALADS**

STUFFED GARLIC BREAD

\$13

Spinach, Potato, Asiago, Mozzarella

GUACAMOLE

\$14

Gluten-free & Vegetarian Options Available

Warm Seasoned Tortilla Chips

TAQUITOS

\$14

Gluten-free Options Available

Chicken Tinga, Guacamole, Salsa Verde, Pico De Gallo, Cotija

WOK FRIED SHRIMP

\$16

Gluten-free Options Available

Snap Peas, Red Pepper, Sweet Chili Garlic Sauce

BAKED OYSTERS

\$16

Gluten-free Options Available  
Citrus Adobo Butter, Toasted Sourdough

EDAMAME DUMPLINGS

\$16

Vegetarian Options Available  
Pickled Fresno, Cilantro, Mushroom Dashi

CRISPY RICE\*

\$19

Gluten-free Options Available  
Spicy Tuna, Pickled Cucumbers, Avocado, Yuzu Soy

BRUSSELS SPROUTS

\$14

Gluten-free & Vegetarian Options Available  
Grapes, Walnuts, Gouda Goat Cheese, Citrus Vinaigrette

SHRIMP BISQUE

\$10

California Rock Shrimp

GREEN GODDESS SALAD

\$12

Gluten-free & Vegetarian Options Available  
Everything Seasoning, Gouda Goat Cheese, Pecans, Herbed Dressing

POWER GREENS

\$13

Gluten-free & Vegetarian Options Available  
Apples, Beets, Walnuts, Goat Cheese, Pickled Red Onion, Sherry Vinaigrette

GRAIN SALAD

\$12

Vegetarian Options Available

Farro, Quinoa, Kale, Almonds, Pears, Marinated Feta, Golden Balsamic Dressing

CHOPPED SALAD

\$13

Gluten-free Options Available

Asparagus, Bacon, Cucumber, Egg, Blue Cheese, Cabernet Dressing

ADDITIONS

Avocado for \$5

Gluten-free & Vegetarian Options Available

Chicken for \$8

Gluten-free Options Available

Shrimp for \$11

Gluten-free Options Available

Salmon for \$13

Gluten-free Options Available

**SUSHI**

SPICY TUNA\*

\$23

Gluten-free Options Available

Mango, Cucumber, Crunchy Garlic, Eel Sauce

DYNAMITE

\$21

California Roll Topped with Tempura Rock Shrimp & Sriracha Aioli

HAWAIIAN\*

\$25

Gluten-free Options Available

Tuna, Salmon, Yellowtail, Pineapple, Toasted Garlic Vinaigrette

VEGETABLE

\$19

Vegetarian Options Available

BBQ Eggplant, Sweet Potato, Avocado, Jalapeño, Sweet Soy

YUZU AVOCADO

\$21

Crab Salad, Cucumber, Tempura Crunch

SURF & TURF\*

\$24

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

TODAY'S OYSTERS\*

\$24 for 6 pc.

Gluten-free Options Available

JUMBO SHRIMP COCKTAIL

\$19

Gluten-free Options Available

Cocktail sauce 4 pc.

SEAFOOD PLATTER

Santa Barbara (small) for \$36 | Laguna (medium) for \$50 | La Jolla (large) for \$69

Shrimp, Poke, Today's Oysters, Cocktail Sauce, Mignonette

Gluten-free Options Available

**HANDHELDS**

*Served with choice of french fries or cole slaw*

SOCAL BURGER\*

\$19

Gluten-free Options Available

White Cheddar, Garlic Aioli, Lettuce, Tomato, Pickle, Toasted Sesame Seed Bun

CHICKEN SANDWICH

\$18

Korean Fried, Cabbage Slaw, Gochujang Aioli

BARBACOA TACOS

\$19

Braised Beef, Cotija, Pico De Gallo, Salsa Verde Crema

BLACK BEAN BURGER

\$15

Gluten-free & Vegetarian Options Available

Pepperjack, Sweet Potatoes, Tomato, Pickled Red Onion

FISH SANDWICH

\$21

Gluten-free Options Available

Blackened Rockfish, Remoulade, Pickled Red Onion, Toasted Bun

FRENCH DIP GRILLED CHEESE

\$18

Roast Beef, Caramelized Onions, Horseradish Aioli, Gouda Cheese

**BOWLS**

CHILI PEANUT CHICKEN

\$21

Gluten-free Options Available

Sesame Rice, Marinated Cabbage, Pickled Cucumber, Peanut Sauce

**BEEF CHOW FUN**

\$24

Gluten-free Options Available

Wide Rice Noodles, Broccoli, Bean Sprouts, Ginger Garlic Sauce

**SHRIMP PASTA**

\$29

Sweet Garlic Tomato Sauce, Parmesan, Calabrian Chili Oil

**HARVEST TOFU**

\$18

Vegetarian Options Available

Mixed Grains, Sweet Potato, Currants, Almonds, Kale, Alfalfa Sprouts, Chimichurri

**PLATES**

**SEARED SALMON\***

\$39 Gluten-free Options Available

Sesame Sticky Rice, Snap Peas, Sprouts, Mushrooms, Ginger Soy

**BAJA BASS**

\$35 Gluten-free Options Available

Broccoli, Braised Fennel, Preserved Lemon, Gigante Bean, Romesco

**CRISPY ROCKFISH**

\$29

Yukon Potatoes, Fresno Chili, Remoulade, Black Pepper Honey

**ROASTED CHICKEN**

\$27 Gluten-free Options Available

Potatoes, Carrots, Baby Kale, Pistachio Gremolata

CARNE ASADA

\$35 Gluten-free Options Available

Chile Rubbed Skirt Steak, Chimichurri, Grilled Onions, Roasted Peppers, Sweet Potatoes

**BRUNCH MENU**

*Available from 10 a.m. – 3 p.m.*

**BRUNCH COCKTAILS**

SPRITZ FLIGHT

\$16

Aperol Spritz, Hugo Spritz, Seasonal Selection

MIMOSA

\$11

With Choice of OJ, Grapefruit, or Cranberry

*Upgrade to Artisanal Juices for \$2*

BLOODY MARY

\$14

Vodka, House Bloody Mary Mix

ICED SHAKEN ESPRESSO

\$9

Toasted Almond Espresso, Salted Caramel Foam

MATCHA LATTE

\$7

Potion Bar Matcha layered with creamy oat milk over ice

Add a shot of espresso +2

## **BRUNCH PLATES**

### **BURRITO**

**\$16**

Eggs, Bacon, Peppers, Onions, Cotija, Ranchero Sauce, Chimichurri Sweet Potatoes

### **FRENCH TOAST**

**\$16**

Cinnamon Swirl Bread, Fried Chicken, Mixed Berry Compote, Maple Syrup

### **EGGS YOUR WAY\***

**\$15**

Gluten-free options available

Two Eggs, Breakfast Potatoes, Bacon or Sausage, Choice of Toast

### **CRISPY ROCKFISH**

**\$24**

Yukon Potatoes, Fresno Chili, Remoulade, Black Pepper Honey

### **BREAKFAST CLUB\***

**\$15**

Fried Egg, Bacon, Ham, Avocado, Cheddar Cheese, French Fries

### **CHEF'S OMELETTE**

**\$15**

Daily Selection, Breakfast Potatoes, Choice of Toast

### **SEARED SALMON\***

**\$28**

Gluten-free options available

Sesame Sticky Rice, Snap Peas, Sprouts, Mushrooms, Ginger Soy

QUICHE

\$16

Vegetarian options available

Spinach, Roasted Red Pepper, Tomato, Parmesan, Kale Apple Salad

CARNE ASADA

\$29

Gluten-free options available

Chile Rubbed Skirt Steak, Chimichurri, Grilled Onions, Roasted Peppers, Sweet Potatoes

**STARTERS & SALADS**

WARM PULL-APART CINNAMON ROLL

\$9 Vegetarian Options Available

Brown Sugar, Cream Cheese Frosting

GUACAMOLE

\$14

Gluten-free & Vegetarian Options Available

Warm Seasoned Tortilla Chips

TAQUITOS

\$14

Gluten-free Options Available

Chicken Tinga, Guacamole, Salsa Verde, Pico De Gallo, Cotija

WOK FRIED SHRIMP

\$16

Gluten-free Options Available

Snap Peas, Red Pepper, Sweet Chili Garlic Sauce

BAKED OYSTERS

\$16

Gluten-free Options Available

Citrus Adobo Butter, Toasted Sourdough

EDAMAME DUMPLINGS

\$16

Vegetarian Options Available  
Pickled Fresno, Cilantro, Mushroom Dashi

CRISPY RICE\*

\$19

Gluten-free Options Available  
Spicy Tuna, Pickled Cucumbers, Avocado, Yuzu Soy

BRUSSELS SPROUTS

\$14

Gluten-free & Vegetarian Options Available  
Grapes, Walnuts, Gouda Goat Cheese, Citrus Vinaigrette

SHRIMP BISQUE

\$10

California Rock Shrimp

GREEN GODDESS SALAD

\$12

Gluten-free & Vegetarian Options Available  
Everything Seasoning, Gouda Goat Cheese, Pecans, Herbed Dressing

POWER GREENS

\$13

Gluten-free & Vegetarian Options Available  
Apples, Beets, Walnuts, Goat Cheese, Pickled Red Onion, Sherry Vinaigrette

GRAIN SALAD

\$12

Vegetarian Options Available  
Farro, Quinoa, Kale, Almonds, Pears, Marinated Feta, Golden Balsamic Dressing

**CHOPPED SALAD**

\$13

Gluten-free Options Available  
Asparagus, Bacon, Cucumber, Egg, Blue Cheese, Cabernet Dressing

**ADDITIONS**

Avocado for \$5

Gluten-free & Vegetarian Options Available

Chicken for \$8

Gluten-free Options Available

Shrimp for \$11

Gluten-free Options Available

Salmon for \$13

Gluten-free Options Available

**ICE**

**TODAY'S OYSTERS\***

6 pc. for \$24

Gluten-free Options Available

**JUMBO SHRIMP COCKTAIL**

4 pc. For \$19

Gluten-free Options Available

Cocktail sauce

**SEAFOOD PLATTER**

Santa Barbara (small) for \$36 | Laguna (medium) for \$50 | La Jolla (large) for \$69

Shrimp, Poke, Today's Oysters, Cocktail Sauce, Mignonette

Gluten-free Options Available

## **SUSHI**

### **SPICY TUNA\***

\$23

Gluten-free Options Available  
Mango, Cucumber, Crunchy Garlic, Eel Sauce

### **DYNAMITE**

\$21

California Roll Topped with Tempura Rock Shrimp & Sriracha Aioli

### **HAWAIIAN\***

\$25

Gluten-free Options Available  
Tuna, Salmon, Yellowtail, Pineapple, Toasted Garlic Vinaigrette

### **VEGETABLE**

\$19

Vegetarian Options Available  
BBQ Eggplant, Sweet Potato, Avocado, Jalapeño, Sweet Soy

### **YUZU AVOCADO**

\$21

Crab Salad, Cucumber, Tempura Crunch

### **SURF & TURF\***

\$24

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

## **HANDHELDS**

*Served with choice of french fries or cole slaw*

SOCAL BURGER\*

\$19

Gluten-free Options Available

White Cheddar, Garlic Aioli, Lettuce, Tomato, Pickle, Toasted Sesame Seed Bun

CHICKEN SANDWICH

\$18

Korean Fried, Cabbage Slaw, Gochujang Aioli

BARBACOA TACOS

\$19

Braised Beef, Cotija, Pico De Gallo, Salsa Verde Crema

BLACK BEAN BURGER

\$15

Gluten-free & Vegetarian Options Available

Pepperjack, Sweet Potatoes, Tomato, Pickled Red Onion

FISH SANDWICH

\$21

Gluten-free Options Available

Blackened Rockfish, Remoulade, Pickled Red Onion, Toasted Bun

FRENCH DIP GRILLED CHEESE

\$18

Roast Beef, Caramelized Onions, Horseradish Aioli, Gouda Cheese

**BOWLS**

SMOKED CHICKEN HASH\*

\$18

Gluten-free Options Available

Sunny Side Up Eggs, Poblanos, Oaxaca Cheese, Chorizo

CHILI PEANUT CHICKEN

\$21

Gluten-free Options Available

Sesame Rice, Marinated Cabbage, Pickled Cucumber, Peanut Sauce

BEEF CHOW FUN

\$24

Gluten-free Options Available

Wide Rice Noodles, Broccoli, Bean Sprouts, Ginger Garlic Sauce

SHRIMP PASTA

\$29

Sweet Garlic Tomato Sauce, Parmesan, Calabrian Chili Oil

HARVEST TOFU

\$18

Vegetarian Options Available

Mixed Grains, Sweet Potato, Currants, Almonds, Kale, Alfalfa Sprouts, Chimichurri

DESSERT MENU

**SWEETS**

\$12

CHOCOLATE

Warm Brownie, Brown Sugar Ice Cream, Dolce De Leche Ganache, Almond Crisp

Gluten-free & Vegetarian Options Available

OLIVE OIL CAKE

Orange Creamsicle Whipped Cream, Seasonal Oranges

Vegetarian Options Available

## COCONUT SORBET

House Spun, Toasted Coconut  
Gluten-free & Vegetarian Options Available

## TRES LECHEs

Pineapple Sorbet, Rum Pineapple Sauce, Whipped Mascarpone  
Vegetarian Options Available

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or special dietary needs.

## BEVERAGES

### ESPRESSO MARTINI

\$16

Espolòn Reposado, Honey, Cantera Negra Café

### ESPRESSO

\$5

### CAPPUCCINO

\$6

### COFFEE

\$5.25

## COCKTAIL MENU

### COCKTAILS

#### ROSÉ ALL DAY

\$15

Apple and Pear-infused Sangria, Brut Sparkling Rosé  
A glass just isn't enough, grab a carafe \$52

ESPRESSO MARTINI

\$16

Espolòn Reposado, Honey, Cantera Negra Café

FOR THE WIN

\$18

Watershed Guild Series Gin, Strawberry, Pear, Citrus

SPICY PINEAPPLE MARGARITA

\$17

Corazón Blanco, Roasted Pineapple, Cointreau

LYCHEE MARTINI

\$16

OYO Vodka, Hendrick's, Lychee Liqueur, St-Germain

BLOOD ORANGE MOJITO

\$15

Bacardi Rum, Pressed Blood Orange, Muddled Mint

**ZERO PROOF COCKTAILS**

HEMINGWAY DAIQURI

\$11

Seedlip, Grapefruit, Stone Fruit, Fresh Lime

ICED SHAKEN ESPRESSO

\$9

Toasted Almond Espresso, Salted Caramel Foam

PINEAPPLE PARADISE

\$9

Muddled Cucumber, Pineapple, Fever-Tree Ginger Beer

BASIL FRESNO REFRESHER

\$11

Lyre's Gin Alternative, Charred Jalapeño & Fresno

DRY TAI

\$11

Pressed Juices, Giffard Orgeat and Grenadine, Vanilla

**BEER MENU**

**DRAUGHT BEER**

SCRIMSHAW PILSNER

German Pilsner, North Coast Brewing, CA | 4.4%

\$9

ROTATING CRAFT SELECTION

Columbus, OH

\$9

WEEKEND VIBES

IPA, Coronado Brewing CA | 6.8%

\$9

**WINE LIST**

**WINE BY THE GLASS**

## **SPARKLING**

### BLANC DE BLANCS

Francis Ford Coppola, "Sofia," Monterey County, California  
6 oz. for \$11 | Bottle for \$44

### PROSECCO

Giuliana, Italy  
6 oz. for \$14 | Bottle for \$56

### BRUT ROSÉ

Piper Sonoma, "Select Cuvée," Sonoma County, California  
6 oz. for \$16 | Bottle for \$64

### BRUT ROSÉ

Hampton Water, Languedoc, France  
6 oz. for \$18 | Bottle for \$72

## **ROSÉ**

### ROSÉ, GARNACHA

Borsao, DO Campo de Borja, Spain  
6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

### ROSÉ

Hampton Water, Languedoc, France  
6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

### ROSÉ

Domaine Clarence Dillon, "Clarendelle," Bordeaux, France  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

## WHITE WINE

### PINOT GRIGIO

Villa Varda, Friuli, Friuli-Venezia Giulia, Italy  
6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

### PINOT GRIS

Chateau Ste. Michelle, Columbia Valley, Washington  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

### SAUVIGNON BLANC

Matanzas Creek, Sonoma County, California  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

### SAUVIGNON BLANC

Vavasour, Awatere Valley, Marlborough, New Zealand  
6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

### CHENIN BLANC/VIIGNIER

Terra d'Oro, Clarksburg, California  
6 oz. for \$11 | 9 oz. for \$16 | Bottle for \$44

### CHARDONNAY, UNOAKED

Carmel Road, Monterey, Certified Sustainable, California  
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

### RIESLING

Hugel, "Classic," Alsace, France  
6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

### CHARDONNAY

The Federalist, California  
6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

CHARDONNAY

Cline Cellars, "Seven Ranchlands," Sonoma County, California  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

**RED WINE**

PINOT NOIR

J Vineyards & Winery, Tri-County, California  
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

PINOT NOIR

Siduri, Willamette Valley, Oregon  
6 oz. for \$20 | 9 oz. for \$30 | Bottle for \$80

PINOT NOIR

Clos du Bois, North Coast, California  
6 oz. for \$11 | 9 oz. for \$16 | Bottle for \$44

RIOJA

Reserva, Campo Viejo, Spain  
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

MALBEC

Alamos, Mendoza, Argentina  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

MERLOT

Hahn, Central Coast, California  
6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

CABERNET SAUVIGNON

Paso-D'Oro, Paso Robles, California

6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

**CABERNET SAUVIGNON**

Imagery, California

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

**RED BLEND**

Orin Swift, "Eight Years in the Desert," California

6 oz. for \$26 | 9 oz. for \$39 | Bottle for \$104

**CABERNET SAUVIGNON**

Intrinsic, Columbia Valley, Washington

6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

**WINE BY THE BOTTLE**

**SPARKLING**

**BRUT ROSÉ**

JCB by Jean Charles Boisset, "N° 69," Crémant de Bourgogne, Burgundy, France

\$64

**BLANC DE NOIRS, BRUT**

Schramsberg, North Coast, California

\$102

**CHAMPAGNE, BRUT**

Taittinger, "La Française," Champagne, France

\$144

**WHITE WINE**

**SAUVIGNON BLANC**

The Infamous Goose, Marlborough, New Zealand

\$52

SANCERRE

Pascal Jolivet, Loire Valley, France

\$90

PINOT GRIS

Sokol Blosser, "Cuvée," Dundee Hills, Oregon

\$39

SAUVIGNON BLANC

Imagery, California

\$46

PINOT GRIGIO

Terlato, Friuli Colli Orientali, Friuli, Italy

\$56

RIESLING

Pierre Sparr, Alsace, France

\$37

CHABLIS

Louis Jadot, Burgundy, France

\$70

BLANC DE NOIR

The Prisoner Wine Co., "Blindfold," Sonoma County, California

\$68

CHARDONNAY

Wente Vineyards, "Riva Ranch," Arroyo Seco, California

\$54

CHARDONNAY

Stags' Leap Winery, Napa Valley, California

\$64

CHARDONNAY

Celani Family, Napa Valley, California

\$96

CHARDONNAY

Patz & Hall, "Dutton Ranch," Russian River Valley, California

\$92

CHARDONNAY

Post & Beam by Far Niente, Napa Valley, California

\$120

CHARDONNAY

Orin Swift, "Mannequin," California

\$86

**RED WINE**

GEORGES DUBCEUF

"Flower Label," Beaujolais, France

\$39

PINOT NOIR

La Crema, Willamette Valley, Oregon

\$69

PINOT NOIR

Sanford, Santa Rita Hills, California

\$88

PINOT NOIR

Gran Moraine, Yamhill-Carlton District, Oregon

\$102

CHIANTI CLASSICO

Pasqua, Riserva, Tuscany, Italy

\$40

RED BLEND

The Prisoner Wine Co., "Saldo," Oakville, California

\$90

MERLOT

Swanson Vineyards, Napa Valley, California

\$66

CABERNET SAUVIGNON

Bezel, Paso Robles, California

\$70

CABERNET SAUVIGNON

Emblem, Napa Valley, California

\$73

CHÂTEAUNEUF-DU-PAPE

M. Chapoutier, "La Bernardine," Rhône, France

\$115

CABERNET SAUVIGNON

Stags' Leap, Napa Valley, California

\$120

**BODEGA NUMANTHIA**

“Termes,” Castilla Y León, Spain

\$60

**CABERNET SAUVIGNON**

Cakebread Cellars, Napa Valley, California

\$139

**WHITE WINE**

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