



**JOIN US FOR
SUNSET HOURS!
MONDAY - FRIDAY
4PM-6PM**

DRINKS

HOUSE WINE 10

WHITE : Les Jamelles Sauvignon Blanc

RED: Les Jamelles Pinot Noir

ROSÉ: Mirabeau Grenache-Syrah

DRAFT BEER 8

HEINIKEN *lager*

BARRIER MONEY *amber IPA*

MARGARITAS 10

THE CLASSIC *tequila blanco, triple sec, citrus syrup*

PINEAPPLE *jalapeño infused tequila, pineapple, lime, orange bitters, agave*

WATERMELON *tequila blanco, watermelon, lime, agave*

STARTERS

WATERMELON GAZPACHO pickled watermelon rind, fresh watermelon, heirloom tomato, basil, Arbequina olive oil <i>v-vv</i>	16
CHIKAMOLE green chickpeas, avocado, spiced pepitas, lime, cilantro, corn tortillas chips <i>v-vv-gf</i>	18
MALIBU NACHOS queso, black beans, salsa, pico de gallo, sour cream, scallions <i>v-gf</i> Add steak +12 chicken +8	18
LOCAL BURRATA & FRESH SUMMER STRAWBERRIES watercress, aged balsamic, candied seeds, sourdough <i>v</i>	20
ROASTED RED PEPPER HUMMUS everything bagel spice, tahini, tamari almonds, radishes, pita <i>v-vv</i>	18 crudité +6
SHEEPS MILK RICOTTA harvest summer stone fruit, jalapeño, hazelnut, tender greens, sourdough <i>v</i>	18 crudité +6
HELENE'S HALIBUT or VEGAN COCONUT CEVICHE coconut leche de Tigre, pineapple, peppers, chili, corn tortilla chips <i>gf</i>	23/18
AVOCADO HUARACHE jalapeño ricotta, cilantro, lime <i>v</i>	19
CAULIFLOWER PIZZA fresh mozzarella, tomato, pesto, almond flour, malibu greens <i>v-gf</i>	23
21 MILE PEEKYTOE 4OZ CRAB CAKE avocado purée, arugula, watermelon radish, old bay aioli <i>gf</i>	27

SALADS

MALIBU VEGAN summer greens, tomatoes, squash, cucumber, haricots verts, avocado, red wine vinaigrette <i>v-vv-gf</i>	20
STREET CORN WEDGE queso fresco, cherry tomatoes, jalapeño, toasted tajin seeds, almond mole, cilantro-lime dressing <i>v-gf</i>	18
BLT KALE CAESAR hearts of romaine, tender kale, heirloom tomatoes, parmesan cheese, crispy bacon <i>gf</i>	17
MARKET HEIRLOOM TOMATOES basil, shaved red onion, strawberries, sherry vinaigrette <i>v-vv</i>	18
<i>add-ons: avocado 4 tofu 7 burrata 10 shrimp 12 salmon 9 chicken 8 bavette steak 12</i>	

MAINS

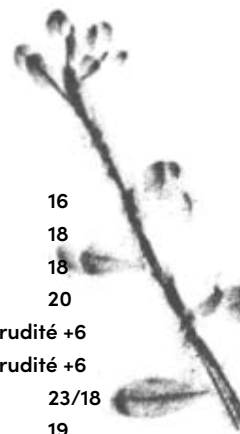
TOFU COCONUT CURRY summer vegetables, coconut-ginger broth, lentil rice <i>v-vv-gf</i>	25
"PASTA" AL LIMONE roasted shrimp, squash noodles, lemon, spinach béchamel, fresh parmesan, basil	28
SUMMER PEI MUSSELS Guava Gose beer, lemongrass, kaffir lime leaf butter, chickpeas, kale, grilled sourdough	20
SURFER'S SALMON POKE BOWL crudo salmon, quinoa rice, marinated cucumbers, sprouts, pineapple, habanero ponzu, furikake	28
DIY FISH TACOS corn tortillas, tomatillo salsa, salsa roja, shredded cabbage <i>gf</i>	27
SESAME CRUSTED FAROE ISLAND SALMON tomato-mango sauce, summer beans, chili, ginger, quinoa rice <i>gf</i>	31
PAN SEARED AJI CHICKEN sweet summer corn, market cucumbers, baby watercress, aji verde sauce, chili oil	32
FAT APPLE FARM GRILLED SAUSAGE beachside potato salad, grilled stone fruit, pepperonata, mustard sauce	30
GRILLED RIBEYE STEAK honey ancho chili, malibu almond mole, spring onions	48
SMASHED STYLE BACON BURGER grass-fed beef, candied bacon, house aioli, cheddar, grilled onions, roasted potatoes, pickles	27
IMPOSSIBLE BURGER brioche bun, Calabrian mayonnaise, tomato, red onion, arugula, roasted potatoes <i>v</i>	26

SIDES

SUMMER BEANS sunflower tamari butter <i>v-vv-gf</i>	12
SAUTEED FRESH SUMMER CORN basil butter, scallions <i>v-gf</i>	12
CHILLED MARINATED MARKET CUCUMBERS sriracha labneh <i>v-gf</i>	12
FINGERLING POTATOES rosemary, thyme <i>v-vv-gf</i>	10
COCONUT QUINOA RICE <i>v-vv-gf</i>	8

DESSERT

CHERRY PIE WITH MARZIPAN ICE CREAM flaky pie dough almond frangipane, Morello cherry filling, almond streusel topping, toasted marzipan ice cream	14
MATCHA CHEESECAKE strawberry sherbet, strawberry-infused pearls, Harry's berries	16
POT DE CREME Valrhona chocolate custard, toasted Swiss meringue, vanilla-ginger pearls, palmier	14
HOUSEMADE ICE CREAM & SORBETS ask your server about our seasonal flavors	12



CRAFT COCKTAILS

FROZÉ watermelon	17
SUMMER SPRITZ Prosecco, sake, yuzu, butterfly pea flower, honey	19
MEXICAN MULE Patrón tequila, lime, citrus syrup, ginger beer	19
RASPBERRY FIZZ bourbon, raspberry, lemon, sherry, ginger beer	19
MAI TAI light & dark rum, orgeat, lime, gentian amaro, orange bitters	19
LYCHEE MARTINI vodka, sweet vermouth, lychee, lime	18
THE APRICOT SLOPE rye, apricot liqueur, sweet vermouth, bitters	17
BEE'S KNEES gin, lemon, honey, bee pollen, aquafaba	17

MARGARITAS

THE CLASSIC tequila blanco, triple sec, citrus syrup	16
PINEAPPLE jalapeno-infused tequila, pineapple, lime, orange bitter, agave	16
WATERMELON tequila blanco, watermelon, lime, agave	16

MIMOSAS

beet, orange, pineapple, kale-apple

by the glass 17 | carafe 70 | flight 48

BEER

GRAFT DIGITAL PRINT pomegranate's plum sake cider 12oz	11
WOLFFER ESTATE 139 rose cider 12oz	11
VLIET pilsner 12oz	11
BARRIER MONEY ipa 12oz	11
HEINEKEN lager 12oz	11
COLLECTIVE ARTS GUAVA GOSE sour ale 12oz	12
GRIMM WAVETABLE ipa 16oz	14
FLAGSHIP samuel fraunces tavern ale 12 oz	11

WINE BY THE GLASS

SPARKLING

LAMBRUSCO GRASPAROSSA Vigneto Cialdini IT	18/68
PROSECCO Montefresco, IT	16/60
BLACK MUSCRAT Papras Melanthia Ancestral Rose, Trynavos 2021	18/68

ORANGE

GRILLO Terre Sicily, IT 2021	18/68
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WHITE

SAUVIGNON BLANC Les Jamelles, FR 2020	16/60
PINOT GRIGIO Era, IT 2020	17/64
CHARDONNAY Uco Vallejo, AG 2020	17/64

ROSÉ

MIRABEAU Côtes de Provence, FR 2020	16/60
BLACK MUSCRAT Papras Oreads, Trynavos 2021	18/68

RED

CABERNET SAUVIGNON Camp, Sonoma	16/60
CHIANTI CLASSICO Castello di Volpaia, Sangiovese, Tuscany, IT 2018	17/64
PINOT NOIR Folk Machine, Santa Rosa CA 2021	18/68

WINE BY THE BOTTLE

SPARKLING

CHARLES ELLNER CARTE BLANCHE BRUT, CHAMPAGNE FR	110
BILLECART SALMON BY JEAN GEORGE BRUT ROSE, FR	90
DRAPPIER ROSE DE SAIGNEE, CHAMPAGNE, FR	85

WHITE

GRÜNER VELTLINER, SANTA CRUZ, CA 2018	72
DRY RIESLING SILVER THREAD, FINGER LAKES, US 2016	55
CHARDONNAY DELTA, CA 2017	58
SAUVIGNON BLANC COMAHUE, PATAGONIA 2019	75
ANN-SOPHIE PIC&MICHAEL CHAPOTIER MARSANNE, FR 2018	79

ORANGE

PINOT GRIS JAMES RAHN, OREGON 2021	75
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RED

TEMPRANILLO SIERRA CANTABRIA, GRAN RESERVA, SP 2011	90
CABERNET SAUVIGNON, CROOKED PATH, PASO ROBLES CA 2018	81
PINOT NOIR PIKE ROAD, WILLIAMETTE VALLEY, OR 2019	85

BEVERAGES

WELLNESS SHOTS + TONICS

GINGER, LEMON , HONEY	5
TURMERIC, LEMON, ORANGE, CAYENNE, AGAVE	5
MAKE IT A TONIC	8

COFFEE + TEA (SUB ALMOND/OAT MILK \$1)

LA COLOMBE DRAFT COFFEE	
COLD BREW	6
OAT DRAFT LATTE	7
BLACK + TAN	7
DRIP COFFEE	5
ESPRESSO	5
AMERICANO	5
CAPPUCCINO	6
LATTE	6
MATCHA LATTE	6
CHAI LATTE	6
TEA	5
EARL GREY, ENGLISH BREAKFAST, CHAI	
CHAMOMILE, SENCHA, JASMINE, PEPPERMINT	
ICED TEA	5

BUBBLY

LARGE SARATOGA SPARKLING/STILL WATER	9
MOCKTAIL	11

JUICES

SWEET CARROT	12
CARROT, ORANGE, APPLE, LIME, GINGER	
DEEP ROOT	12
APPLE, CARROT, BEET, LEMON, KALE, GINGER, SPINACH	
SWEET GREEN	12
KALE, CUCUMBER, APPLE, CELERY, LEMON, GINGER, SPINACH	
ORANGE JUICE	10
GRAPEFRUIT JUICE	10
PINEAPPLE JUICE	10