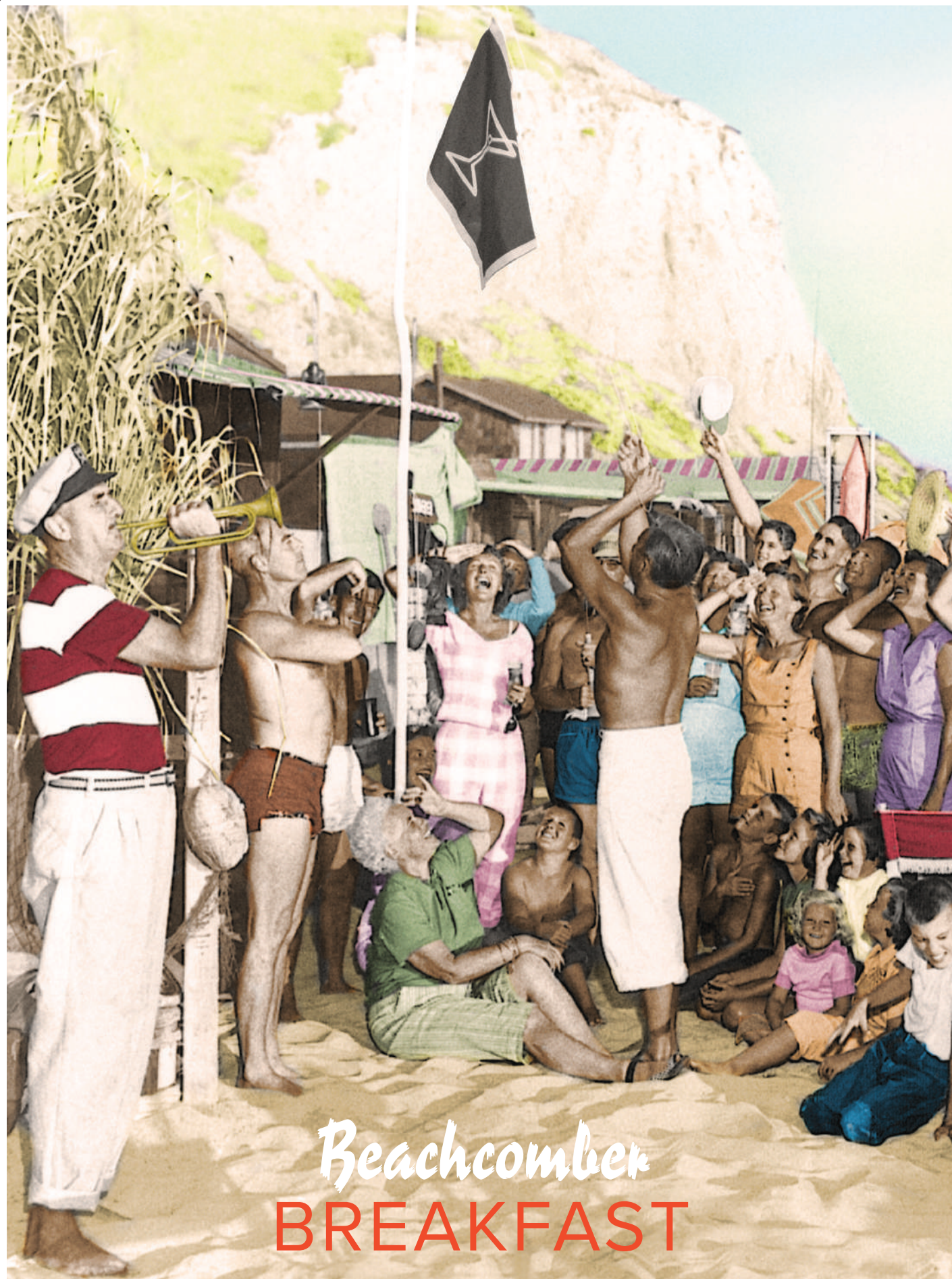




Beachcomber
BREAKFAST

SWEET STARTERS

BEACHCOMBER BEIGNETS

Maple Syrup • Powdered Sugar
Whipped Cream • 13

FRESH FRUIT CREPES

Crepes filled with Bananas,
Mangos, Strawberries, Chantilly
Cream and Mascarpone Cheese.
Finished with Powdered Sugar
Whipped Cream • 14



THE TOASTS

AVOCADO TOAST*

Hass Avocado Mash
Goat Cheese
Poached Organic Eggs
Cherry Heirloom Tomatoes
Balsamic Reduction • Sourdough
Toast • Chives • 19

ALMOND BUTTER TOAST

Almond Butter • Honey Comb
Blackberries • Blueberries
Strawberries • Mango • Agave
Walnut Cranberry Toast • 20

EGG DISHES

TWO ORGANIC EGGS WITH BACON*

or with your choice of Sausage, Ham or Impossible
Sausage • 18

CRYSTAL COVE OMELETTE*

Artisan Bacon • Avocado • White Cheddar Cheese • 19

MEDITERRANEAN OMELETTE*

Organic Egg Whites • Goat Cheese • Baby Spinach
Roasted Tomatoes • Parmesan Cheese • Lemon Zest
Mixed Green Salad • Lemon Vinaigrette • 20

RANCH SKILLET*

Organic Scrambled Eggs • Bacon • Portuguese Sausage
Roasted Tomato Salsa • Cheddar Cheese
Sautéed Bell Peppers and Onions • 20

THE CLASSIC BENEDICT*

Two Organic Eggs • Spiral Cut Ham • Hollandaise
English Muffin • 22

CRAB CAKE BENEDICT*

Pan Fried Blue Crab Cake • Two Poached Organic Eggs
Hollandaise Sauce • English Muffin • 25

With choice of:

OVEN ROASTED POTATOES • FRESH FRUIT
COTTAGE CHEESE • SLICED TOMATOES

Plus Your choice of: TOASTED ARTISAN BREADS

ON THE SIDE

All-Natural Spiral Cut Ham
Pork Sausage • Turkey Bacon
Artisan Bacon
Portuguese Sausage • Impossible Sausage
ADD TO ANY ENTRÉE FOR 8

Gluten Free Option Available 2

Entrée Split Charge 7

An 18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

0224

SAVORY SPECIALTIES

SAVORY SPINACH & MUSHROOM CREPE*

Crepe Filled with Sautéed Garlic Baby Spinach • Roasted Shitake Mushrooms • Smoked Gouda & Parmesan Cheese Scrambled Eggs • Tomatoes • Chives • 19

EGG & POTATO GRATIN*

Two Organic Sunny Side Up Eggs • Crispy Prosciutto Potato Gratin • Hollandaise Sauce • Chives • Baby Arugula Choice of Artisan Bread • 19

TUNISIAN EGGS & SHRIMP*

Sweet Pepper Stew topped with Pacific Grilled Shrimp & Two Organic Poached Eggs • Fresh Basil • Parmesan Cheese Rustic Bread • 20

STEAK CHILAQUILES*

Tender Steak Braised in Guajillo Sauce • Corn Tortillas Queso Fresco & Cheddar Cheeses • Sour Cream Avocado Purée • Diced Tomato & Green Onions Topped with a Sunny Side Up Egg • 20 GF

BREAKFAST BURRITO*

Turkey Chorizo • Organic Eggs • Pepper Jack Cheese Potatoes • Peppers & Onions • Flour Tortilla • Salsa Verde Pico de Gallo • Mixed Green Salad • Lemon Vinaigrette • 19

SWEET TREATS

BRIOCHE FRENCH TOAST

Souffle Style Baked Challah • Dulce de Leche • Chantilly Cream Candied Pecans • Fresh Strawberry & Banana Powdered Sugar • Whipped Cream • Maple Syrup • 19

COCONUT-MACADAMIA PANCAKES

A BEACHCOMBER FAVORITE

Lemon Zest Coconut Pancakes with Macadamia Nuts baked right in. Served with Warm Coconut Syrup • 19

LEMON RICOTTA PANCAKES

Lemon Zest Pancakes • Bellwether Farms Ricotta Mousse Warm Blueberry Chutney • Powdered Sugar • 19

COLD-PRESSED JUICES AND SKINNY LEMONADE

10

TURMERIC CITRUS SKINNY LEMONADE

Superfoods packed with Vitamin C to help boost immunity, brighten skin and fight inflammation. Orange, Grapefruit, Lemon, Agave Nectar, Turmeric.

CLASSIC GREENS

Apple, Cucumber, Lemon, Parsley, Spinach, Ginger, Probiotics.

MAGIC BUTTERFLY SKINNY LEMONADE

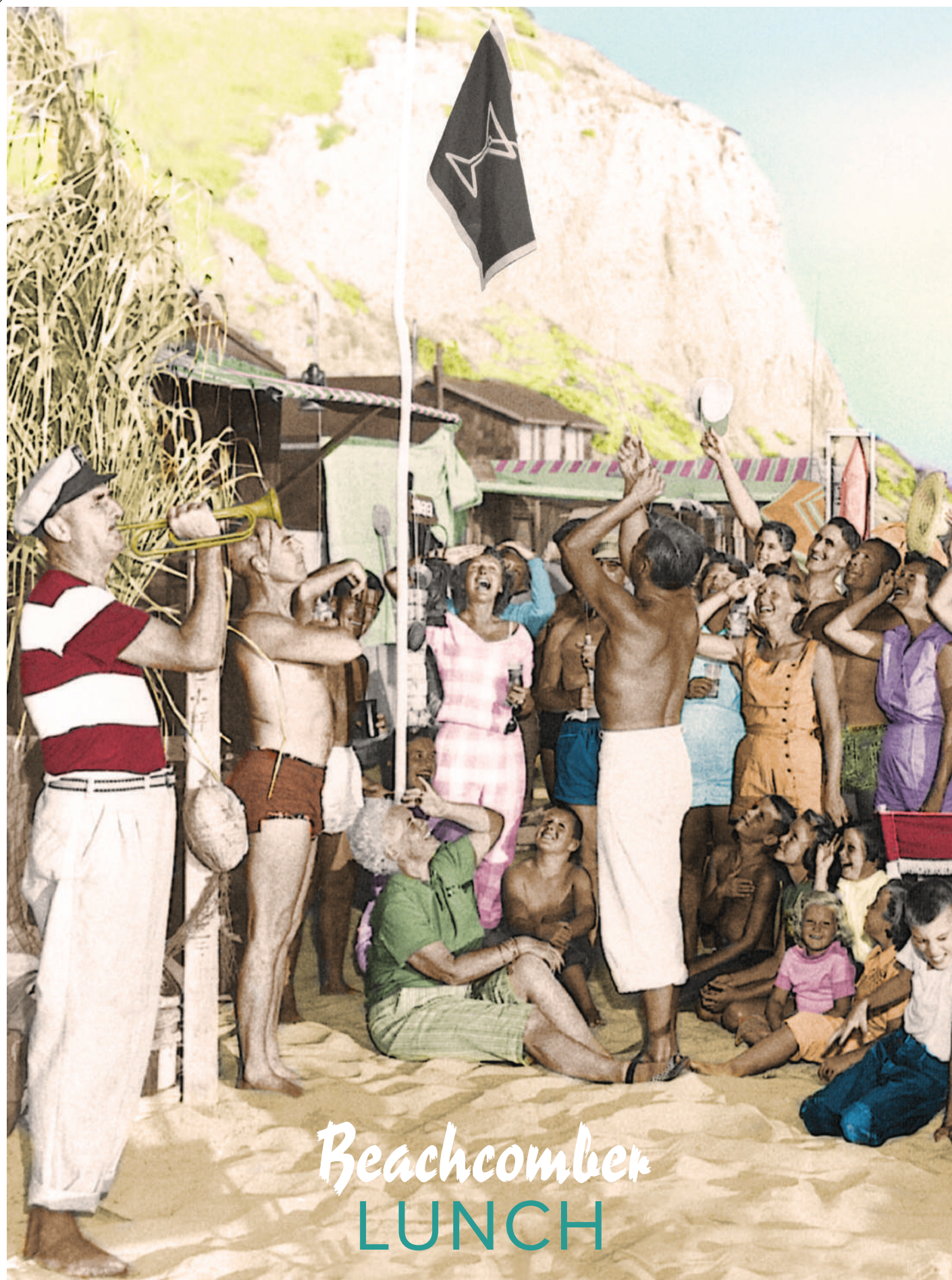
Fresh lemonade packed with superfoods and probiotics to promote a healthy glow!



FONTÉ
COFFEE ROASTER

COFFEE DRINKS

Artisan Drip
Regular or Decaf Coffee
Latte • Mocha Cappuccino
Espresso • Macchiato



Beachcomber
LUNCH

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE.

Freshly Diced Ahi Tuna • Asian Slaw
Sriracha Aioli • Wonton Taco Shell • 20

KUNG PAO CALAMARI

Fried Calamari • Crispy Rice Noodles
Pea Shoot Sprouts • Roasted Cashews
Kung Pao Sauce • 20

AHI NACHOS*

Diced Ahi Tuna • Avocado • Crispy Wontons
Spicy Aioli • Green Onions • Toasted Sesame
Seeds • Chili Oil • Micro Cilantro
Soy Citrus Vinaigrette • 27

BUFFALO CHICKEN ROLLS

Chicken Breast • Buffalo Sauce
Cheddar Cheese • Blue Cheeses • Micro Herbs
Avocado Cilantro Ranch Dressing Drizzled with
Hot Sauce • 19

DEVILISH EGGS

Deviled Eggs with Relish & Mustard Yolks
Chive Garnish • 13 GF

KOBE MEATBALLS

Kobe Meatballs • Tomato Basil Sauce
Parmesan Cheese • Ricotta Cheese
Grilled Ciabatta • 19

KOREAN STEAK SKEWERS

Flat Iron Steak • Asian Cole Slaw • Shishito
Peppers • Coconut Peanut Sauce • 20

CHAR GRILLED ARTICHOKEs

Steamed & Grilled Artichokes
Lemon Aioli • MP GF

SALADS + SOUPS

THE REAL DEAL CLAM CHOWDER

New England Style Chowder • Clams
Potatoes • Cup 10 • Bowl 14

BAKED TOMATO SOUP

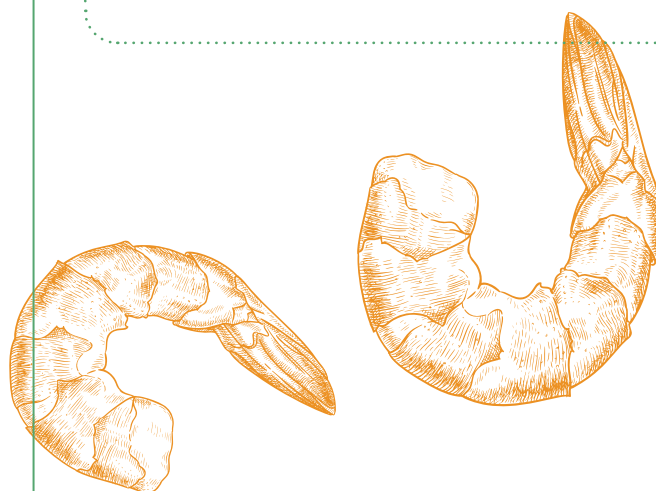
Puréed Roasted Organic Tomatoes
Bleu Cheese • Puff Pastry Crown • 14

VEGGIE SALAD

Charred Cherry Tomatoes • Roasted
Shitake Mushrooms • Grilled Asparagus
Feta • Cheese Pepitas • Baby Mixed
Greens • Creamy Basil Dressing • 20

ASIAN STEAK SALAD*

Pan Roasted Peppercorn Crusted
Filet Mignon • Baby Greens • Roasted
Cashews • Crispy Wontons • Mango
Avocado • Green Onions • Cilantro Rice
Vinaigrette • 27



LUNCH SPECIALTIES

MAHI MAHI TACOS*

Grilled Mahi Mahi • Guacamole • Pico de Gallo
Cabbage • Cilantro Crema • Pickled Onions
Achiote • Lime • Flour Tortillas
Cole Slaw • 22

GRILLED SHRIMP TACOS*

Pacific Shrimp • Flour Tortillas • Cabbage
Cotija Cheese • Chipotle Aioli • Guacamole
Mixed Green Salad • Lime Vinaigrette • 23

ALASKAN COD FISH & CHIPS

House Beer Battered Alaskan Cod • French
Fries • Beachcomber Tartar Sauce • 21

MAINE LOBSTER ROLL*

Lobster Poached in Butter • Tarragon Herb Aioli
Split-top New England-Style Bun
Served with French Fries • MARKET PRICE

BUTTERMILK FRIED CHICKEN SANDWICH

Chicken Breast • Pepper Jack Cheese
Bacon • Mayo • Honey Mustard Slaw
Sliced Pickles • Avocado • Caramelized Bun
French Fries • 19

HICKORY SMOKED BEEF BRISKET SANDWICH

Beef Brisket • Havarti Cheese
Honey Mustard Aioli • Tomato • Pickled Onion
Arugula • Toasted Sourdough • Fries • 26

BEACHCOMBER KOBE BURGER*

Half-Pound of American Kobe Beef • Lettuce
Tomato • Onion • Sun-Dried Tomato Aioli
Choice of Cheese • Caramelized Bun
French Fries • 24

*Sub Vegetarian Style with “The Beyond Burger Patty”

SCOTTISH SALMON PASTA*

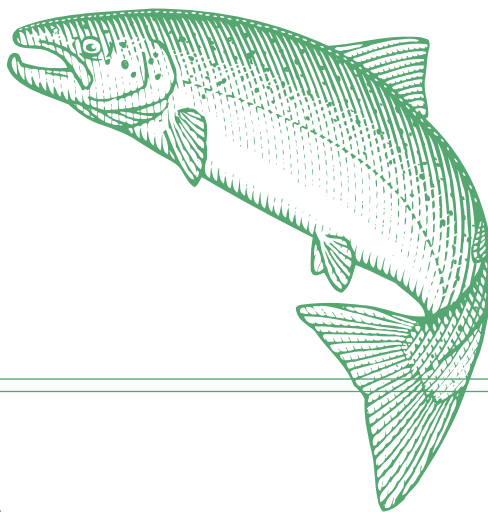
Grilled Salmon • Torchio Pasta • Peas
Parmesan Cheese • Roasted Tomatoes
Asparagus • Arugula • Basil Pesto • 32

MACADAMIA CRUSTED MAHI MAHI*

Pan Roasted Macadamia Nut Crusted Mahi Mahi
Passion Fruit Beurre Blanc • Potato Puree
Sautéed Spinach • 28

MACADAMIA NUT CRUSTED CAULIFLOWER STEAK

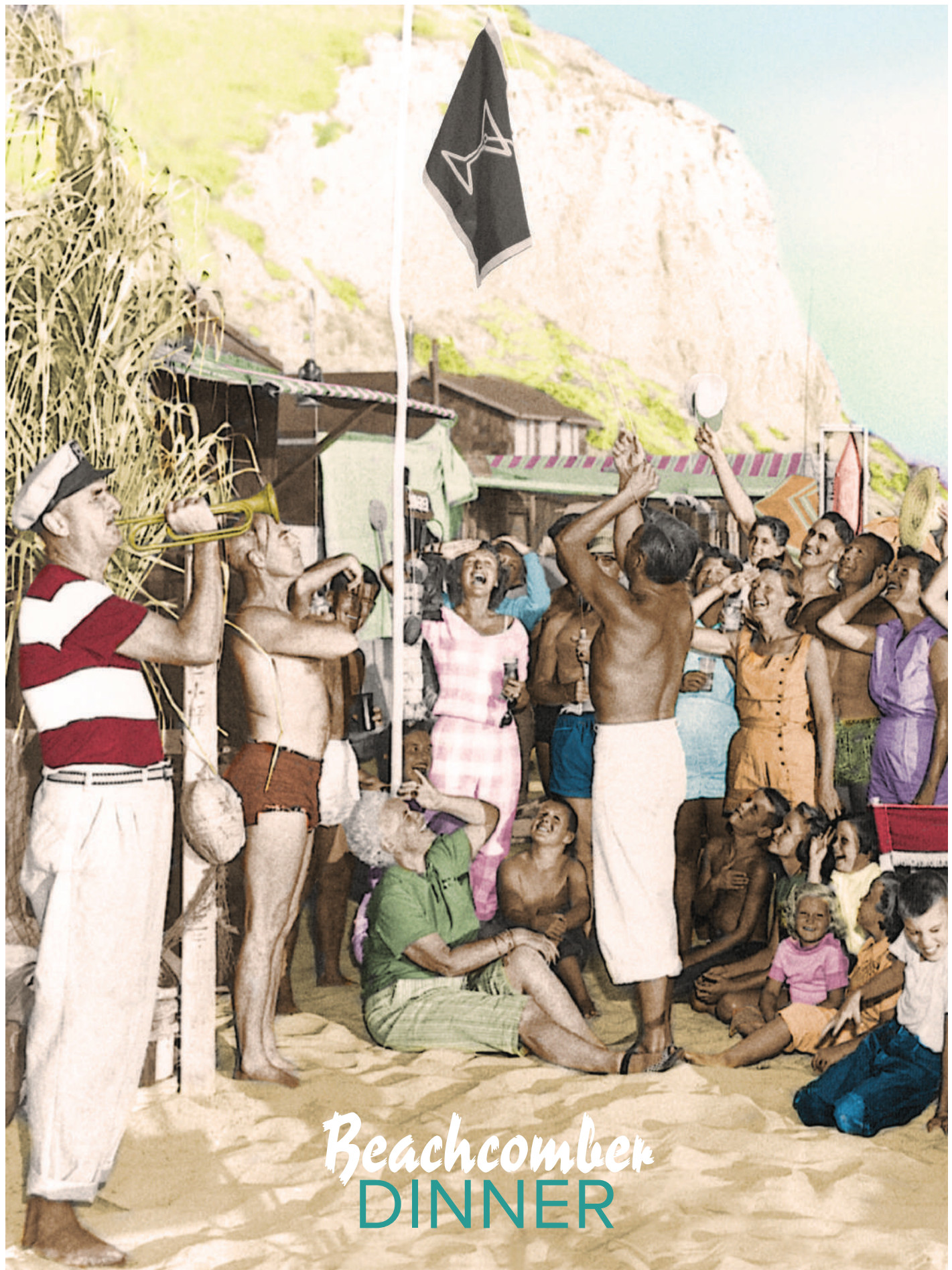
Tomato Basil Coulis Sauce
Sautéed Baby Spinach • Pomegranate Seeds
Zucchini • 20



Entrée Split Charge 7.00 * An 18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.



Beachcomber
DINNER

THE BIG JARS

BIG BAD BLOODY MARY*

VOTED "BEST IN OC" BY OC REGISTER!

Housemade Bloody Mary Mix • Deep Eddy Vodka
Crab Claw • Jumbo Shrimp • Fresh Vegetable Garden • 21

PIMM'S CUP

Pimm's No. 1 Cup • Nolet's Gin • Lemonade
Sparkling Soda • Lemon • Strawberries
Cucumber • Orange • 21

MICHELADA

House-made Bloody Mary Mix • Mexican Beer
Chili Spiced Rim • 18

FRONT PORCH BLACKBERRY TEA

A SECRET PROHIBITION-STYLE ICED TEA

Citron Vodka • Blackberry Liqueur • Lemonade Iced Tea • 21

WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice
Agave Lime Juice • Mint • 21

THE MARGARITAS

PATRON CADILLAC

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 18

THE REAL DEAL

Casamigos Blanco • Fresh Lime Juice
Real Agave Nectar • 17
Make it Spicy for \$1

BLACKBERRY

Cazadores Reposado • Blackberry Liqueur
Real Agave Nectar • Lime • 17

BLOOD ORANGE MARGARITA

Casamigos Blanco Tequila • Solerno Blood Orange Liqueur
Pineapple Juice • Agave Lime • 17

EL MORRO

Lunazul Blanco Tequila • Cointreau
Fresh Citrus Juices • 16

THE MULES

THE MULE

Deep Eddy Vodka • Ginger Beer
Freshly Squeezed Limes • 16

THE SKINNY MULE

Vodka • Diet Ginger Beer • Freshly Squeezed Limes • 16

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer

CORKAGE FEE • 25

THE MARTINIS

STRAWBERRY SUNSET

Vodka • Strawberry Liqueur
Strawberry Puree • Lemonade • Lemon • 17

CUCUMBER MIST

Citron Vodka • Lemonade
Freshly Muddled Cucumber • Mint • 17

CATALINA SUNSET

Citron Vodka • Lemonade • Blackberry Liqueur
Pineapple Juice • 17

THE COCKTAILS

LUSCIOUS LEMONADE

Citron Vodka • Crème de Mure Blackberry Liqueur
Lemonade • 16

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

Cherry Cruzan Rum • Coconut Rum
Lemonade • Cranberry Juice • 16

MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere • 21

ENDLESS SUMMER

Vodka • Basil • Muddled Strawberries & Cucumbers
Freshly Squeezed Lemonade • 16

THE BAJA BREEZE

Casamigos Blanco Tequila • Aperol • St. Germain
Fresh Lime and Watermelon Juices • Agave Nectar
Tajin Spice • 18

COCONUT MOJITO

Blue Chair Coconut Rum • Rum • Pineapple Juice
Mint • Lime • Pina Colada Mix • Agave Lime • 15

FALLIN' FOR YOU

St. George Pear Liqueur • Nolet's Gin • Fresh Lemonade
Pineapple Juice • Soda • 16

THE MOCKTAILS

PUCKER PUNCH

Passion Fruit Puree • Pineapple Juice
Fresh Agave Lime • Whipped Cream • Sprite • 12

BERRY BANG

Strawberries • Blueberries • Blackberries
Lemonade • Sprite • 12

LOCAL CRAFT BEERS

BOOTLEGGER'S "EL CHANGO" Mexican Lager • 9
KARL STRAUSS "RED TROLLEY" Red Ale • 9
EEL RIVER "ORGANIC CALIFORNIA BLONDE" • 9
KARL STRAUSS "BOAT SHOES" • Hazy IPA • 9
LEFT COAST "TRESTLES" IPA • 9
STONE IPA • 9

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE

Freshly Diced Ahi Tuna Asian Slaw

Sriracha Aioli • Crispy Wonton Tacos • 22

KUNG PAO CALAMARI*

Fried Calamari • Crispy Rice Noodles

Pea Shoot Sprouts • Roasted Cashews

Kung Pao Sauce • 21

AHI NACHOS*

Diced Ahi Tuna • Avocado • Crispy Wontons

Spicy Aioli • Green Onions • Toasted Sesame

Seeds • Chili Oil • Micro Cilantro

Soy Citrus Vinaigrette • 28

MINI BRIOCHE LOBSTER ROLLS*

Butter Poached Maine Lobster

Tarragon Herb Aioli • Sesame Brioche Buns

Chives • 33

DEVILISH EGGS

Deviled Eggs with Relish & Mustard Yolks

Chive Garnish • 13 GF

KOBE MEATBALLS*

Kobe Meatballs • Tomato Basil Sauce

Parmesan Cheese • Ricotta Cheese

Grilled Ciabatta • 19

KOREAN STEAK SKEWERS*

Flat Iron Steak • Asian Cole Slaw

Shishito Peppers • Coconut Peanut Sauce • 20

BUFFALO CHICKEN ROLLS

Chicken Breast • Buffalo Sauce

Cheddar Cheese • Blue Cheeses • Micro Herbs

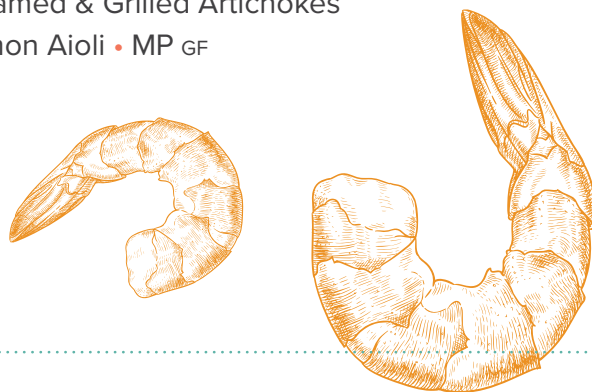
Avocado Cilantro Ranch Dressing Drizzled with

Hot Sauce • 19

CHAR GRILLED ARTICHOKEs

Steamed & Grilled Artichokes

Lemon Aioli • MP GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE

New England Style Chowder

Clams • Potatoes

Cup • 11 / Bowl • 14

BAKED TOMATO SOUP

Puréed Roasted Organic Tomatoes

Blue Cheese • Puff Pastry Crown • 15

VEGGIE SALAD

Charred Cherry Tomatoes • Roasted Shitake Mushrooms

Grilled Asparagus • Feta Cheese • Pepitas

Baby Mixed Greens • Creamy Basil Dressing • 21

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Blue Cheese Dressing

Gorgonzola Cheese • Applewood Bacon

Marinated Heirloom Tomatoes • Sweet Onions • 16 GF

PETITE DINNER SALAD

Mixed Greens • Cherry Tomatoes

House Vinaigrette • 14

DINNER ENTRÉES

SHRIMP CARBONARA*

Sautéed Pacific Jumbo Shrimp • Pancetta
Spaghetti Pasta • Creamy Meyer Lemon Sauce
Roasted Tomatoes • Asparagus • 33

PAN-ROASTED BLUE CRAB STUFFED SALMON *

Corn Risotto • Shitake Mushrooms
Beurre Blanc Sauce • 42

SESAME CRUSTED YELLOWFIN TUNA*

Hoisin Glazed Yellowfin Tuna
Shitake Mushrooms Dashi • Zucchini Noodles
Sautéed Garlic Carrots & Green Beans
Toasted Sesame Seeds • 39

FRUTTI DI MARE*

Seabass • Shrimp • Scallops • Crab Claw
Calamari • Spaghetti Pasta • Bouillabaisse
Fresh Basil Chiffonade • Ciabatta • 42

DIVER SCALLOPS*

Forbidden Risotto • Peas • Asparagus • Basil
Tomato • Coconut Mango Beurre Blanc • 47

MISO GLAZED BUTTERFISH*

Broiled Butterfish • Sautéed Baby Bok Choy
Coconut Nishiki Rice
Crispy Wasabi Peas • 45

GORGONZOLA CRUSTED PRIME FILET MIGNON*

Potato Puree • Port Wine Sauce
Asparagus • 63

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Gorgonzola Walnut Ravioli • Parmesean
Bechamel • Wild Mushrooms • 44

CHICKEN MARSALA*

All-Natural Fresh Pan Roasted Chicken Breast
Marsala Mushroom Sauce • Ricotta Gnocchi
Haricot Verts • 32

KUROBUTA PAN ROASTED PORK CHOP*

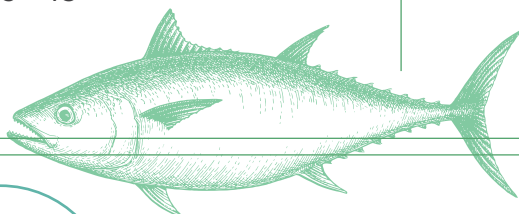
Pan Roasted Kurobuta Pork Chop
Sherry Wine Reduction • Potato Gratin
Haricot Verts • 40

MACADAMIA CRUSTED STEAK CAULIFLOWER

Tomato Basil Coulis Sauce • Zucchini
Sautéed Baby Spinach • Pomegranate Seeds • 22

KOBE MEATBALLS & SPAGHETTI*

Kobe Meatballs • Tomato Basil Sauce • Spaghetti
Parmesan Cheese • Grilled Ciabatta • 27



We offer
Gluten Free
Bread & Pasta
Options
2.00

SHAREABLE SIDES

Parmesan Roasted Sage Brussels Sprouts
Wild Mushroom & Truffle Mac • Asiago Gnocchi
• 10 •

Entrée Split Charge 9 • An 18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

AVAILABLE SPIRITS



VODKA

Belvedere
Ketel One
Absolut
Deep Eddy
Grey Goose
Tito's
Stoli

RUM

Bacardi
Blue Chair Bay
Captain Morgan
Facundo Rum
Appleton Estate 21

GIN

Nolet's
Hendricks

WHISKEY

Jameson
Marker's Mark
Maker's 46
Maker Mark Cellar
Woodford Reserve
High West "A Midwinter
Nights Dram"
High West Single Malt

TEQUILA

Casamigos Blanco
Casamigos Anejo
Clase Azul Anejo
Clase Azul Reposado
Clase Azul Plata
Clase Azul Gold
Clase Azul Durano
Clase Azul Guerrero
Codigo 1530 Extra Anejo 14
Cincoro Anejo
Cazadores Reposado
Dulce Amargura Reposado
Dulce Amargura Extra Anejo
Gran Coramino Anejo
Don Juliio 1942
Jose Cuervo Reserva Extra Anejo
Leyenda de Mexico
Leyenda de Mexico Anejo
Maximo Imperio Extra Anejo Tequila
Patron Silver
Patron El Alto
Patron El Cielo 1800 Anejo

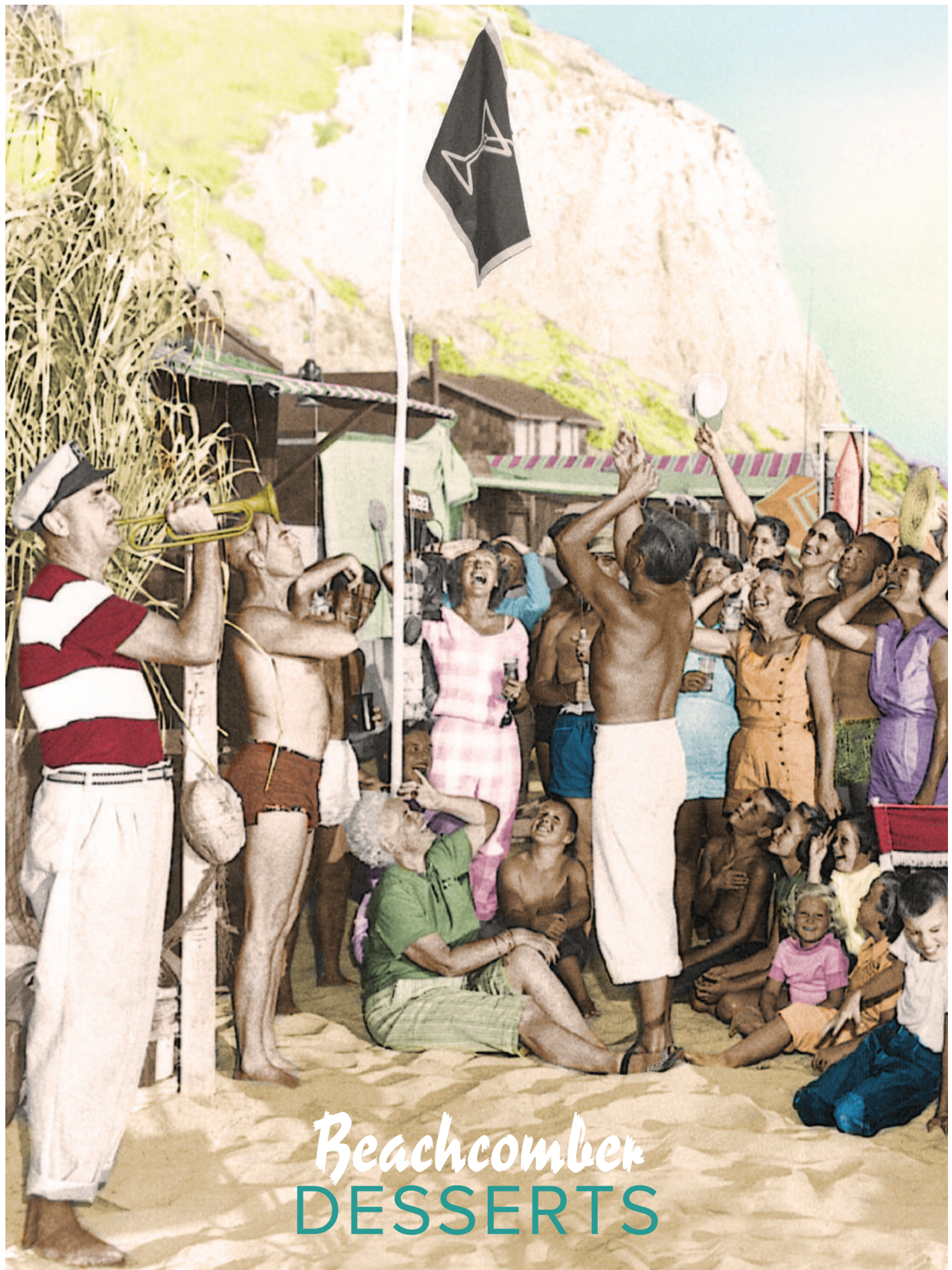
SCOTCH

Dewar's
Glenlivet
Bowmore "25" years

COGNAC

D'USSE XO





Beachcomber DESSERTS

DESSERTS

12.95

BEACHCOMBER BEIGNETS

Chocolate Syrup • Whipped Cream
Powdered Sugar

CHOCOLATE CAKE

Homemade Chocolate Cake
Topped with a White Chocolate Frosting
Mixed Berries • Blackberry Coulis

BUTTERSCOTCH BUDINO

Butterscotch Custard
Caramel Sauce • Sea Salt

LEMON MOUSSE CAKE

Vanilla Cake Layers • Mascarpone Cheese
Lemon Curd • Limoncello

FRUIT TART

Vanilla Custard with Berries & Fruit

CAMPFIRE BROWNIE

A Giant Dark Chocolate Brownie • Brulee Marshmallow
Vanilla Ice Cream • Ghirardelli Chocolate Sauce
Powdered Sugar

CHEESECAKE

Fresh Blueberry Compote

DISCOVER THE WINES of the SANTA YNEZ VALLEY

Santa Barbara County was recently named “Wine-making Region of the Year” by WINE ENTHUSIAST magazine, and for good reason.

Here we feature the great wines from the Santa Ynez Valley region of that county, producing amazing Pinot Noir from the Santa Rita Hills on the west end, to outstanding Cabernet Sauvignon from Happy Canyon on the east end.

You will also find other great varietals like Sauvignon Blanc, Chardonnay, and Grenache in this beautiful valley as well.

We urge you to visit this outstanding wine region which is just 3 hours away!



DISCOVER THE WINES of the SANTA YNEZ VALLEY

SCAN THE QR CODE NEXT TO EACH WINERY
to learn more about these great wines and the wineries
they come from. Enjoy!

WHITE WINES

CHARDONNAY

FALCONE

Santa Maria Valley, 2021

16/62



PINOT GRIGIO

VEGA

Santa Barbara County, 2021

16/62



RED WINES

CABERNET SAUVIGNON

STAR LANE

Happy Canyon, Santa Ynez Valley, 2018

130



CROWN POINT "RELEVANT"

Happy Canyon, Santa Barbara, 2019

142



CROWN POINT

Happy Canyon, Santa Barbara, 2017

173



PINOT NOIR

KEN BROWN "RITA'S CROWN VINEYARD"

Santa Rita Hills, 2018

175



OTHER REDS

MARGERUM, M5 RED BLEND

Santa Ynez Valley, Santa Barbara County

16/62



VEGA, BARBARA

Santa Ynez Valley, Santa Barbara

20/78



WHITE WINES

SPARKLING

GAMBINO CUVÉE BRUT Italy, NV	10/38
MIONETTO “PROSECCO BRUT CHAMPAGNE” Italy NV (187ml. Split)	16
VEUVE CLIQUOT, “YELLOW LABEL” BRUT CHAMPAGNE Reims, France NV (375ml. half bottle)	62
G.H. MUMM “CORDON ROUGE CHAMPAGNE” Reims, France, NV	90

CHARDONNAY

BUTTER California	12/46
LA CREMA Sonoma Coast	13/50
FALCONE Santa Maria Valley	16/62
ROMBAUER VINEYARDS Carneros	21/82

PINOT GRIGIO

RUFFINO LUMINA Delle Venezie, Italy	11/38
VEGA Santa Ynez Valley	16/62

SAUVIGNON BLANC

MATANZAS CREEK Sonoma County	11/42
KIM CRAWFORD Marlborough, New Zealand	16/62

ROSE

FLEURS DE PRAIRIE Languedoc, France	15/58
DAOU Paso Robles	16/62

RED WINES

CABERNET SAUVIGNON

POSTMARK BY DUCKHORN	14/54
Paso Robles	
DAOU	16/62
Paso Robles	
QUILT	18/70
Napa Valley	
JUSTIN VINEYARDS	21/82
Paso Robles	

PINOT NOIR

BOEN	15/58
Santa Maria Valley	

ZINFANDEL

SEVEN DEADLY ZINS "OLD VINE"	14/54
Lodi	
ROMBAUER VINEYARDS	62
California	

MERLOT

FERRARI CARANO	15/58
Sonoma County, 2019	
DUCKHORN, 375ML "HALF BOTTLE"	48
Napa Valley	

OTHER REDS

CATENA, MALBEC	14/54
Mendoza-Argentina	
MARGERUM M5 RED BLEND	16/62
Santa Ynez Valley, Santa Barbara County	
ZOBETO "DIZZINESS OF FREEDOM"	
SYRAH BLEND	18/70
Paso Robles	
VEGA, BARBERA	20/78
Santa Ynez Valley, Santa Barbara	
8 YEARS IN THE DESERT BY ORIN SWIFT	80
California, 2019	
ALPHA OMEGA II, PROPRIETARY RED BLEND	94
Napa Valley, 2019	

CELLAR WINES

A selection of special wines The Beachcomber has curated to share with friends and family that we know you will enjoy.

CABERNET SAUVIGNON

MERRYVALE Napa Valley, 2016	110
CAYMUS Napa Valley, 2020	135
HEITZ Napa Valley, 2017	135
SILVER OAK Alexander Valley, 2018	140
CROWN POINT “RELEVANT” Happy Canyon, Santa Barbara, 2019	142
CROWN POINT Happy Canyon, Santa Barbara, 2017	173
SILVER OAK Napa Valley, 2018	175
ODETTE ESTATE Stags’ Leap, 2018	195

PINOT NOIR

KEN BROWN “RITA’S CROWN VINEYARD” Santa Rita Hills, 2018	175
--	-----

MERLOT

PRIDE Napa Valley, 2016	105
DUCKHORN, “THREE PALMS VINEYARD” Napa Valley, 2019	122

RED BLENDS

JUSTIN ISÓSCALES Paso Robles, 2018	140
QUINTESSA Napa Valley, 2019	265

CHARDONNAY

KISTLER Les Noisetiers, Sonoma Coast, 2020	115
--	-----

CHAMPAGNE

MOET & CHANDON, BRUT IMPERIAL France NV	120
---	-----

PREMIUM POURS

TEQUILA

Cincoro Añejo

Clase Azul Reposado

Clase Azul Gold

Codigo 1530 14-year Extra Añejo, Double Barrel Aged

Don Julio 1942

Dulce Amargura, Añejo

Dulce Amargura Reposado

Maximo Imperio Extra Añejo

Leyenda de Mexico Añejo

Leyenda de Mexico Extra Añejo

WHISKEY AND SCOTCH

Bowmore 25 year

High West Midwinter Nights Dram

High West Single Malt

BRANDY

Courvoisier Initiale Extra Cognac

D'Usse Cognac XO 80

RUM

Appleton 21 Year

Facundo Aged Rum Paraiso 80

