

Beachcomber
BREAKFAST



SWEET STARTERS

BEACHCOMBER BEIGNETS

Maple Syrup • Powdered Sugar
Whipped Cream • 13

FRUIT CREPE

House made Crepes filled with Strawberries, Mango, Banana, Mascarpone Cream, Crème Anglaise. Topped with Powdered Sugar, and Whipped Cream • 14

ON THE SIDE

All-Natural Spiral Cut Ham

Artisan Bacon

Turkey Bacon

Pork Sausage

Portuguese Sausage

Impossible Sausage

Add To Any

Entrée For 8

EGG DISHES

TWO ORGANIC EGGS WITH BACON*

or with your choice of Sausage, Spiral Cut 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

ZUCCHINI & MUSHROOM FRITTATA*

Organic Whole Eggs • Shiitake Mushrooms
Smoked Gouda Cheese • Italian Zucchini • Baby Spinach
Chives • 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 Poached Eggs • Spiral Cut Ham
Hollandaise • English Muffin • 22

MARYLAND CRAB OMELET*

Organic Whole Eggs • Maryland Crab
White Cheddar Cheese • Hollandaise Sauce • Asparagus
Cherry Tomatoes • Chives • 32

With choice of:

OVEN ROASTED POTATOES

FRESH FRUIT

COTTAGE CHEESE

SLICED TOMATOES

Plus Your choice of: TOASTED ARTISAN BREADS

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.

SAVORY SPECIALTIES

SAVORY SPINACH & MUSHROOM CREPE*

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

CORNED BEEF HASH & EGGS*

Two Organic Eggs • Yukon Gold Potatoes Savory Diced Corned Beef • Peperonata • Green Onions Choice of Artisan Bread • 22

STEAK CHILAQUILES*

Tender Steak Braised in Guajillo Sauce • Corn Tortillas Queso Fresco & Cheddar Cheeses • Sour Cream Fresh Guacamole • Pico de Gallo • Cilantro Topped with Two Sunny Side Up Eggs • 24 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

AVOCADO TOAST*

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

SWEET TREATS

BRIOCHE BLUEBERRY FRENCH TOAST

Souffle Style Baked Challah • Blueberry Compote Ripe Bananas • Crème Anglaise • 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

EYE OPENERS

MIMOSA

Sparkling Wine • Freshly Squeezed Orange Juice • 12

THE ROYALE

Add one of your favorite flavors to a glass of bubbly:
Blackberry, Elderflower Liqueur, Peach, Mango, or
Strawberry Banana • 13

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
Veggie Garden • Chili Spiced Rim • 21

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 • Limes • Soda • 21

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 • Freshly Squeezed Limes • 16

THE MARGARITAS

PATRON CADILLAC

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 1

THE REAL DEAL

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

BLACKBERRY

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

EL MORRO

Lunazul Blanco Tequila • Cointreau Fresh
Citrus Juices • 16

THE COCKTAILS

LUSCIOUS LEMONADE

Citron Vodka • Briottet Crème de Mure
Blackberry Liqueur • Lemonade • 16

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

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

ENDLESS SUMMER

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

THE BAJA BREEZE

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

COCONUT MOJITO

Coconut Rum • Rum • Pineapple Juice • Mint
Lime • Pina Colada Mix • Agave Lime • 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

STRAWBERRY LEMONADE

Basil • Muddled Strawberries & Cucumbers
Freshly Squeezed Lemonade • 12

LOCAL CRAFT BEERS

BOOTLEGGERS "EL CHANGO" Mexican Lager • 9

KARL STRAUSS "RED TROLLEY" Red Ale • 9

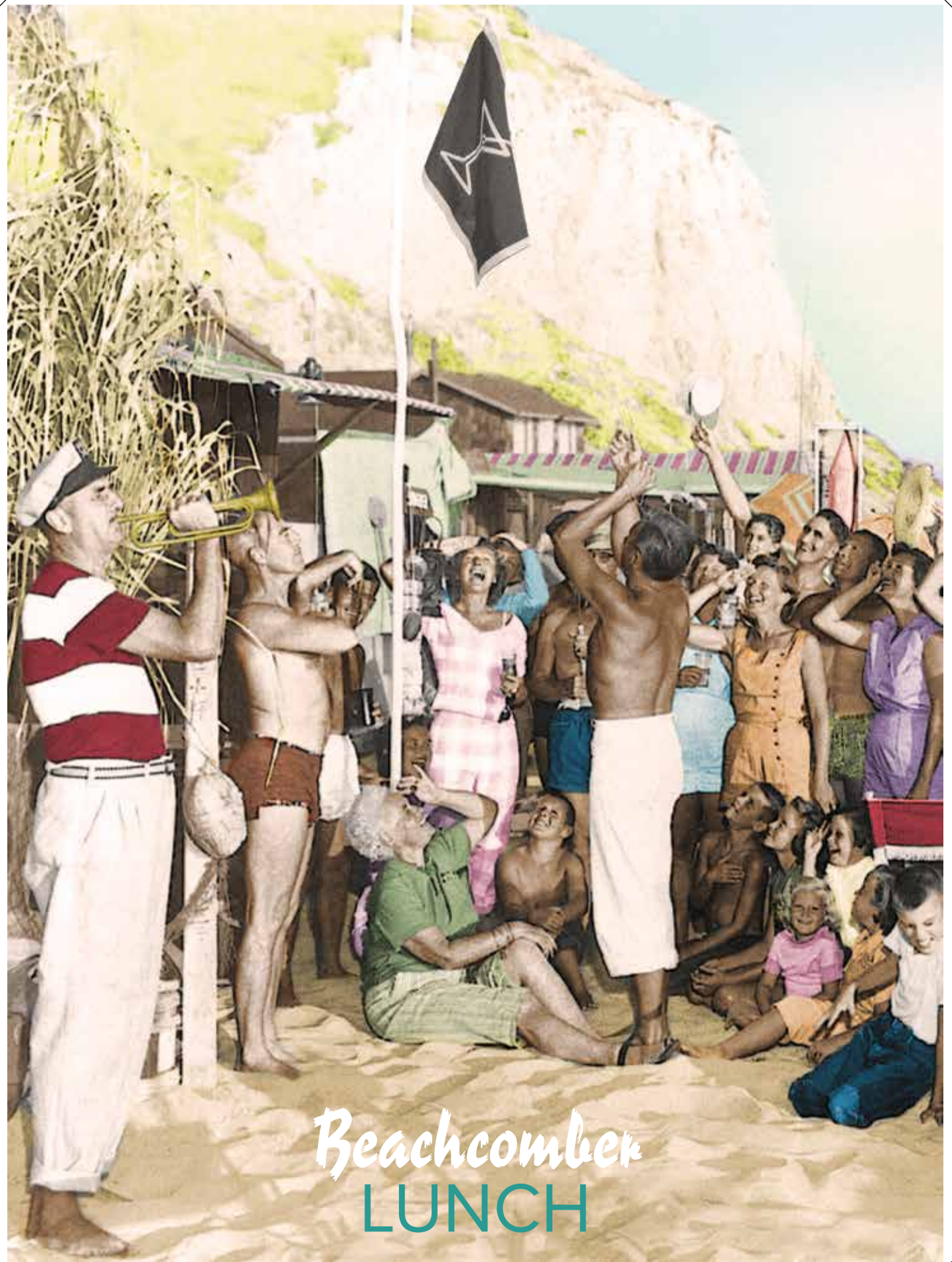
EEL RIVER "ORGANIC CALIFORNIA BLONDE" • 9

KARL STRAUSS "BOAT SHOES" Hazy IPA • 9

LEFT COAST "TRESTLES" IPA • 9

STONE IPA • 9

CORKAGE FEE • 25



Beachcomber
LUNCH

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE.
Freshly Diced Ahi Tuna • Asian Slaw
Sriracha Aioli • Wonton Taco Shell • 21

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 • Chili Oil
Toasted Sesame Seeds • Micro Cilantro
Soy Citrus Vinaigrette • 27

BUFFALO CHICKEN ROLLS

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

CEVICHE DE CAMARON*

Pacific Shrimp Marinated in Fresh Lime &
Cucumber Juices • Avocado • Pico de Gallo
Pickled Red Onions • Lime • Cilantro
Blue Corn Chips • 26 GF

KOBE MEATBALLS

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

KOREAN STEAK SKEWERS

Hanger Steak • Edamame Salad
Shishito Peppers • Coconut Peanut Sauce
Green & Pickled Onions • 21

CHAR GRILLED ARTICHOKEs

Steamed & Grilled Artichokes
Lemon Aioli • 21 GF

SALADS + SOUPS

THE REAL DEAL CLAM CHOWDER

New England Style Chowder
Rich & Creamy • Cup 10 • Bowl 14

PERUVIAN WHITE BEAN SOUP

White Beans • Yellow Corn • Yukon Potato
Corn Tortilla Strips • Poblano Pepper
Cilantro • Cotija Cheese
Pickled Onions • 12 GF

CRISPY CHICKEN SALAD

Fried Chicken Breast • Romaine
Shaved Brussels Sprouts • Carrots
Parmesan Cheese • Cherry Tomatoes
Pickled Red Onions • Brioche Croutons
Almonds • Lemon Parmesan Dressing • 25

AHI POKE BOWL*

Sashimi Grade Ahi • Avocado
Seaweed Salad • Daikon Sprouts
Pickled Onions • Cucumber
Sushi Rice • Edamame • Taro Chips
Hawaiian Vinaigrette & Masago Aioli • 26 GF

ROASTED FALL VEGETABLE SALAD

Baby Spinach • Wild Arugula • Feta Cheese
Butternut Squash • Beets • Carrots
Grapes • Dates • Bartlett Pears
Goat Cheese • Pecans
Herb Provence Sherry Vinaigrette • 19 GF



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 • 24

ALASKAN COD FISH & CHIPS

House Beer Battered Alaskan Cod • French
Fries • Beachcomber Tartar Sauce • 22

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

GRILLED STEAK SANDWICH

Sliced Skirt Steak • Pepper Jack Cheese
Avocado • Arugula • Carmelized Onions
Tomato • Chipolte Aioli • Griddled Ciabatta Roll
French Fries • 29

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”

BLACKENED SCOTTISH SALMON*

Scottish Salmon • Zucchini Noodles • Basil Pesto
Parmesan Cheese • Pine Nuts • Baby Spinach
Roasted Cherry Tomatoes • Basil • Lemon • 33 GF

MACADAMIA CRUSTED MAHI MAHI*

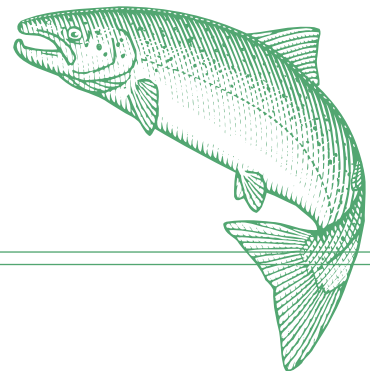
Pan Roasted Macadamia Nut Crusted Mahi Mahi
Passion Fruit Beurre Blanc • Potato Puree
Sauteed Spinach • 32

SHRIMP PICCATA

Sauteed Pacific Shrimp • Spaghetti Pasta
Roasted Organic Tomatoes • Parmesan Cheese
Lemon Caper Butter Sauce • Basil • 34

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash “Pasta” • Roasted Tomato
Basil Coulis • Sauteed Garlic • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 20 GF



Entrée Split Charge 8.00 * An 18% service charge will be added to parties of 6 or more.

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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.

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 • 21

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

El Tesoro Blanco Tequila • 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

El Tesoro 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
Freshly Squeezed Limes • 16

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

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

COCONUT MOJITO

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

BOOTLEGGERS "EL CHANGO" Mexican Lager • 9

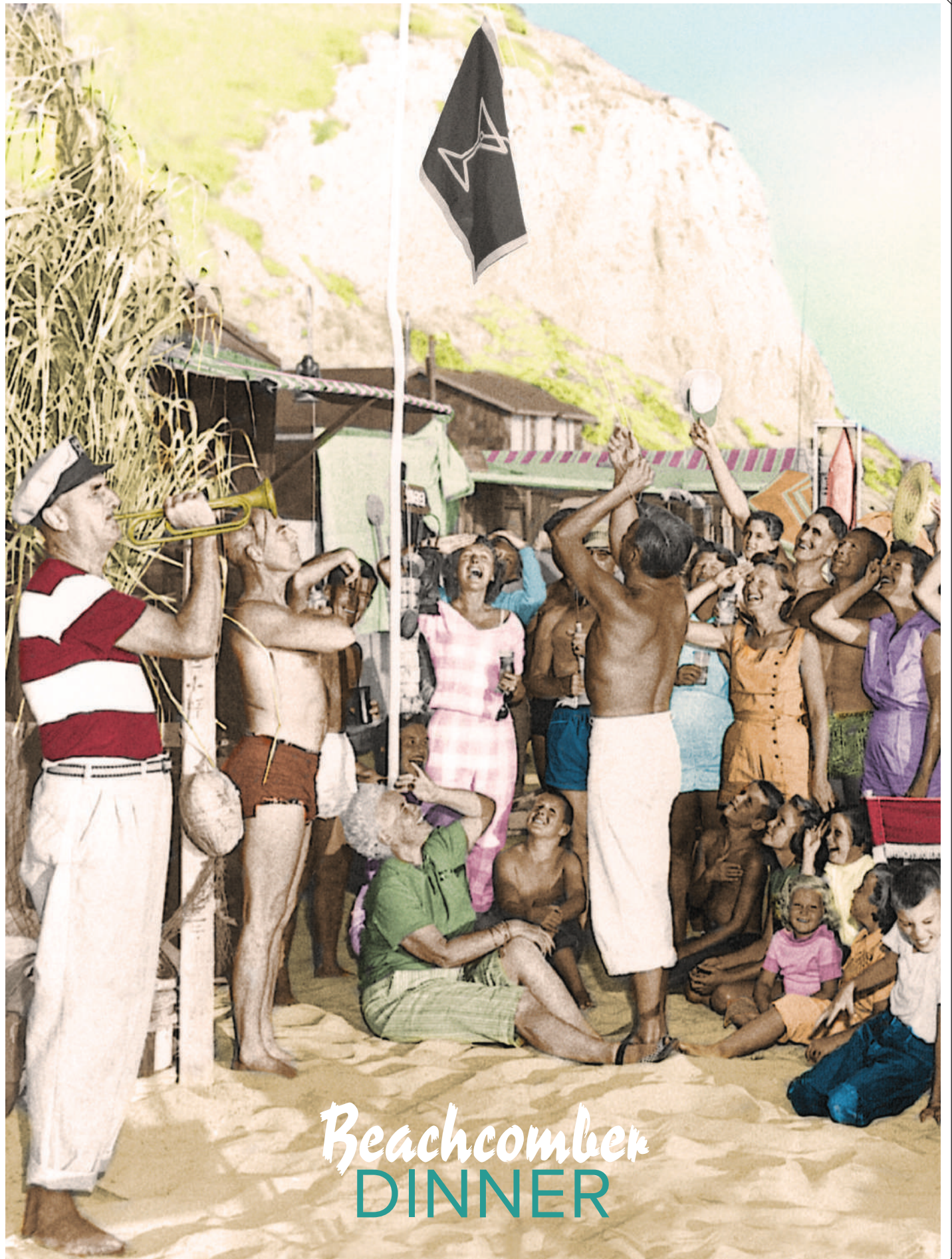
KARL STRAUSS "RED TROLLEY" Red Ale • 9

EEL RIVER "ORGANIC CALIFORNIA BLONDE" • 9

KARL STRAUSS "BOAT SHOES" • Hazy IPA • 9

LEFT COAST "TRESTLES" IPA • 9

STONE IPA • 9



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

El Tesoro Blanco Tequila • Lime Juice • Agave Nectar • 17
Make it Spicy for \$1

BLACKBERRY

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

BLOOD ORANGE

El Tesoro 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
Freshly Squeezed Limes • 16

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

El Tesoro 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

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

BOOTLEGGERS "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 • Chili Oil
Toasted Sesame Seeds • Micro Cilantro
Soy Citrus Vinaigrette • 28

MINI BRIOCHE LOBSTER ROLLS*

Butter Poached Maine Lobster
Tarragon Herb Aioli • Sesame Brioche Buns
Chives • 33

CEVICHE DE CAMARON*

Pacific Shrimp Marinated in Fresh Lime &
Cucumber Juices • Avocado • Pico de Gallo
Pickled Red Onions • Lime • Cilantro
Blue Corn Chips • 26 GF

KOBE MEATBALLS*

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

KOREAN STEAK SKEWERS*

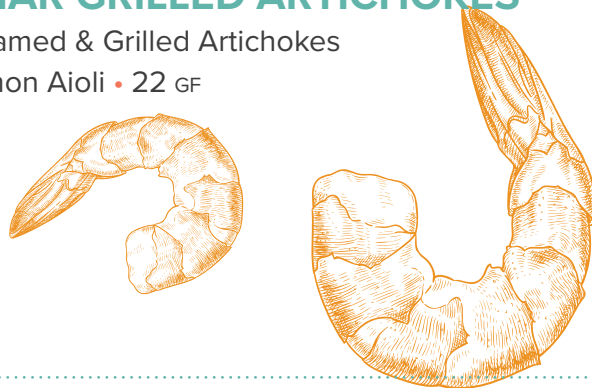
Hanger Steak • Edamame Salad
Shishito Peppers • Coconut Peanut Sauce
Green & Pickled Onions • 21

BUFFALO CHICKEN ROLLS*

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

CHAR GRILLED ARTICHOKES

Steamed & Grilled Artichokes
Lemon Aioli • 22 GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE
New England Style Chowder
Rich & Creamy
Cup • 11 / Bowl • 14

PERUVIAN WHITE BEAN SOUP

White Beans • Yellow Corn
Corn Tortilla Strips • Poblano Pepper
Yukon Potato • Cilantro
Cotija Cheese • Pickled Onions • 12 GF

ROASTED FALL VEGETABLE SALAD

Baby Spinach • Wild Arugula • Feta Cheese
Butternut Squash • Beets • Carrots • Grapes • Dates
Bartlett Pears • Goat Cheese • Pecans
Sherry Herb Vinaigrette • 19 GF

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Bleu Cheese Dressing
Bleu Cheese Crumbles • Applewood Bacon
Marinated Heirloom Tomatoes • Sweet Onions • 18 GF

PETITE DINNER SALAD

Mixed Greens • Cherry Tomatoes • House Vinaigrette • 14 GF

DINNER ENTRÉES

SHRIMP BASIL PESTO PASTA*

Sautéed Pacific Jumbo Shrimp • Asparagus
Roasted Tomatoes • Arugula • Torchio Pasta
Basil Pesto • Parmesan Cheese • 34

PAN-ROASTED BLUE CRAB STUFFED SALMON*

Summer Squash • Shallots Confit
Sautéed Rainbow Swiss Chard
Fingerling Potatoes • Roasted Red Peppers
Meyer Lemon Beurre Blanc • 42

SESAME SEARED YELLOWFIN TUNA*

Pan Seared Yellowfin Tuna • Zucchini Noodles
Wasabi Pesto Beurre Blanc • Pine Nuts
Baby Spinach • Broccoli • Basil
Cherry Tomato • 39 GF

FRUTTI DI MARE*

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

DIVER SCALLOP RISOTTO*

Diver Scallops • Saffron Risotto • English Peas
Asparagus • Baby Carrots • 45 GF

MISO GLAZED BUTTERFISH*

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

ALASKAN KING CRAB PASTA*

King Crab Meat • Tagliatelle Pasta
Alfredo Sauce • Parmesan Cheese • Chives • 46

GORGONZOLA CRUSTED PRIME FILET MIGNON*

Port Wine Reduction • Potato Puree
Asparagus • 65

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Ricotta Mushroom Ravioli • Parmesan Bechamel
Wild Mixed Mushrooms • 44

CHICKEN POT PIE*

Organic Mary's Chicken • Creamy Parmesan
Gravy • Baked Puff Pastry Crust • Peas • Potatoes
Carrots • Onions • Celery • Chives • 28

KUROBUTA CHOP PICCATA*

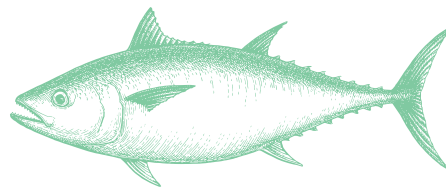
Pan-Fried Kurobuta Pork Chop
Lemon Caper Wine Butter Sauce
Ricotta Gnocchi • Haricot Vert • Basil
Cherry Tomatoes • 40

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash "Pasta" • Roasted Tomato
Basil Coulis • Sautéed Garlic • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 22 GF

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 Brussel Sprouts

Wild Mushroom & Truffle Mac • Asiago Gnocchi • Roasted Fall Vegetables • 10

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

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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

COGNAC

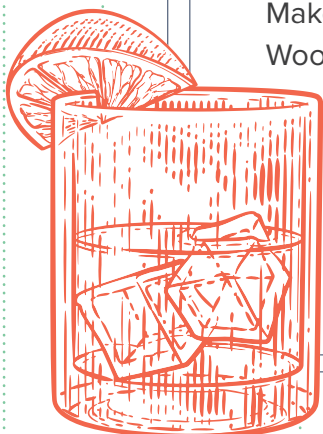
D'USSE XO

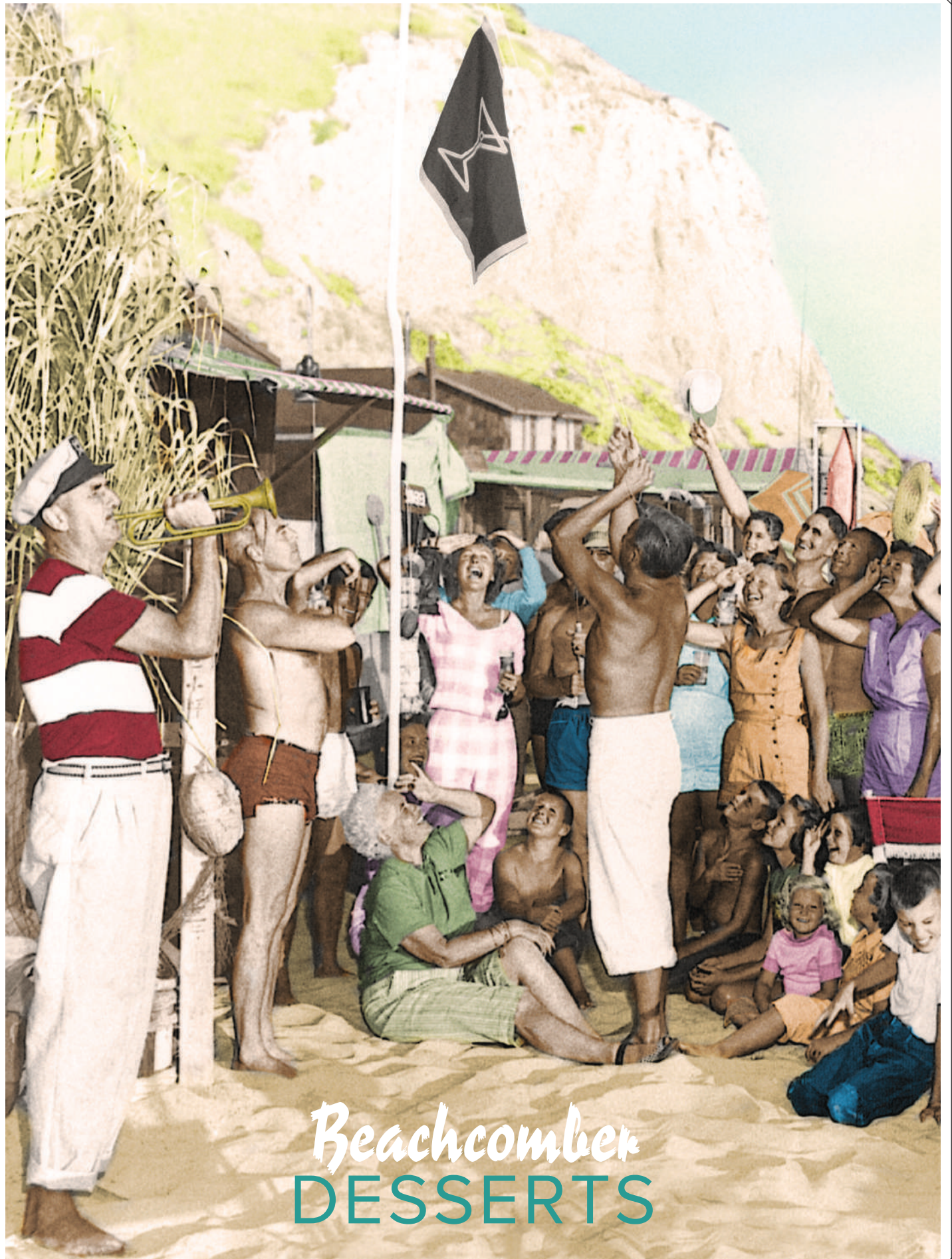
TEQUILA

Casamigos Blanco
Casamigos Anejo
Clase Azul Anejo
Clase Azul Reposado
Clase Azul Plata
Clase Azul Gold
Clase Azul Durango
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
Mandala Reposado
Mandala Anejo
Mandala Extra Anejo
Maximo Imperio Extra Anejo Tequila
Patron Silver
Patron El Alto
Patron El Cielo 1800 Anejo

SCOTCH

Dewar's
Glenlivet
Bowmore "25" years





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

SAUVIGNON BLANC

DRAGONETTE
Happy Canyon, Santa Ynez Valley, 2021

15/58



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



BARBERA

VEGA
Santa Ynez Valley, Santa Barbara, 2021

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, Santa Barbara	16/62

SAUVIGNON BLANC

MATANZAS CREEK Sonoma County	11/42
KIM CRAWFORD Marlborough, New Zealand	16/62
DRAGONETTE Happy Canyon, Santa Barbara	15/58

ROSE

BARTON & GUESTIER “TOURMALINE” Cotes de Provence, France	12/46
DAOU Paso Robles	16/62

RED WINES

CABERNET SAUVIGNON

POSTMARK BY DUCKHORN Paso Robles	14/54
DAOU Paso Robles	16/62
AUSTIN HOPE Paso Robles	18/70
JUSTIN VINEYARDS Paso Robles	21/82

PINOT NOIR

BOEN Santa Maria Valley	15/58
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ZINFANDEL

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

MERLOT

MARKHAM Napa Valley	13/49
DUCKHORN, 375ML "HALF BOTTLE" Napa Valley	48

OTHER REDS

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

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
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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

CHARDONNEY

KISTLER Les Noisetiers, Sonoma Coast, 2020	115
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CHAMPAGNE

MOET & CHANDON, BRUT IMPERIAL France NV	120
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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

Laphroaig "Cairdeas"

BRANDY

Courvoisier Initiale Extra Cognac

D'Usse Cognac XO 80

RUM

Appleton 21 Year

Facundo Aged Rum Paraiso 80

