

Beachcomber
BREAKFAST



SWEET STARTERS

BEACHCOMBER BEIGNETS

Maple Syrup • Powdered Sugar
Whipped Cream • 14

FRUIT CREPE

House made Crepes filled with Strawberries, Mango, Banana, Mascarpone Cream, Crème Anglaise. Topped with Powdered Sugar, and Whipped Cream • 15

ON THE SIDE

All-Natural Spiral Cut Ham • 9

Artisan Bacon • 9

Pork Sausage • 9

Impossible Sausage • 9

Italian Chicken Sausage • 10

EGG DISHES

TWO ORGANIC EGGS WITH BACON*

or with your choice of Sausage, Spiral Cut Ham or Impossible Sausage • 19

CRYSTAL COVE OMELETTE*

Artisan Bacon • Avocado • White Cheddar Cheese • 21

MEDITERRANEAN OMELETTE*

Organic Egg Whites • Goat Cheese • Baby Spinach
Roasted Tomatoes • Parmesan Cheese • Lemon Zest
Mixed Green Salad • Lemon Vinaigrette • 21

ZUCCHINI & CAULIFLOWER FRITTATA*

Organic Whole Eggs • Cremini Mushrooms • Cauliflower
Smoked Gouda Cheese • Italian Zucchini • Chives • 22

RANCH SKILLET*

Organic Scrambled Eggs • Bacon • Italian Chicken Sausage
Roasted Tomato Salsa • Cheddar Cheese
Sautéed Bell Peppers and Onions • 23

THE CLASSIC BENEDICT*

Two Organic Poached Eggs • Spiral Cut Ham
Hollandaise Sauce • English Muffin • 24

SHRIMP & CRAB CAKE BENEDICT*

Two Organic Eggs • Blue Crab • Pacific Shrimp
Sautéed Garlic Baby Spinach • English Muffin
Hollandaise Sauce • 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 gluten-free menu options are available, The Beachcomber is not a gluten-free kitchen. Cross-contamination could occur and The Beachcomber 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 • 22

SHORT RIB HASH*

Two Organic Eggs • Diced Braised Beef Short Rib Yukon Gold Potatoes • Peperonata • Onions • Celery • Chives Parsley • Choice of Artisan Bread • 24

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 • 20

SWEET TREATS

BRIOCHE FRENCH TOAST

Soufflé Style Baked Challah • Fresh Strawberries Ripe Bananas • Crème Anglaise • Candied Pecans 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 • 20

LEMON RICOTTA PANCAKES

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

ORGANIC COLD PRESSED JUICES

\$12

GOLDEN GIRL

Packed with Vitamin C to Help Boost Immunity, Brighten Skin and Fight Inflammation, Tumeric Root, Carrot, Lemon, Pineapple, Ginger.

SOUL KICK

Packed with Vitamin C to Help Boost Immunity, Apple, Pineapple, Lemon, Ginger.

PURE GREENS

Combats Inflammation and Aids in Digestion, Apple Cucumber, Lemon, Celery, Spinach, Ginger, Kale, Zucchini, Romaine.

ROCKIN' BEET

Enhances Performance by Increasing Nitric Oxide, Beet, Carrot, Apple, Lemon, Ginger.

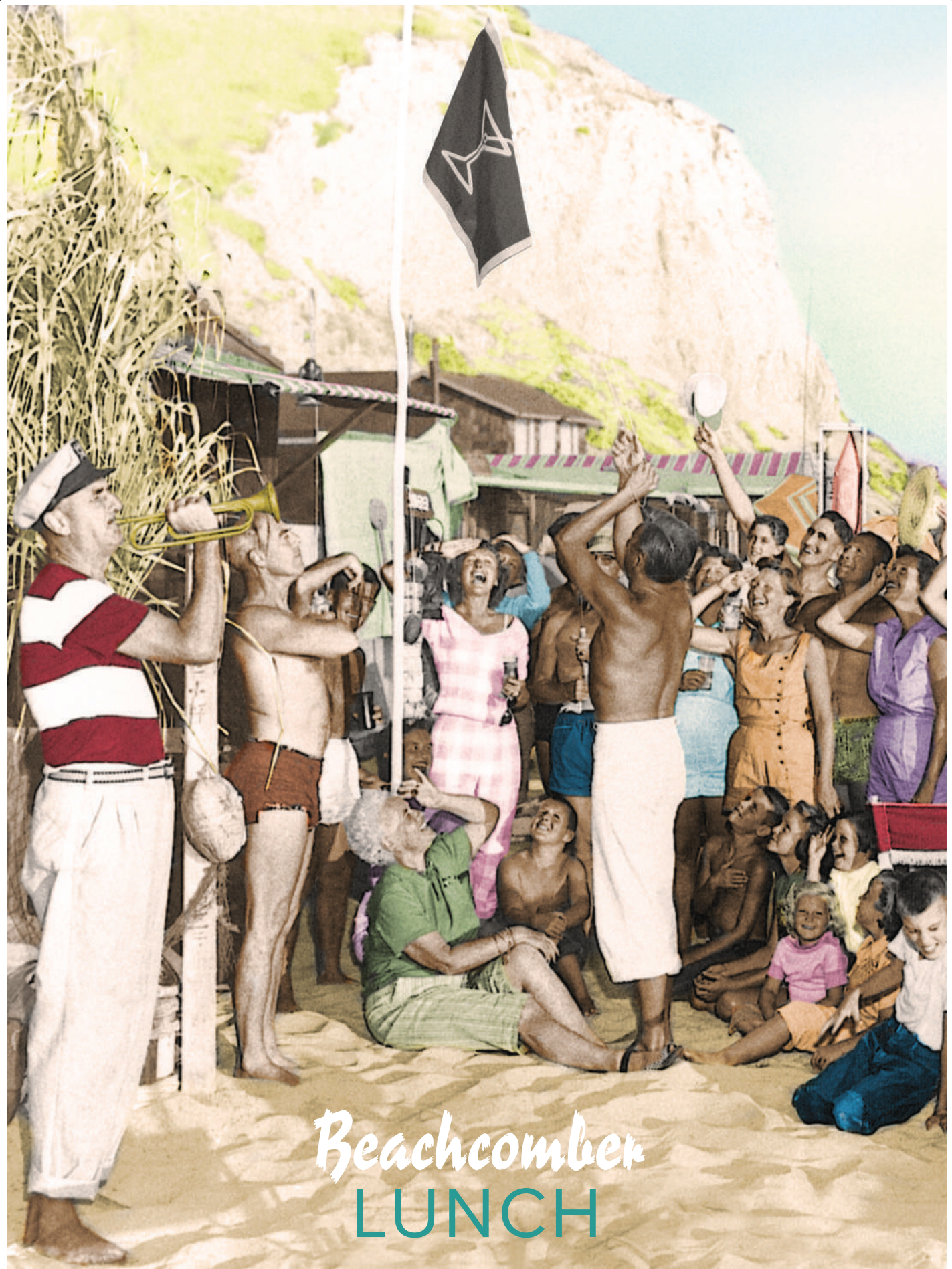
COFFEE DRINKS



Artisan Drip Regular or Decaf Coffee

Latte • Mocha Cappuccino Espresso • Macchiato

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Beachcomber
LUNCH

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE.
Freshly Diced Ahi Tuna • Asian Slaw
Sriracha Aioli • Wonton Taco Shell • 22

KUNG PAO CALAMARI

Fried Calamari • Crispy Rice Noodles
Pea Shoot Sprouts • Roasted Cashews
Kung Pao Sauce • 22

GARLIC SHRIMP*

Sautéed Shrimp • Garlic Butter
Parmesan Cheese • Cherry Tomato • Basil
Toasted Ciabatta Bread • 23

BUFFALO CHICKEN ROLLS

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

TUNISIAN PIZZA

Apple-Wood Bacon • Point Reyes Bleu Cheese
Medjool Purred Dates • Roasted Tomatoes
Basil • Balsamic Glaze • 20

KOBE MEATBALLS

Kobe Meatballs • Tomato Basil Sauce
Parmesan Cheese • Ricotta Cheese
Grilled Ciabatta • 21

KOREAN STEAK SKEWERS*

Hanger Steak • Edamamae Salad
Shishito Peppers • Coconut Peanut Sauce • 23

CHAR GRILLED ARTICHOKEs

Steamed & Grilled Artichokes
Lemon Aioli • 23 GF

SALADS + SOUPS

THE REAL DEAL CLAM CHOWDER

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

ROASTED TOMATO BISQUE

Roasted Tomato Basil Soup • Bleu Cheese
Puff Pastry Cup • Chives • 14

CHINA COVE SALAD

Grilled Organic Chicken Breast • Cashews
Sugar Snap Peas • Red Bell Peppers
Napa Cabbage Slaw • Baby Greens
Cilantro • Wonton Strips • Rice Noodles
Orange Soy Citrus Vinaigrette • 25

SPRING SALAD

Honeycrisp Apples • Strawberries • Figs
Cypress Goat Cheese • Cinnamon Walnuts
Pomegranate Seeds • Balsamic Red Onions
Sherry Vinaigrette • 22

LITTLE GEM SALAD

Gem Lettuce • Shaved Parmesan Cheese
Watermelon Radish • Heirloom Tomato
Herbed Focaccia Breadcrumbs
Caesar Dressing • 19



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LUNCH SPECIALTIES

MAHI MAHI TACOS*

Grilled Mahi Mahi • Guacamole • Pico de Gallo
Cabbage • Cilantro Crema • Pickled Onions
Achiote • Lime • Flour Tortillas • Cole Slaw • 24

GRILLED SHRIMP TACOS*

Pacific Shrimp • Blue Corn Tortillas • Cabbage
Cotija Cheese • Chipotle Aioli • Guacamole
Mixed Green Salad • Lime Vinaigrette • 25

ALASKAN COD FISH & CHIPS

House Beer Battered Alaskan Cod • French
Fries • Beachcomber Tartar Sauce • 24

MISO GLAZED SALMON

Pan Roasted Salmon • Roasted Cilantro Baby
Corn • Miso Glazed • Grilled Mushrooms
Sautéed Garlic Bok Choy • Nishiki Rice • 36 GF

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 • 25

GRILLED STEAK SANDWICH

Grilled Chimichurri Skirt Steak
Provolone Cheese • Arugula • Crispy Onions
Herb Aioli • French Baguette • French Fries • 32

ALBACORE TUNA MELT

Tuna Salad • Parmesan Cheese
Crusted Sourdough Bread • Cheddar Cheese
Tomato Basil Soup • 23

BEACHCOMBER KOBE BURGER*

Half-Pound of American Kobe Beef • Lettuce
Tomato • Onion • Sun-Dried Tomato Aioli
Choice of Cheese • Brioche Bun
French Fries • 25

*Sub Vegetarian Style with “The Beyond Burger Patty”

MACADAMIA CRUSTED MAHI MAHI*

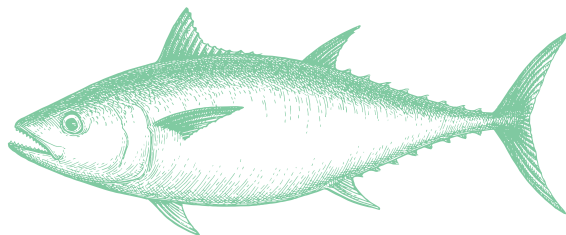
Pan Roasted Macadamia Nut Crusted Mahi Mahi
Passion Fruit Beurre Blanc • Potato Puree
Broccoli • 34

JUMBO SHRIMP PASTA

Sautéed Garlic Pacific Shrimp • Crispy Pancetta
Creamy San Marzano Tomato Basil Vodka Sauce
Cavatappi Pasta • Parmesan Cheese • Basil • 32

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash “Pasta” • Roasted Tomato
Basil Coulis • Sautéed Garlic • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 21 GF



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

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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 • 25

PIMM'S CUP

Pimm's No. 1 Cup • Gin • Lemonade
Sparkling Soda • Lemon • Strawberries
Cucumber • Orange • 23

MICHELADA

House-made Bloody Mary Mix • Mexican Beer
Chili Spiced Rim • 22

FRONT PORCH BLACKBERRY TEA

A SECRET PROHIBITION-STYLE ICED TEA

Citron Vodka • Blackberry Liqueur • Lemonade • Iced Tea • 23

WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice
Agave Lime Juice • Mint • 24

THE MARGARITAS

EL PRIMO

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 19

THE REAL DEAL

El Tesoro Blanco Tequila • Fresh Lime Juice
Real Agave Nectar • 18
Make it Spicy for \$1

BLACKBERRY

Cazadores Reposado • Blackberry Liqueur
Real Agave Nectar • Lime • 18

BLOOD ORANGE MARGARITA

El Tesoro Blanco Tequila • Solerno Blood Orange Liqueur
Pineapple Juice • Agave Lime • 18

LALOMA

Lalo Tequila • Solerno Blood Orange Liqueur • Cointreau
Agave Lime • Grapefruit Juice • Lime • Tajin Spice • 19

THE MULES

THE MULE

Deep Eddy Vodka • Ginger Beer
Freshly Squeezed Limes • 17

THE SKINNY MULE

Vodka • Diet Ginger Beer • Freshly Squeezed Limes • 17

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer
Freshly Squeezed Limes • 17

CORKAGE FEE • 25

THE MARTINIS

STRAWBERRY SUNSET

Citron Vodka • Fresh Strawberries • Cointreau
Freshly Squeezed Lemon • 18

CUCUMBER MIST

Citron Vodka • Lemonade
Freshly Muddled Cucumber • Mint • 18

CATALINA SUNSET

Citron Vodka • Lemonade • Blackberry Liqueur
Pineapple Juice • 18

NAUTI BUT NICE

Nauti Vodka • Elderflower Liqueur • Simple Syrup
Lemon Juice • Sparkling Wine • 17

THE COCKTAILS

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

Cherry Cruzan Rum • Coconut Rum
Lemonade • Cranberry Juice • 18

MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere • 24

SURFER HARD ICED LATTE

Licor 43 • Kahula • Espresso • Cream • Nutmeg
Cinnamon • 18

COCONUT MOJITO

Coconut Rum • Pineapple Juice • Mint • Lime
Pina Colada Mix • Agave Lime • 17

STRAWBERRY BASIL MOJITO

Rum • Fresh Strawberries • Basil • Mint • Fresh Lime Juice • 18

THE MOCKTAILS

PUCKER PUNCH

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

BERRY BANG

Strawberries • Blueberries • Blackberries
Lemonade • Sprite • 12

LOCAL CRAFT BEERS

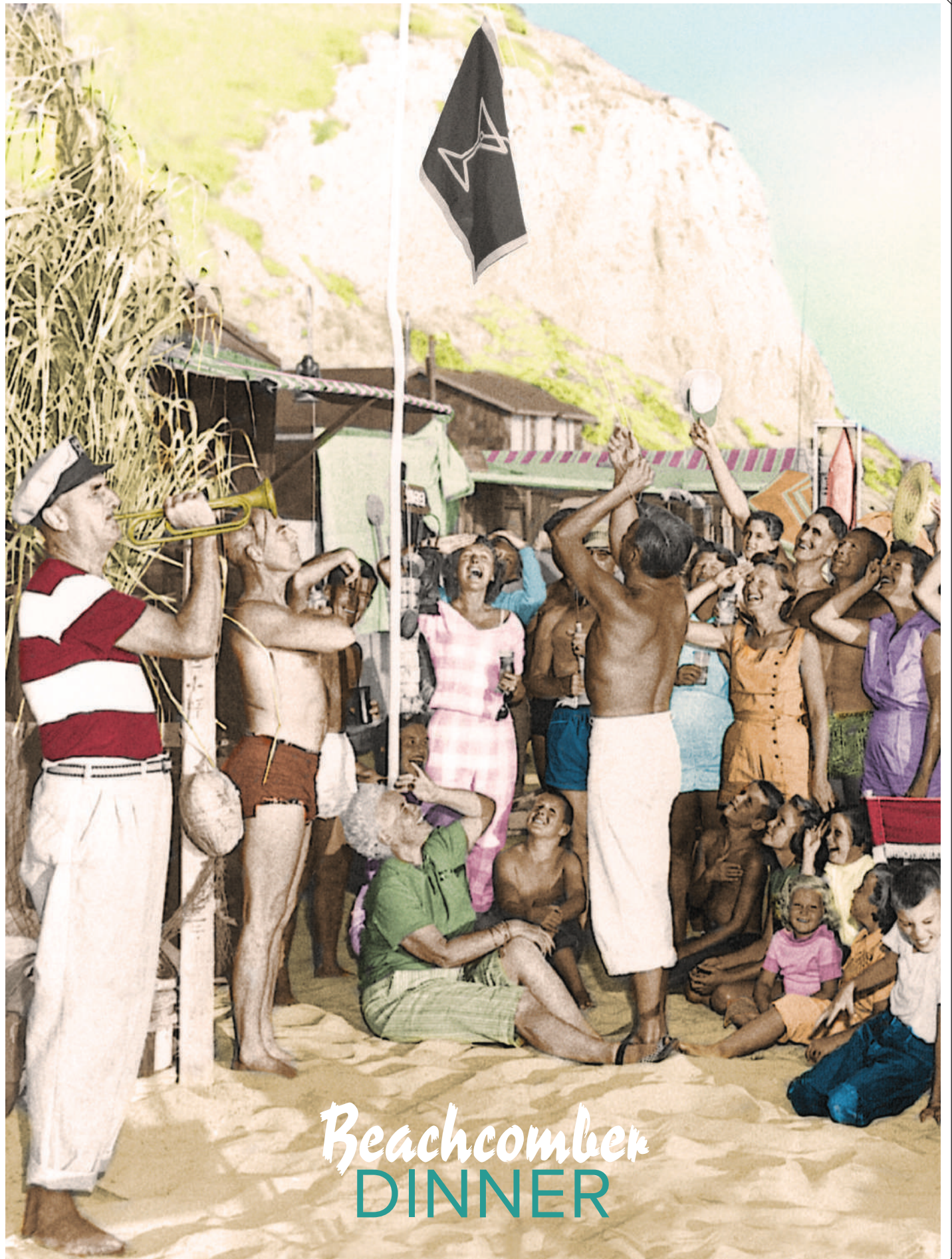
EVANS BREWING "THE CHANGLA" Mexican Lager • 9

KARL STRAUSS "RED TROLLEY" Red Ale • 9

BEACHCOMBER "HONEY BLONDE ALE" • 9

KARL STRAUSS "BOAT SHOES" • Hazy IPA • 9

LEFT COAST "TRESTLES" 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 • 25

PIMM'S CUP

Pimm's No. 1 Cup • Gin • Lemonade
Sparkling Soda • Lemon • Strawberries
Cucumber • Orange • 23

MICHELADA

House-made Bloody Mary Mix • Mexican Beer
Chili Spiced Rim • 22

FRONT PORCH BLACKBERRY TEA

A SECRET PROHIBITION-STYLE ICED TEA

Citron Vodka • Blackberry Liqueur • Lemonade • Iced Tea • 23

WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice
Agave Lime Juice • Mint • 24

THE MARGARITAS

EL PRIMO

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 19

THE REAL DEAL

El Tesoro Blanco Tequila • Lime Juice • Agave Nectar • 18
Make it Spicy for \$1

BLACKBERRY

Cazadores Reposado • Blackberry Liqueur
Real Agave Nectar • Lime • 18

BLOOD ORANGE

El Tesoro Blanco Tequila • Solerno Blood Orange Liqueur
Pineapple Juice • Agave Lime • 18

LALOMA

Lalo Tequila • Solerno Blood Orange Liqueur • Cointreau
Agave Lime • Grapefruit Juice • Lime • Tajin Spice • 19

THE MULES

THE MULE

Deep Eddy Vodka • Ginger Beer
Freshly Squeezed Limes • 17

THE SKINNY MULE

Vodka • Diet Ginger Beer • Freshly Squeezed Limes • 17

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer
Freshly Squeezed Limes • 17

CORKAGE FEE • 25

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Citron Vodka • Lemonade • Blackberry Liqueur
Pineapple Juice • 18

NAUTI BUT NICE

Nauti Vodka • Elderflower Liqueur • Simple Syrup
Lemon Juice • Sparkling Wine • 18

THE COCKTAILS

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

Cherry Cruzan Rum • Coconut Rum
Lemonade • Cranberry Juice • 18

MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere • 24

SURFER HARD ICED LATTE

Licor 43 • Kahula • Espresso • Cream • Nutmeg
Cinnamon • 18

COCONUT MOJITO

Coconut Rum • Rum • Pineapple Juice • Mint • Lime
Pina Colada Mix • Agave Lime • 17

STRAWBERRY BASIL MOJITO

Rum • Fresh Strawberries • Basil • Mint • Fresh Lime
Juice • 18

THE MOCKTAILS

PUCKER PUNCH

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

BERRY BANG

Strawberries • Blueberries • Blackberries
Lemonade • Sprite • 12

LOCAL CRAFT BEERS

EVANS BREWING "THE CHANGLA" Mexican Lager • 9

KARL STRAUSS "RED TROLLEY" Red Ale • 9

BEACHCOMBER'S "HONEY BLONDE ALE" • 9

KARL STRAUSS "BOAT SHOES" • Hazy IPA • 9

LEFT COAST "TRESTLES" IPA • 9

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE
Freshly Diced Ahi Tuna Asian Slaw
Sriracha Aioli • Crispy Wonton Tacos • 23

KUNG PAO CALAMARI*

Fried Calamari • Crispy Rice Noodles
Pea Shoot Sprouts • Roasted Cashews
Kung Pao Sauce • 22

GARLIC SHRIMP*

Sautéed Shrimp • Garlic Butter
Parmesan Cheese • Cherry Tomato • Basil
Toasted Ciabatta Bread • 23

MINI BRIOCHE LOBSTER ROLLS*

Butter Poached Maine Lobster
Tarragon Herb Aioli • Sesame Brioche Buns
Chives • 34

TUNISIAN PIZZA

Apple-Wood Bacon • Point Reyes Bleu Cheese
Medjool Puréed Dates • Roasted Tomatoes
Basil • Balsamic Glaze • 20

KOBE MEATBALLS*

Kobe Meatballs • Tomato Basil Sauce
Parmesan Cheese • Ricotta Cheese
Grilled Ciabatta • 20

KOREAN STEAK SKEWERS*

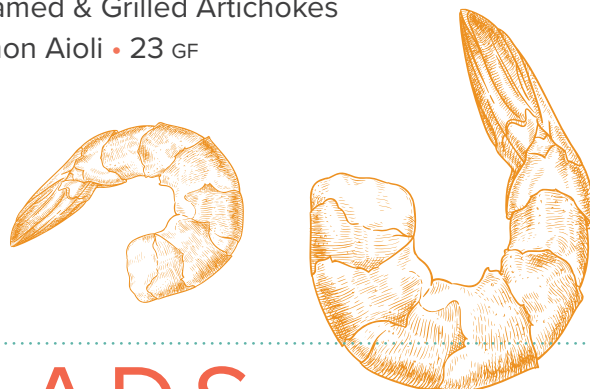
Hanger Steak • Edamame Salad
Shishito Peppers • Coconut Peanut Sauce
Green Onions • 24

BUFFALO CHICKEN ROLLS*

Chicken Breast • Buffalo Sauce
Cheddar Cheese • Bleu Cheese • Micro Herbs
Avocado Cilantro Ranch Dressing
Drizzled with Hot Sauce • 20

CHAR GRILLED ARTICHOKES

Steamed & Grilled Artichokes
Lemon Aioli • 23 GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

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

ROASTED TOMATO BISQUE

Roasted Tomato Basil Soup
Bleu Cheese • Puff Pastry Cup
Chives • 14

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Bleu Cheese Dressing
Bleu Cheese Crumbles • Applewood Bacon
Marinated Heirloom Tomatoes • Sweet Onions • 19 GF

LITTLE GEM SALAD

Gem Lettuce • Shaved Parmesan Cheese
Watermelon Radish • Heirloom Tomato
Herbed Focaccia Breadcrumbs • Caesar Dressing • 19

PETITE DINNER SALAD

Baby Mixed Greens • Heirloom Cherry Tomatoes
Feta Cheese • Kalamata Olives • Carrots
Hot House Cucumber • Lemon Vinaigrette • 15 GF

DINNER ENTRÉES

SHRIMP BASIL PESTO PASTA*

Sautéed Pacific Jumbo Shrimp • Asparagus
Roasted Tomatoes • Arugula • Cavatappi Pasta
Basil Pesto • Parmesan Cheese • 35

SCOTTISH SALMON PAUPIETTE*

Pan Roasted Blue Crab Stuffed Salmon
Haricot Vert • Potato Purée
Moutarde Beurre Blanc • 45

SESAME CRUSTED YELLOWFIN TUNA*

Pan Seared Yellowfin Tuna • Shimeji Mushrooms
Baby Corn • Baby Bok Choy • Steamed Rice
Frisse Salad • Miso Glaze • 40

SEAFOOD STEW*

Scallops • Shrimp • Clams • Cod • Zucchini
Basil • Bouillabaisse Sauce • Chives
Baguette Crostini • 45

PAN SEARED DIVER SCALLOPS*

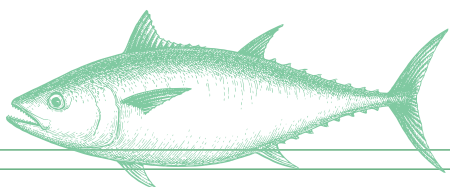
Diver Scallops • English Peas • Saffron Arancini
Red Curry Romesco Sauce • Basil Oil
Parsley & Frisse Salad • 48

MISO GLAZED BUTTERFISH*

Broiled Butterfish • Butternut Squash Purée
Pepitas • Sautéed Garlic Baby Spinach
Pomegranate Seeds • 48 GF

GRILLED PACIFIC SWORDFISH*

Grilled Pacific Swordfish • Moroccan Cauliflower
Roasted Almonds • Lemon Beurre Blanc
Parsley • 42



GORGONZOLA CRUSTED PRIME FILET MIGNON*

Port Wine Reduction • Potato Puree
Asparagus • 67

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Ricotta Mushroom Ravioli • Parmesan Béchamel
Wild Mixed Mushrooms • 46

CHICKEN SAUSAGE PASTA ALLA VODKA*

Italian Chicken Sausage • Cavatappi Pasta
Crispy Pancetta • Creamy San Marzano Tomato
Basil Vodka Sauce • Parmesan Cheese • 29

HICKORY BABY BACK RIBS

Smoked Baby Back Ribs • Hickory BBQ Sauce
Creamed Corn • Broccolini • 37

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash “Pasta” • Roasted Tomato
Basil Coulis • Sautéed Garlic • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 25 GF

CALIFORNIA CHICKEN CURRY*

Roasted Chicken Breast • Fingerling Potatoes
Baby Carrots • Coconut Red Curry • Basmati Rice
Parsley & Frisse Salad • Roasted Tomato
Peas • 32 GF

SHAREABLE SIDES

Parmesan Roasted Sage Brussel Sprouts
Wild Mushroom & Truffle Mac • Asiago Gnocchi
Spring Vegetables • 12

We offer
Gluten Free
Bread & Pasta
Options
2.00

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AVAILABLE SPIRITS

VODKA

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

RUM

Bacardi
Lahaina Dark
Captain Morgan
Facundo Rum
Malibu
Trader Vic's

GIN

Fords
Botanist
Hendricks
Tanqueray

WHISKEY

Jameson
Butterball
Jack Daniels
Marker's Mark
Maker's 46
Maker Mark Cellar
High West "A Midwinter Nights Dram"
Old Fitzgerald "11" years
High West Single Malt
Parkers Heritage "14" years
Whistle Pig "6" years
Whistle Pig "10" years
Whistle Pig "Small Batch" 10 years

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
Don Julio 1942
Mandala Reposado
Mandala Anejo
Mandala Extra Anejo
Patron El Alto
Patron Silver
Lalo

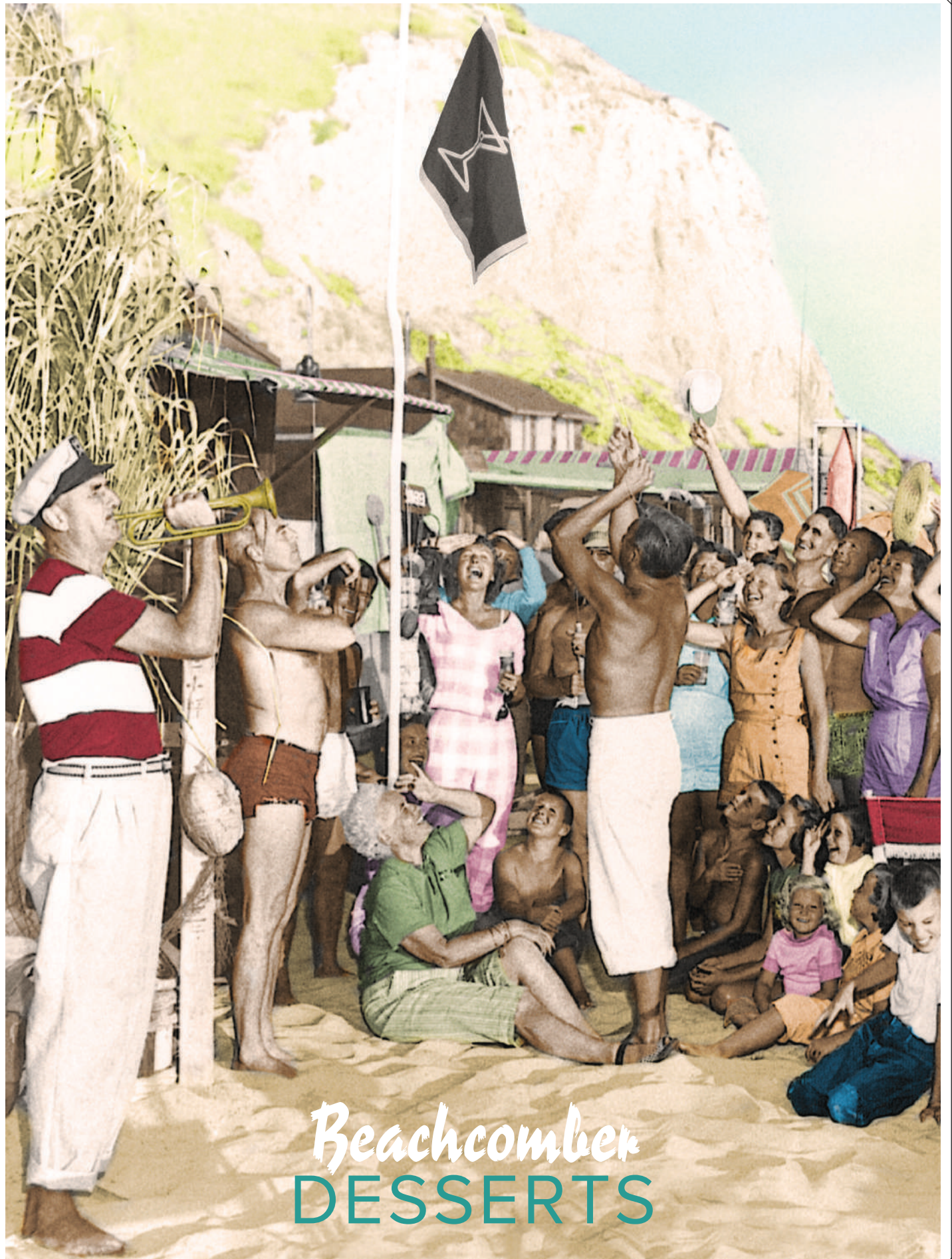
SCOTCH

Dewar's
Glenlivet
Glenfiddich "12" years
Bowmore "25" years
The Balvenie "12" years

COGNAC

D'USSE XO
1738





Beachcomber
DESSERTS

DESSERTS

BEACHCOMBER BEIGNETS

Chocolate Syrup • Whipped Cream
Powdered Sugar • 14

BUTTER CAKE

Warm Brioche Bread with a Cognac Butter Cream Sauce
Topped with Mixed Berries • Bananas • Powdered Sugar
Scoop of Vanilla Ice Cream • 14

PINEAPPLE CAKE

Sponge Cake • Caramelized Pineapple • Cherry
Dulce de Leche • Whipped Cream
Macadamia Nuts • Toasted Coconut • 14

CHOCOLATE CAKE

Homemade Chocolate Cake
With a Layered Chocolate Ganache
Mocha Mousse • 14

FRUIT TART

Vanilla Custard with Berries & Fruit • 13

CHEESECAKE

Fresh Blueberry Compote • 14

BODACIOUS BROWNIE

Giant Dark Chocolate Brownie • Brulee Marshmallow
Vanilla Ice Cream • Ghirardelli Chocolate Sauce
Powdered Sugar • 16

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

WHITE WINES

CHARDONNAY

ZOTO "BY ZOTOVICH" 16/60
Santa Rita Hills

PINOT GRIGIO

VEGA 17/66
Santa Barbara County, 2022

RED WINES

CABERNET SAUVIGNON

CROWN POINT "RELEVANT" 23/90
Happy Canyon, Santa Barbara, 2021

STAR LANE 130
Happy Canyon, Santa Ynez Valley, 2018

CROWN POINT 173
Happy Canyon, Santa Barbara, 2019

PINOT NOIR

KEN BROWN "RITA'S CROWN VINEYARD" 175
Santa Rita Hills, 2022

ZOTO "BY ZOTOVICH" 17/66
Santa Rita Hills

ZOTOVICH "POMMARD CLONE" 85
Santa Rita Hills, 2022

OTHER REDS

MARGERUM, M5 RED BLEND 17/68
Santa Ynez Valley, Santa Barbara County

VEGA, BARBERA 21/82
Santa Ynez Valley, Santa Barbara

WHITE WINES

SPARKLING

GAMBINO CUVÉE BRUT Italy, NV	11/42
MIONETTO “PROSECCO BRUT CHAMPAGNE” Italy NV (187ml. Split)	17
PIPER HEIDSECK BRUT CUVÉE France (375ml. half bottle)	44
G.H. MUMM “CORDON ROUGE CHAMPAGNE” Reims, France, NV	90
MOET & CHANDON, BRUT IMPERIAL France NV	120

CHARDONNAY

LA CREMA Sonoma Coast	15/56
ZOTO “BY ZOTOVICH” Santa Rita Hills	16/60
ROMBAUER VINEYARDS Carneros	24/92
KISTLER Les Noisetiers, Sonoma Coast, 2022	125

PINOT GRIGIO

RUFFINO LUMINA Delle Venezie, Italy	14/50
VEGA Santa Ynez Valley	17/64

SAUVIGNON BLANC

MATANZAS CREEK Sonoma County	13/48
KIM CRAWFORD Marlborough, New Zealand	17/64

ROSE

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

RED WINES

CABERNET SAUVIGNON

SERIAL Paso Robles	15/56
ROTH "ESTATE" Alexander Valley, Sonoma County	16/62
DAOU Paso Robles	17/64
JUSTIN VINEYARDS Paso Robles	22/86
CROWN POINT "RELEVANT" Happy Canyon, Santa Barbara, 2021	23/90

PINOT NOIR

FRANCIS COPPLA California	15/58
ZOTO "BY ZOTOVICH" Santa Rita Hills	17/64
ZOTOVICH Santa Rita Hills, 2022	85

ZINFANDEL

SEVEN DEADLY ZINS "OLD VINE" Lodi	15/56
ROMBAUER VINEYARDS California	69

MERLOT

FERRARI CARANO Sonoma County, 2021	15/58
DUCKHORN, 375ML "HALF BOTTLE" Napa Valley	60

OTHER REDS

CATENA, MALBEC Mendoza-Argentina	15/56
MARGERUM M5 RED BLEND Santa Ynez Valley, Santa Barbara County	17/64
VEGA, BARBERA Santa Ynez Valley, Santa Barbara	21/82
8 YEARS IN THE DESERT BY ORIN SWIFT California, 2022	90
ALPHA OMEGA II, PROPRIETARY RED BLEND Napa Valley, 2021	96
PRIDE Sangiovese Napa Valley, 2022	105

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

PIRATE TreasuRED Napa Valley, 2019	110
MERRYVALE Napa Valley, 2016	110
STAR LANE Happy Canyon, Santa Ynez Valley, 2018	130
CAYMUS Napa Valley, 2022	135
SILVER OAK Alexander Valley, 2020	140
CROWN POINT Happy Canyon, Santa Barbara, 2019	173
SILVER OAK Napa Valley, 2020	175
DEL DOTTO “Family Reserve” Napa Valley, 2022	235
DEL DOTTO “David” Napa Valley, 2022	350
DEL DOTTO “The Beast” Napa Valley, 2022	450

PINOT NOIR

KEN BROWN “RITA’S CROWN VINEYARD” Santa Rita Hills, 2022	175
DEL DOTTO “FAMILY RESERVE” Napa Valley,	180

MERLOT

DUCKHORN, “THREE PALMS VINEYARD” Napa Valley, 2020	122
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RED BLENDS

ZOBÉTO Paso Robles, 2022	120
JUSTIN ISÓSCALES Paso Robles, 2021	140
QUINTESSA Napa Valley, 2019	265
DEL DOTTO “Caves Blend” Napa Valley 2021	230

PREMIUM POURS

TEQUILA

Celaya
Casa Del Sol Anejo
Casamigos Anejo
Cincoro Añejo
Clase Azul Anejo
Clase Azul Plata
Clase Azul Mezcal Durango
Clase Azul Mezcal Guerrero
Clase Azul Reposado
Clase Azul Gold
Codigo 1530 14-year Extra Añejo, Double Barrel Aged
Don Julio 1942
Dos Artes Reserva Anejo
Dulce Amargura, Añejo
Dulce Amargura Reposado
Mandala Anejo
Mandala Extra Anejo
Mandala Reposado
Patron Alto

WHISKEY AND SCOTCH

Heaven Hill 18 year
Bowmore 25 year
High West Midwinter Nights Dram
High West Single Malt
Parkers Heritage 14 year
Maker's Cellar
Macallan 15 year
Old Fitzgerald

BRANDY

Courvoisier Initiale Extra Cognac

RUM

Facundo Aged Rum Paraiso 80

