

## THE **Bootlegger Bar**



## 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 • 19

### THE BIG BLOODY MARIA

Housemade Bloody Mary Mix • Sauza Signature Blue Peppers • Jumbo Shrimp • Longanisa Sausage Pepper Jack Cheese • 19

### PIMM'S CUP

Pimm's No. 1 Cup • Nolet's Gin • Lemonade  
Sparkling Soda • Lemon • Strawberries • Cucumber  
Orange • 17

### FRONT PORCH BLACKBERRY TEA

A Secret Prohibition-Style Iced Tea • Svedka Citron  
Blackberry Liqueur • Lemonade • Iced Tea • 15

### MICHELADA

House Spicy Mix • Mexican Beer • Chili Spiced Rim • 16

### WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice  
Agave Lime Juice • Mint • 19

## THE MARGARITAS

### PATRÓN MARGARITA

Patrón Silver • Grand Marnier • Fresh Citrus Juices  
Rocks • 14

### THE REAL DEAL MARGARITA

Casamigos • Fresh Lime Juice • Real Agave Nectar  
Rocks • 13

Make it spicy by adding our Jalapeno Purée • 15

### BLACKBERRY MARGARITA

Cazadores Reposado  
Briottet Crème de Mure Blackberry Liqueur  
Real Agave Nectar • Lime • Rocks • 13

### MANGO RITA

Cazadores Reposado • Patron Citronge  
Mango Puree • Agave Lime • 14

## THE MULES

### MOSCOW MULE

Deep Eddy Vodka • Ginger Beer  
Freshly Squeezed Limes • 14

### THE SKINNY MULE

Svedka Vodka • Diet Ginger Beer  
Freshly Squeezed Limes • 14

### RYEBISCUS MULE

Redemption Rye • St Germain • Ginger Beer  
Freshly Squeezed Limes • 14

### THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer  
Freshly Squeezed Limes • 14

## THE MARTINIS

### LEMON GINGER

Tito's Vodka • Tuaca • Lemon Juice  
Gosling's Ginger Beer • 14

### CUCUMBER MIST

Svedka Citron • Freshly Muddled Cucumber • Mint • 14

### CATALINA SUNSET

Svedka Citron • Lemonade • Blackberry Liqueur  
Pineapple Juice • 14

## THE COCKTAILS

### LUSCIOUS LEMONADE

Svedka Citron • Crème de Mure  
Blackberry Liqueur • Lemonade • 13

### THE BEACHCOMBER

**OUR SIGNATURE TALL & COOL COCKTAIL**

Cherry Cruzan Rum • Svedka Colada  
Lemonade • Cranberry Juice • 13

### LOVE POTION #1908

Empress 1908 Gin • Fresh Lemon Juice  
Simple Syrup • Mint • 13

### MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine  
Giuseppe B. Carpano Antica Formula Vermouth  
Finished with a Crystal Clear Ice Sphere • 19

### ENDLESS SUMMER

Vodka • Basil • Muddled Strawberries & Cucumbers  
Freshly Squeezed Lemonade • 13

### BLACKBERRY LEMON G & T

Hendricks's Gin • Blackberry Liqueur • Simple Syrup  
Fresh Blackberries • Lemons • Mint • 14

## LOCAL CRAFT BEERS

BOOTLEGGER'S "EL CHANGO" Mexican Lager • 8

CORONADO ISLAND "MERMAIDS RED" Red Ale • 8

EEL RIVER "ORGANIC CALIFORNIA BLONDE" • 8

BOOTLEGGER'S "OLD WORLD HEFEWEIZEN" • 8

LEFT COAST "TRESTLES" IPA • 8

STONE IPA • 8

## APPETIZERS

### FIRE GRILLED ARTICHOKEs

Steamed & Grilled Artichokes • Lemon Aioli • 15.95 GF

### MAHI MAHI SPRING ROLLs\*

Mahi Mahi • Mango Avocado Salsa • Huli Huli Sauce • 15.95

### TINY AHI TACOs\*

**AN ORIGINAL BEACHCOMBER FAVORITE.**  
Ahi Tuna • Asian Slaw • Sriracha Aioli • 17.95

### CRISPY CALAMARI\*

Fried Calamari • Homemade Potato Chips  
Sichuan Aioli • Basil • Arrabiata Sauce • 16.95

### COCONUT SHRIMP\*

Crispy Rice Noodles • Pineapple Mizo Glaze  
Pickled Carrots • Cilantro • Iceberg Lettuce • 16.95

### CRAB STACK\*

Blue Crab • Ahi • Mango & Papaya Salsa  
Avocado • Cucumber • Pickled Ginger Vinaigrette  
Macadamia Nuts • Taro Chips • 22.95 GF

## SOUPS & SALADS

### THE REAL DEAL CLAM CHOWDER

**A CAVANAUGH FAMILY RECIPE.**

Creamy Chowder • Clams • Potatoes • Bacon  
Cup 8.95 • Bowl 10.95

### HEIRLOOM GAZPACHO

Chilled Yellow Heirloom Tomatoes • Cucumbers • Chives  
Red Bell Peppers • Avocado • Ciabatta Crostini • 11.95

### THE COVE SUMMER SALAD

Baby Greens • Kale • Watermelon • Honeydew  
Cinnamon Walnuts • Sherry Vinaigrette • Goat Cheese  
Shaved Brussels Sprouts • 14.95 GF

### MEDITERRANEAN SALAD

Baby Mixed Greens • Mixed Quinoa • Kalamata Olives  
Feta Cheese • Roasted Tomatoes • Cucumber • Figs  
Meyer Lemon Vinaigrette • 14.95 GF

Entrée Split Charge 5.00 \* An 18% gratuity will be added to parties of 8 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.

[THEBEACHCOMBERCAFE.COM](http://THEBEACHCOMBERCAFE.COM)