

An experience on every level.

# #SHADEHOUR 3-6PM M-F

## STARTERS.

### Roasted Squash and Burrata

Toasted Pepitas / Red Watercress / Aged Sherry 12 6

### Crispy Chicken

Sesame Honey / Spicy Ranch 15 7.5

### Local Mussels

Shellfish-White Wine Broth / Picked Herbs / Roasted Garlic / Whole Grain Mustard / Grilled Country Bread 18 9

### Hand Cut Fries With Sea Salt 8 4

## RAW.

### Poached Jumbo Shrimp

Horseradish-Chive Cocktail Sauce / Lemon / Per Piece 2.50

### Daily Chefs Selection of Oysters

Watermelon Radish-Shallot Mignonette / Per Piece 2.50

### Citrus Cured Hamachi

Finger Lime / Yuzu Kosho Vinaigrette / Marinated Persian Cucumber / Puffed Wild Rice 16

## FROM THE GARDEN.

### Butter Lettuce Salad

Shaved Radish / Market Herbs / Avocado / Sherry-Shallot Vinaigrette 10 5

### Roasted Baby Beets

Herbed Goat Cheese / Frisee / Roasted Pistachios / Arugula Pesto 11 5.5

### The Wedge

Crisp Iceberg Lettuce / St Agur Blue Cheese / Candied Smoked Bacon / Cherry Tomatoes / Buttermilk Blue Cheese Dressing 12 6

### Zinc Chopped Salad

Wild Arugula / Toasted Arare / Dried Currants / Tomatoes / Pepitas / Roasted Corn / Parmesan Cheese / Aged Salami / Basil-Buttermilk Dressing 14

## FROM LAND AND SEA.

### Crispy Chicken Sandwich

Soft Onion Roll / Harrisa Aioli / Carrot-Jicama Slaw / Vine Ripe Tomato 15

### Sea Level Burger

Angus Chuck / Aged White Cheddar / Butter Lettuce / Red Onion / Vine Ripe Tomatoes / Garlic Aioli 16

### Braised Short Rib Dip

Toasted Baguette / Crispy Onions / Melted Swiss / Short Rib Jus / Horseradish Crème 17

### Striped Sea Bass

Sauteed Bloomsdale Spinach / Roasted Peewee Potatoes / Spiced Macadamia Nut Crumble / Citrus Beurre Blanc 28

## PIZZAS.

### Margherita

Garlic Roasted Tomatoes / Fresh Basil / Burrata 15 7.5

### Wild Mushroom and Pepperoni

Boursin Cheese / Crushed San Marzano Tomato Sauce 16 8

### Fennel Sausage

Charred Broccolini / Chili / Shallot Confit / Mozzarella / Fennel Pollen 17

### BBQ Short Rib

Goat Cheese / Caramelized Maui Onions / Cilantro / Chimichurri 18

CONSUMING RAW OR UNDERCOOKED MEATS, SEA FOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

sea level @shade



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## COCKTAILS.

### Shade Lemonade

House-made Lemonade, Tropical Nectar, EFFEN Black Cherry Vodka 12 6

### Cantaloupe Martini

Absolut Elyx Vodka, shaken with lush tropical fruit juices 12 6

### Moscow Mule

Stolichnaya Vodka, Ginger Beer, Mint, and Lime 12 6

### Margarita

Our signature house-made Sweet & Sour, shaken with Don Julio Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 12 6

### Basil's Smash

Basil Hayden Bourbon, Passion fruit, basil, lemon and agave 12 6

## HOUSE SPIRITS.

### New Amsterdam Vodka 10 5

### Bombay Gin 10 5

### Bacardi Silver 10 5

### Sauza Silver 10 5

### Jim Beam 10 5

### Dewars White Label 10 5

## BUBBLES.

### La Marca Prosecco, Non-Vintage Friuli-Venezia Giulia, Italy 10 5

### Perrier Jouet Grand Brut, Non-Vintage Epernay, France 22 11

## WHITE OF THE DAY.

### Canyon Road Sauvignon Blanc 10 5

### La Terre Chardonnay 10 5

### Ferrari Carano Rose 12 6

## REDS OF THE DAY.

### Canyon Road Pinot Noir 10 5

### La Terre Cabernet Sauvignon 10 5

## BEER ON THE HANDLE.

### Stella Cidre 8 4

### Bud Light 7 3.5

### Stella Artois Lager 8 4

### Kirin Ichiban Pale Lager 8 4

### Golden Road 329 Lager 8 4

### Hoegaarden Witbier 8 4

### Spaten Lager 8 4

### Kona Firerock Pale Ale 8 4

### Golden Road Heal the Bay IPA 8 4

### Elysian Original Red 8 4

### Goose Island Matilda 8 4

### Elysian Dragon's Tooth Stout 8 4

### Breckenridge Vanilla Porter 8 4

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N33° 50' 52.16"