

An experience on every level.

**DINNER.** 5pm-10pm Sun-Thurs  
5pm-11pm Fri-Sat

≡ **STARTERS.**

**Soup of the Moment** 8

**Crispy Calamari**

Sweet Chili Aioli / Petite Greens 15

**Burrata and Marinated Baby Tomato Toast**

Garlic Blossoms / Saba / Basil 13

**BBQ Hamachi Collar**

Roasted Chili-Lime Sauce / Cilantro Aioli / Baby Little Gem Lettuce 18

**Crispy Chicken**

Sesame Honey / Spicy Ranch 15

**Local Mussels**

Shellfish-White Wine Broth / Picked Herbs / Roasted Garlic /  
Whole Grain Mustard / Grilled Country Bread 17

**Pork Belly Bao Buns**

Hoisin BBQ / Crushed Peanuts / Shaved Purple Radish /  
Mint-Sambal Dressing 15

**Tuscan Kale Chips**

Pecorino Toscano / Lemon Infused Flur De Sel 8

≡ **RAW BAR.**

**Citrus Cured Hamachi**

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

**Poached Jumbo Shrimp Cocktail**

Horseradish-Chive Cocktail Sauce / Lemon 16

**Daily Chefs Selection of Oysters**

½ Dozen or Full Dozen / Watermelon Radish-Shallot Mignonette  
½ Dozen 16 or Full Dozen 30

**Spicy Tuna Tostada**

Fresh Avocado / Ginger-Soy / Togarashi Aioli / Cucumber /  
Pickled Jalapeño 17

≡ **FROM THE GARDEN.** Add Chicken 5, Salmon 7 or Shrimp 7

**Butter Lettuce Salad**

Shaved Radish / Market Herbs / Avocado / Sherry-Shallot  
Vinaigrette 9

**Roasted Baby Beets**

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

**The Wedge**

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

**Sea Level Caesar**

Lemon-Parmesan Dressing / Shaved Pecorino /  
Garlic Parmesan Croutons 11

**Zinc Chopped Salad**

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

**Baby Kale Salad**

Dried Cherries / Honeyed Hazelnuts / Roasted Baby Heirloom Carrots /  
Red Wine Vinaigrette 13

≡ **PIZZAS.** Gluten Free Crust add 2

**Margherita**

Garlic Roasted Tomatoes / Fresh Basil / Burrata 15

**Fennel Sausage**

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

**Wild Mushroom and Pepperoni**

Boursin Cheese / Crushed San Marzano Tomato Sauce 16

**BBQ Short Rib Pizza**

Goat Cheese / Caramelized Maui Onions / Cilantro / Chimichurri 18

**Smoked Salmon Pizza**

Heirloom Tomato / Pickled Onions / Crispy Capers / Fresh Dill /  
Wild Arugula / Preserved Lemon Crème Fraiche 16

≡ **FROM THE SEA.**

**Lobster Mac & Cheese**

Fresh Maine Lobster / White Cheddar Béchamel / Chives /  
Herb and Butter Bread Crumbs 19

**Striped Sea Bass**

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

**Blackened Salmon**

Parsnip Puree / Sherry Braised Cipollini Onions /  
Curried Sweet Corn Emulsion / Crispy Prosciutto 26

**Pan Roasted Tai Snapper**

Farro / Roasted Sun Chokes / Pancetta / Chive Emulsion / Purslane 29

**Curry Shrimp Ramen**

House Made Curry / Poached Egg / Romanesco Cauliflower /  
Leek / Ramen Noodles / Fresh Herbs / Grilled Lime / Togarashi 25

**Opal Basil-Tamarind Glazed Barramundi**

Vadouvan Spiced Carrot Puree / Roasted Baby Fennel / English Peas /  
Pea Tendrils / Spiced Almond Gremolata 28

≡ **FROM THE LAND.**

**Sea Level Burger** Gluten Free Bun Add 2.00

Angus Chuck / Aged White Cheddar / Butter Lettuce /  
Red Onion / Vine Ripe Tomatoes / Garlic Aioli 15

**Braised Short Rib Dip**

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

**Pan Roasted Half Jidori Chicken**

Roasted Fingerling Potatoes / Wilted Greens / Whole Grain  
Mustard-Chicken Jus / Roasted Root Vegetables 22

**Almond Wood Grilled Prime New York**

Herb Crust / Wild Mushrooms / Port Red Wine Demi Glace /  
Loaded Baked Potato 34

**Snake River Kurobuta Pork Chop**

Apple Soubise / Smoked Bacon Jus / Crispy Shaved  
Brussels Sprouts / Toasted Pepitas 30

**Grilled Filet Mignon**

Green Onion Puree / Morel Sauce / Fontina Potato Gratin /  
Truffle Butter 38

**Glazed Lamb Shank**

Herbed Cous Cous / Confit Salsify / Roasted Pearl Onions /  
Shallot Compote / Natural Jus 27

**Almond Wood Grilled Wagyu Flat Iron**

Broccolini Di Ciccio / Grilled Maitake / Duxelle / Miso-Mustard 37

≡ **SIDES.**

**Hand Cut Fries With Sea Salt** 7

**Sautéed Mixed Wild Mushrooms** 8

**Loaded Baked Potato** 6

**Roasted Brussels Sprouts** 8

**Roasted Root Vegetables** 8

**Sautéed Bloomsdale Spinach with Garlic** 7

EXECUTIVE CHEF ≡ AARON ROBBINS

N33° 50' 52.16"

sea level@shade®

CONSUMING RAW OR UNDERCOOKED MEATS, SEA FOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PARTIES OF 10 OR MORE + ADD 20% GRATUITY

#SEALEVELRB | SHADE HOTEL   

## ≈ CRAFTED COCKTAILS.

### Pomegranate Spritzer

Grey Goose Vodka, St. Germain Elderflower Liqueur, Lemon Juice, Agave Nectar, Pomegranate Juice, Soda 12

### Shade Lemonade

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

### Bourbon Backfire

Lemon, Lime, Orange, Jalapeño and Agave Syrup. Fired with Maker's Mark Bourbon and served on the rocks 12

### Milo's Quittin' Time

Cucumber, Mint, Fresh Lime, gently muddled with Agave Syrup. Shaken with Bombay Sapphire Gin, served chilled up 13

### Moscow Mule

Stolichnaya Vodka, Ginger Beer, Mint, and Lime 13

## ≈ BUBBLES BY GLASS.

La Marca Prosecco, Italy 11 / 40

Charles Lafitte Brut Rose, Provence, France 14 / 52

Mumm Napa Brut, Napa Valley 13 / 48

Perrier Jouët Grand Brut, Champagne 22 / 88

## ≈ WHITES/ROSÉ BY GLASS.

Ferrari-Carano Rose 13 / 45

Fleur de Mer Rose 14 / 50

Oyster Bay Sauvignon Blanc 12 / 45

Comstock Sauvignon Blanc 14 / 50

Borgo Conventi Pinot Grigio, 13 / 45

Antinori Vermentino 14 / 50

Murietta's 'The Whip' White Blend 13 / 48

Kung Fu Girl Sweet Reisling 12 / 30

Hugel Alsace Dry Reisling 15 / 55

Napa Cellars Chardonnay 12 / 45

Hidden Crush Chardonnay 13 / 45

Franciscan Chardonnay 13 / 48

Talbot Sleepy Hollow Chardonnay 13 / 50

Laguna Chardonnay 14 / 48

Le Crema Chardonnay 15 / 50

Sextant Chardonnay 15 / 55

Grgich Hills Chardonnay 17 / 58

Patz & Hall Chardonnay 25 / 95

## ≈ CELLAR BUBBLES.

GH Mumm Grand Cordon Brut Champagne 70

Nicolas Feuillatte Brut Rose Champagne 90

Veuve Clicquot 'Yellow Label' Champagne 150

Laurent Perrier Rose Brut 160

Perrier Jouët 'Belle Epoque' Champagne 275

Dom Perignon Champagne 350

## ≈ CELLAR WHITES.

Domain Ott Rose 45

Robert Mondavi Fume Blanc 30

Grgich Hills Fume Blanc 55

Kim Crawford Sauvignon Blanc 40

Illumination Sauvignon Blanc 55

Livio Felluga Pinot Grigio 39

Connundrum White Blend 45

J Vineyards Chardonnay 48

Ferrari Carano Chardonnay 50

Antica Chardonnay 55

Cuvaison Chardonnay 60

Stag's Leap Wine Cellars 'Karia' Chardonnay 60

Newton 'unfiltered' Chardonnay 65

Rombauer Chardonnay 65

Joseph Phelps 'Freestone' Chardonnay 70

Flowers Chardonnay 70

### Marina Margarita

Our signature house-made Sweet & Sour, shaken with Cazadores Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 13

### Strawberry Basil Margarita

Patrón Añejo Tequila, muddled Strawberries, fresh Basil, Agave Syrup, Fresh Lime Juice 16

### Cantaloupe Martini

Absolut Elyx Vodka, shaken with Lush Tropical Fruit Juices 12

### Haven On Earth

RumHaven Coconut Rum, St. Germain Elderflower Liqueur, Coconut Syrup, Fresh Lemon Juice & Soda garnished with Lemon and Mint 12

### Give Shade

Veev Liqueur, Fresh Lemon Juice, St. Germain Elderflower Liqueur, Zola Acai Juice, garnished with Fresh Thyme 13

### Georgia Beach

Cazadores Blanco Tequila, Cointreau, Lime Juice, Peach Nectar, Pomegranate Juice 12



One tree will be donated in your honor to Plant with Purpose, a non-profit organization that reverses deforestation and poverty around the world by transforming the lives of the rural poor. [www.plantwithpurpose.org](http://www.plantwithpurpose.org)

## ≈ REDS BY GLASS.

Napa Cellars Pinot Noir 13 / 48

Davis Bynum Pinot Noir 16 / 54

Duckhorn 'Migration' Pinot Noir 18 / 65

Hand Craft Petit Sirah 12 / 45

Graffigna 'Grand Reserve' Malbec 14 / 50

Benziger Merlot 12 / 45

Robert Mondavi 'Private Select' Cabernet 11 / 40

Simi Cabernet Sauvignon 14 / 50

B Wise 'Trios' Cabernet Sauvignon 16 / 58

Faust Cabernet Sauvignon 30 / 95

Coppola 'Directors Cut' Zinfandel 14 / 50

Comstock Zinfandel 16 / 48

Terra Valentine Amore Red Blend 13 / 45

Pilizota Babic Red Blend 14 / 48

Pessimist by Daou Red Blend 14 / 55

B Wise 'Wisdom' Red Blend 15 / 55

Antinori 'Il Bruciato' Super Tuscan 15 / 55

## ≈ CELLAR REDS.

Markham Merlot 45

Elouan Pinot Noir 40

Joseph Phelps 'Freestone' Pinot Noir 70

Sanford Pinot Noir 75

Patz & Hall Pinot Noir 80

Paul Hobbs Pinot Noir 90

Rochioli Pinot Noir 130

Comstock Zinfandel 70

Achaval Malbec 47

Grgić Vina Plavac Mali 75

Les Combes D'Arnevel Chateauneuf du Pape 80

Mt. Veeder Cabernet Sauvignon 70

Terra Valentine Cabernet Sauvignon 96

Stag's Leap 'Artemis' Cabernet Sauvignon 110

Plumpjack Cabernet Sauvignon 200

Caymus Special Select Cabernet Sauvignon 345

Prisoner Red Blend 75

Justin 'Isosceles' Red Blend 140

Quintessa Red Blend 400

Opus One Red Blend 450

Joseph Phelps 'Insignia' Red Blend 460

## ≈ BEER ON THE HANDLE.

LAGERS, PILSNERS and CIDERS

Bud Light St. Louis, MO 7

Angry Orchard Hard Apple Cider Walden, NY 8

Kona Brewing Longboard Lager, Kona, HI 8

Golden Road 329 Lager Los Angeles, CA 8

Kirin Ichiban Japan 8

Spaten Lager Germany 8

Stella Artois Belgium 8

Oskar Blues Mama's Little Yella Pils Longmont, CO 8

Pilsner Urquell "Plzen" Czech Republic 8

Estrella Damm Spain 8

WHEAT & BELGIAN INSPIRED

Franziskaner Hefe-Weisse Germany 8

Goose Island Sofie Chicago, IL 8

Kona Brewing Hula Hefeweisen, Kona, HI 8

Hoegaarden Belgium 8

Boulevard Tank 7 Farmhouse Ale Kansas City, MO 8

Strand Brewing "Blonde Ale" Torrance CA 8

Angel City Citrus Wheat Los Angeles, CA 8

HOPPY

Strand Brewing 24th St. Pale Ale Torrance, CA 8

10 Barrel Joe IPA Bend, OR 8

Ballast Point Grapefruit Sculpin IPA San Diego, CA 9

Ballast Point Grunion Pale Ale San Diego, CA 8

El Segundo Mayberry IPA El Segundo, CA 8

Golden Road Wolf Pup IPA Los Angeles, CA 8

Stone Delicious IPA San Diego, CA 8

Three Weavers Expatriate IPA Inglewood, CA 9

Kona Brewing 'Fire Rock' Pale Ale Kona, HI 8

Three Weavers Knotty Double IPA Inglewood, CA 9

Four Peaks Red Ale Tempe, AZ 8

MALTY & DARK

Boddingtons Pub Ale (Nitro) England 8

Breckenridge Vanilla Porter (Nitro) Breckenridge, CO 8

Dude's Blood Orange Amber Torrance, CA 8

Golden Road Get Up Offa That Brown Los Angeles, CA 8

Smog City "Saber-Toothed" Amber Torrance, CA 8

Lagunitas Lil Sumpin Petaluma, CA 8

Guinness Irish Stout (Nitro) Ireland 8

Seasonal Selection "Ask Your Server" 8

## ≈ BEER IN THE BOTTLE.

Budweiser 16oz Alum United States 7

Bud Light 16oz Alum United States 7

Michelob Ultra 16oz Alum United States 7

The Dudes Amber Ale 16oz Can United States 7

Corona 12oz Can Mexico 7

Sculpin Pineapple IPA 12oz Can San Diego 9

Stone Arrogant Bastard 16oz Can Escondido 8

Chimay Red 11oz Bottle Belgium 10

St. Pauli Girl NA 12oz Bottle Germany 5

Strand Brewing "Atticus IPA" 12oz Can United States 7

Strand Brewing Amber 12oz Can United States 7

Red Bridge 12oz Bottle - Gluten Free United States 7

## ≈ NON-ALCOHOLIC.

Still Water 750ml Evian 8

Sparkling Water 750ml Badoit 8

Cold Tropical Iced Tea, Coke, Diet Coke,

Sprite, Ginger Ale, Rootbeer 4

Coffee Pasquini Regular / Decaf 4

Espresso Cappuccino, Latte, Espresso 6