

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

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   

SEA LEVEL @shade

EXECUTIVE CHEF ≈ AARON ROBBINS

N33° 50' 52.16"

## ≈ 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

**Laguna** Chardonnay 14 / 48

**Le Crema** Chardonnay 15 / 50

**Sextant** Chardonnay 15 / 55

**Orin Swift 'Mannequin'** Chardonnay 18 / 60

**Grgich Hills** Chardonnay 19 / 67

**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

**Perrier Jouët 'Belle Epoque'** Champagne 275

**Dom Perignon** Champagne 350

## ≈ CELLAR WHITES.

**Domain Ott** Rose 45

**Robert Mondavi** Fume Blanc 30

**Kim Crawford** Sauvignon Blanc 40

**Grgich Hills** Fume Blanc 55

**Illumination** Sauvignon Blanc 55

**Livio Felluga** Pinot Grigio 39

**Connundrum** White Blend 45

**J Vineyards** Chardonnay 48

**Antica** Chardonnay 48

**Ferrari Carano** Chardonnay 50

**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 75

**Marina Margarita** Our signature house-made

Sweet & Sour, shaken with Cazadores Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 13

### **Cantaloupe Martini**

Absolut Elyx Vodka, shaken with Lush Tropical Fruit Juices 12

### **Island Breeze**

Chopin Rye Vodka, St. Germain Elderflower Liqueur, Lemon Juice, Agave & Guava Nectar Finished with a Lime Wedge and a Cherry 12

### **Shade Signature**

Shade's hand selected '3 year aged' Patrón Barrel Select Añejo Tequila, muddled Strawberries, fresh Basil, Agave Syrup, Fresh Lime Juice 16

### **Haven On Earth**

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

## PLANT WITH PURPOSE

### **Give Shade**

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

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.

**Benziger** Merlot 12 / 45

**Napa Cellars** Pinot Noir 13 / 48

**Davis Bynum** Pinot Noir 16 / 54

**Duckhorn 'Migration'** Pinot Noir 18 / 65

**Hand Craft** Petit Sirah 12 / 45

**Gabbiano** Chianti Classico 13 / 45

**Graffigna 'Grand Reserve'** Malbec 14 / 50

**Antinori 'Il Bruciato'** Super Tuscan 15 / 55

**B Wise 'Wisdom'** Red Blend 15 / 5

**Terra Valentine** Amore 18

**Coppola 'Directors Cut'** Zinfandel 14 / 50

**Simi** Cabernet Sauvignon 14 / 50

**B Wise 'Trios'** Cabernet Sauvignon 16 / 58

**Faust** Cabernet Sauvignon 25 / 95

## ≈ 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

**Flowers 'Camp Meeting'** Pinot Noir 165

**Comstock** Zinfandel 70

**Achaval** Malbec 47

**Penfold's 'Bin 138'** GSM 80

**Les Combes D'Arnel** Chateau Neuf de Pape 80

**Beaulieu 'BV' 'Rutherford'** Cabernet Sauvignon 65

**Mt. Veeder** Cabernet Sauvignon 70

**Terra Valentine** Cabernet Sauvignon 96

**Stag's Leap 'Artemis'** Cabernet Sauvignon 110

**Plumpjack** Cabernet Sauvignon 200

**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

**Hoeegaarden** Belgium 8

**Boulevard Tank 7 Farmhouse Ale** Kansas City, MO 8

**Strand Brewing "Blonde Ale"** Torrance 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

### **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

**Bona Fide Cold Brew Coffee, non alcohol**, CA 7

**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

**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

**Delirium Tremens 11oz Bottle** Belgium 11

**Lindmans Framboise 12oz Bottle** Belgium 12

**St. Pauli Girl NA 12oz Bottle** Germany 5

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

**Strand Brewing Amber 12oz can** US 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 5