

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

Chefs Board

Two Selected Cheeses & Charcuterie / Marinated Olives / Spiced Almonds / Fig Jam / Honey Comb / Grilled Toast 25

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

Fresh Burrata and Baby Sun Gold Tomatoes

Persian Cucumbers / Stone Fruit / Pepita Hummus / Toasted Sesame-Ginger Dressing 14

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

Italian Chopped Salad

Romaine Mix / Radicchio / Salami / Cucumber / Pepperoncini / Olives / Red Onion / Provolone / Tomato / Piquillo Peppers / Garbanzo Beans / Italian Vinaigrette 15

≈ **PIZZAS.** Gluten Free Crust add 1

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 Alaskan Halibut

Sweet Corn / English Peas / Summer Squash / Lemon Buerre Blanc / Chives 36

Pasta with Fresh Crab and Manilla Clams

Pappardelle Pasta / Truffle Butter / Fresh Garlic / Basil 22

≈ **FROM THE LAND.**

Roasted Vegetable Curry Ramen House made Curry / Poached Egg /

Romanesco Cauliflower / Tofu / Roasted Peewee Potatoes / Fresh Herbs / Togarashi 17

Pan Roasted Half Chicken

Apricot Glaze / Roasted Garlic Mashed Potatoes / Chicken Jus / Swiss Chard / Grilled Maui Onion 23

Rigatoni Bolognese Beef and Pork Ragu / Parmesan / San Marzano

Tomatoes, Oregano / Extra Virgin Olive Oil 19

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

Honey Mustard / Rutabaga Puree / Citrus Glazed Thumbelina Carrots / Natural Jus 29

Wood Grilled Prime New York

Herb Butter / Wild Mushrooms / Red Wine Sauce / 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

≈ **SIDES.**

Hand Cut Fries With Sea Salt 7

Sautéed Mixed Wild Mushrooms 8

Loaded Baked Potato 6

Roasted Brussels Sprouts 8

Roasted Garlic Mashed Potatoes 8

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

Kim Crawford Sauvignon Blanc 15 / 55

Borgo Conventi Pinot Grigio, 13 / 45

Antinori Vermentino 14 / 50

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

Napa Cellars Chardonnay 12 / 45

Franciscan Chardonnay 13 / 48

Talbot Sleepy Hollow Chardonnay 13 / 50

Laguna Chardonnay 14 / 48

Le Crema Chardonnay 15 / 50

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 35

Grgich Hills Fume Blanc 55

Comstock Sauvignon Blanc 50

Illumination Sauvignon Blanc 55

Livio Felluga Pinot Grigio 50

Connundrum White Blend 45

J Vineyards Chardonnay 55

Ferrari Carano Chardonnay 55

Sextant Chardonnay 50

Antica Chardonnay 55

Cuvaison Chardonnay 60

Stag's Leap Wine Cellars 'Karia' Chardonnay 60

Newton 'unfiltered' Chardonnay 65

Rombauer Chardonnay 75

Joseph Phelps 'Freestone' Chardonnay 70

Flowers Chardonnay 90

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

≡ REDS BY GLASS.

Napa Cellars Pinot Noir 13 / 48

Davis Bynum Pinot Noir 16 / 54

Duckhorn 'Migration' Pinot Noir 18 / 65

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

Orion Swift 'Abstract' 20 / 65

≡ CELLAR REDS.

Markham Merlot 45

Elouan Pinot Noir 45

Joseph Phelps 'Freestone' Pinot Noir 75

Sanford Pinot Noir 75

Patz & Hall Pinot Noir 80

Rochioli Pinot Noir 130

Comstock Zinfandel 70

Achaval Malbec 47

Grgić Vina Plavac Mali 80

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.

Seasonal Suds See server

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

Angel City Lager Los Angeles, CA 8

Common Space Helles Lager Hawthorne, CA 8

Bootleggers El Chango Fullerton, CA 8

Stella Artois Belgium 8

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

Pilsner Urquell "Plzen" Czech Republic 8

WHEAT & BELGIAN INSPIRED

Franziskaner Hefe-Weisse Germany 8

Goose Island Sofie Chicago, IL 10

Hoegaarden Belgium 8

King Harbor South Bayern Hefe Redondo, CA 8

Firestone 805 Blonde Ale Paso Robles, CA 8

HOPPY

Strand Brewing 24th St. Pale Ale Torrance, CA 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

Mother Earth Cali Creamin (Nitro) Vista, CA 8

Def Leppard Pale Ale Seattle, WA 9

Elysian Space Dust IPA Seattle, WA 9

Indie Brewing Haus of Haze IPA Los Angeles, CA 9

MALTY & DARK

Boddingtons Pub Ale (Nitro) England 8

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

Guinness Irish Stout (Nitro) Ireland 8

Firestone Velvet Merlin (Nitro) Paso Robles, CA 8

≡ BEER IN THE BOTTLE.

Budweiser 16oz Alum United States 7

Michelob Ultra 16oz Alum United States 7

Corona 12oz Can Mexico 8

Sculpín Pineapple IPA 12oz Can San Diego 9

St. Pauli Girl NA 12oz Bottle Germany 6

Strand Brewing "Atticus IPA" 12oz Can United States 8

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