

An experience on every level.

#SHADEHOUR 3-6PM M-F

STARTERS.

Kale Chips

Pecorino Toscano / Lemon Fleur de Sel 8 4

Crispy Chicken

Sesame Honey / Spicy Ranch 45 7.5

Local Mussels

Shellfish-White Wine Broth / Picked Herbs / Roasted Garlic / Whole Grain Mustard / Grilled Country Bread 48 9

Hand Cut Fries With Sea Salt 7 3.5

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.

Roasted Baby Beets

Herbed Goat Cheese / Frisee / Roasted Pistachios / Arugula Pesto 44 5.5

The Wedge

Crisp Iceberg Lettuce / St Agur Blue Cheese / Candied Smoked Bacon / Cherry Tomatoes / Buttermilk Blue Cheese Dressing 42 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 *Gluten Free Bun Add 1.00*

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

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 45 7.5

Wild Mushroom and Pepperoni

Boursin Cheese / Crushed San Marzano Tomato Sauce 46 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.
PARTIES OF 10 OR MORE + ADD 20% GRATUITY

N33° 50' 52.16"

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COCKTAILS.

Shade Lemonade

House-made Lemonade, Tropical Nectar, EFFEN Black Cherry Vodka 42 6

Cantaloupe Martini

Absolut Elyx Vodka, shaken with Lush Tropical Fruit Juices 42 6

Moscow Mule

Stolichnaya Vodka, Ginger Beer, Mint, and Lime 43 6.5

Margarita

Our signature house-made Sweet & Sour, shaken with Cazadores Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 43 6.5

Pomegranate Spritzer

Grey Goose Vodka, St. Germain Liqueur, Lemon Juice, Agave Nectar, Pomegranate Juice, Soda 42 6

HOUSE SPIRITS.

New Amsterdam Vodka 40 5

Bombay Gin 40 5

Bacardi Silver 40 5

Sauza Silver 40 5

Jim Beam 40 5

Dewars White Label 40 5

BUBBLES.

La Marca Prosecco, Non-Vintage Friuli-Venezia Giulia, Italy 44 5.5

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

WHITE OF THE DAY.

Canyon Road Sauvignon Blanc 40 5

La Terre Chardonnay 40 5

Ferrari Carano Rose 43 6.5

REDS OF THE DAY.

Canyon Road Pinot Noir 40 5

La Terre Cabernet Sauvignon 40 5

BEER ON THE HANDLE.

Bud Light 7 3.5

Stella Artois Lager 8 4

Golden Road 329 Lager 8 4

Hoegaarden Witbier 8 4

Guinness Stout 8 4

Franziskaner 8 4

Kona Longboard Lager 8 4

Oskar Blues Mama's Little Yella Pils 8 4

Stone Delicious IPA 8 4

Grapefruit Sculpin 9 4.5

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