

An experience on every level.

#SHADEHOUR.

MON-FRI 3-6pm & SUN 7-10PM [drinks only]

Shade Hour items are for dine-in only

BITES. 8

Wild Mushroom Toast

burrata, sesame

Albacore Tuna Toast

melted Fontina cheese, pickled vegetables

Baba Ghanoush

sesame crackers

Avocado Toast

toasted seeds, cilantro, Fresno chili

Cauliflower Popcorn

chipotle mayonnaise

Grilled Broccoli

Caesar dressing, Parmesan cheese

Crispy Calamari

sweet chili aioli

Roasted Red & Gold Beets

goats cheese, sherry vinegar, frisée, pistachio brittle

Crispy Fried Chicken Bites, Karaage-Style

miso sauce

Pork Carnitas Nachos

cheese, sour cream, avocado, pico de gallo

Coconut Tempura Fried Shrimp

sweet chili sauce

Poached Jumbo Shrimp Cocktail [3 piece]

horseradish-chive cocktail sauce, lemon

Daily Selection Of Oysters [3 piece]

watermelon radish shallot mignonette

LARGER BITES. 10

gluten-free pizza crust add 2

Local Mussels

shellfish white wine broth, picked herbs, roasted garlic, whole grain mustard, grilled country bread

Crispy Chicken Sandwich

red pepper honey jam, apple slaw

Prime Rib Sandwich

watercress, shoestring potatoes, horseradish aioli

Classic Margherita Pizza

tomato, mozzarella cheese, burrata cheese, basil

Pepperoni Pizza

spicy peppers, chili, Fontina cheese, oregano

Mushroom Pizza

leeks, Tallegio cheese, Parmesan cheese

White Clam Pizza

charred corn, bacon, lemon, garlic

Chef's Board

one artisanal cheese & charcuterie, mixed olives, nuts, pickled vegetables, fruit bread

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

SHADE HOTEL • SEA LEVEL • #SHADEHOTELRB •   

sea level®

EXECUTIVE CHEF CRAIG HOPSON

N33° 50' 52.16"

An experience on every level.

#SHADEHOUR.

MON-FRI 3-6pm & SUN 7-10PM [drinks only]

Shade Hour items are for dine-in only

COCKTAILS. 7

Milo's Quittin' Time

Bombay Sapphire Gin, cucumber, mint, fresh lime, agave syrup; gently muddled; served chilled up

Moscow Mule

Tito's vodka, ginger peppercorn, ginger beer, lime

Marina Margarita

Avion Silver tequila, signature house-made sweet & sour, agave syrup, Cointreau liqueur, cilantro kosher, salt rim

Kentucky Sour

Wild Turkey bourbon, lemon sherbert, maple

Beyond the Frontier

Bulleit bourbon, St. George Spiced Pear liqueur, lemon, sage

HOUSE SPIRITS. 5

New Amsterdam Vodka

Bombay Gin

Bacardi Silver

Sauza Silver

Jim Beam

Dewars White Label

BUBBLES & WINES.

La Marca, Prosecco, Italy 6

G.H. Mumm "Grand Cordon," Brut Champagne 10

Stone Cellars, Sauvignon Blanc 5

La Terre, Chardonnay 5

Etude, Rosé 7

Rex Goliath, Pinot Noir 5

La Terre, Cabernet Sauvignon 5

BEER ON THE HANDLE. 4

Bud Light, St. Louis, MO

Kona Brewing Co. 'Longboard Island Lager,' Kona, HI

Golden Road Brewing '329 Lager,' Los Angeles, CA

Stella Artois, Belgium

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

Franziskaner 'Hefe-Weisse,' Germany

Hoegaarden, Belgium

Golden Road Brewing 'Wolf Pup' IPA, Los Angeles, CA

Stone Brewing 'Delicious IPA,' San Diego, CA

Guinness 'Draught' Irish Dry Stout [Nitro], Ireland

SHADE HOTEL • SEA LEVEL • #SHADEHOTELRB •   

sea level®

FOOD & BEVERAGE DIRECTOR GERRY MARTEL

N33° 50' 52.16"