

An experience on every level

WEEKEND BRUNCH 3pm-5pm

TO START

Soup Of The Moment

ask your server 8

Crispy Chicken

sesame honey, spicy ranch 16

Grilled Focaccia

tomato jam, herb mascarpone 7

Local Mussels

Shellfish-white wine broth, picked herbs, roasted garlic, whole grain mustard, grilled country bread 17

RAW BAR.

Hiramasa Sashimi

avocado, sweet red pepper, lemon and chili juice 18

Poached Jumbo Shrimp Cocktail

horseradish-chive cocktail sauce, lemon 18

Daily Selection Of Oysters

watermelon radish shallot mignonette 19 / 32

Spicy Tuna Tostada

fresh avocado, ginger soy, togarashi aioli, cucumber, pickled jalapeño 18

FROM THE GARDEN.

add chicken 5, salmon 9 or shrimp 7

Roasted Red & Gold Beets

goats cheese, sherry vinegar, frisée, pistachio brittle 14

Green Goddess Salad

apples, celery, grapes, walnuts endive, kale 14

Sea Level Caesar

grilled little gem, Parmesan cheese, polenta croutons 14

Zinc Chopped Salad

wild arugula, arare, currants, tomatoes, pepitas, roasted corn, Parmesan cheese, salami, basil-buttermilk dressing 16

BETWEEN THE BREAD.

choice of **Hand-Cut Fries** or **Small Mixed Greens**; gluten-free bread add 1

Sea Level Burger

Cheddar cheese, lettuce, red onion, tomato 17

Crispy Chicken Sandwich

red pepper honey jam, apple slaw 16

Prime Rib Sandwich

watercress, shoestring potatoes, horseradish aioli 18

PIZZA.

gluten-free add 2

Classic Margherita

tomato, mozzarella cheese, burrata cheese, basil 17

Pepperoni

spicy peppers, chili, Fontina cheese, oregano 18

Mushroom

leeks, Tallegio cheese, Parmesan cheese 18

White Clam

charred corn, bacon, lemon, garlic 19

Consuming raw or undercooked meats, sea food, or shellfish may increase your risk of food borne illness;
Parties of 8 or more add 20% gratuity

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CRAFTED COCKTAILS.

Milo's Quittin' Time

Bombay Sapphire Gin, cucumber, mint, fresh lime, agave syrup; gently muddled; served chilled up 13

The Green Goose

green tea infused Grey Goose Le Citron vodka, green chartreuse, lemon, soda water 14

Beyond the Frontier

Bulleit bourbon, St George Spiced Pear liqueur, lemon, sage 14

Marina Margarita

Herradura Silver tequila, signature house-made sweet & sour, agave syrup, Cointreau liqueur, cilantro kosher, salt rim 14

Kentucky Sour

Wild Turkey bourbon, lemon sherbert, maple 13

Barbados Rum Punch

Mount Gay Black Barrel rum, Luxardo Maraschino, passion fruit, lime, pineapple 14

WHITE & RED OF THE DAY

Etude, Rosé 13 / 45

Oyster Bay, Sauvignon Blanc 12 / 45

Ruffino Pinot Grigio 13 / 45

Lapostolle Grand Selection, Chardonnay 12 / 45

Z Alexander Brown, Pinot Noir 12 / 45

Robert Mondavi 'Private Select,' Cabernet 11 / 40

Daou, Cabernet Sauvignon 17 / 72

Lapostolle Le Rouge, Red Blend 12 / 45

BEER ON THE HANDLE.

LAGERS, PILSNERS & BLONDES

Buzzrock Brewing Co., Pilsner, Torrance, CA 8

George Lopez Brewing Co., Lil' Mexi Lager 8

Bud Light, St. Louis, MO 7

Tortugo Brewing Co. Cristobal Lager, Inglewood 8

Kona Brewing Co. 'Longboard Island Lager,' Kona, HI 8

Golden Road Brewing '329 Lager,' Los Angeles, CA 8

Stella Artois, Belgium 8

Kona Brewing Co. 'Big Wave Golden Ale,' Kona, HI 8

Upshift Brewing Co., "Kolschwagen", El Segundo 9

Belching Beaver, "Me So Honey Blonde", Vista, CA 8

Firestone '805 Blonde Ale,' Paso Robles, CA 8

PALE & CREAM ALES

George Lopez Brewing Co. "Naranja Crema" 8

Mother Earth Brew "Cali Creamin'" [Nitro], Vista, CA 9

Boddingtons 'Pub Ale' [Nitro], England 8

Strand Brewing, '24th Street Pale Ale,' Torrance, CA 8

Ballast Point 'Grunion Pale Ale,' San Diego, CA 8

WHEAT & CIDER INSPIRED

Franziskaner 'Hefe-Weisse,' Germany 8

Hoegaarden, Belgium 8

King Harbor Brewing, 'South Bayern, Redondo, CA 8

Angry Orchard Hard Cider, Walden, NY 9

HOPPY

Buzzrock Brewing Co. Hazy IPA, Torrance, CA 8

LA Ale Works, Lunar Kitten IPA, Los Angeles, CA 10

Tortugo Brewing Co., Kicker Rock IPA, Inglewood, CA 9

Ballast Point 'Grapefruit Sculpin,' IPA, San Diego, CA 9

Dogfish Head, Slightly Mighty IPA, DE 9

Golden Road Brewing 'Wolf Pup' IPA, Los Angeles, 8

Stone Brewing 'Delicious IPA,' San Diego, CA 8

Three Weavers Brewing 'Expatriate' IPA, Inglewood 9

Elysian Brewing Co. 'Space Dust' IPA, Seattle, WA 9

MALTY & DARK

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

Guinness 'Draught' Irish Dry Stout [Nitro], Ireland 8

Firestone 'Velvet Merlin Oatmeal' [Nitro], Paso Robles 8

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EXECUTIVE CHEF CRAIG HOPSON

N33° 50' 52.16"