



MENU

SHARED PLATES



- SMOKEY BABAGANOUSH** paprika, toasted cumin, lemon zest, pita v-vv 18
LABNEH jalapeño, pickled shallots, spring onion oil, crudité v-gf 18 (add pita \$4)
FAVA BEAN HUMMUS fava beans, espelette pepper, crudité v-vv-gf 18 (add pita \$4)
MALIBU NACHOS black beans, salsa, sour cream, cheddar cheese sauce, scallions v-gf 18 (add steak or chicken)
CAULIFLOWER CRUST PIZZA fresh mozzarella, basil pesto, tomato, shaved cauliflower, almond flour v-gf 23
AVOCADO HUARACHE jalapeño ricotta, agave, cilantro, lime v 19
LOCAL BURRATA strawberries, pickled rhubarb, pea tendrils, shoots, sprouts, sesame tuille v 20

VEGGIE FEAST



- BOSTON WEDGE SALAD** green goddess dressing, avocado, goat cheese crumbles, tender herbs v-gf 18
GRILLED ASPARAGUS SALAD tricolored quinoa, crushed hazelnuts, mustard-lemon dressing v-vv 19
MALIBU VEGAN SALAD spring greens, radishes, beets, avocado, garbanzo beans, red wine vinaigrette v-vv-gf 20
BLT KALE CAESAR SALAD heart of romaine, tender kale, heirloom tomatoes, crispy bacon gf 17
SPAGHETTI SQUASH LASAGNA roasted spaghetti squash, tomato reduction, mozzarella, creamed spinach v 25 (DINNER ONLY)
TOFU COCONUT CURRY zucchini, broccolini, onions, peppers, coconut-ginger broth, lentil rice v-vv-gf 25

add-ons: grilled salmon 9, grilled chicken 8, bavette steak 12, roasted tofu 7, shrimp 12, buratta 10

OCEAN VIEW



- 21 MILE PEEKYTOE CRAB CAKE** avocado purée, arugula, watermelon radish, old bay aioli gf 27
DIY FISH TACOS black sea bass, tomatillo salsa, pico de gallo, shredded cabbage gf 27
FAROE ISLAND SALMON sauteed pea shoots, spring peas, quinoa rice, lemon gf 31
ROASTED SHRIMP FRA DIAVOLO "PASTA" fresh zucchini noodles, crushed tomatoes, spinach, basil gf 26
WHOLE MAINE LOBSTER sweet peas, cilantro bread crumbs, jalapeño-lime butter 62 (DINNER ONLY)
MARKET FISH coconut rice, rainbow mango salad, thai chili, cilantro gf 48 (DINNER ONLY)

GREEN PASTURES



- MUSTARD GRILLED CHICKEN** fregola, red peppers, preserved lemon, marinated olives, fine herbs 32 (DINNER ONLY)
GRILLED BAVETTE STEAK sesame salsa matcha, charred spring onion, zucchini, broccoli mash gf 38 (DINNER ONLY)
FAT APPLE FARM GRILLED SAUSAGE braised rainbow swiss chard, broccoli mashed potatoes, mustard sauce gf 32 (DINNER ONLY)
SMASH STYLE TURKEY BURGER brioche bun, havarti cheese, house spread, peppers, arugula, roasted potatoes 24
GRASSFED CHEESEBURGER brioche bun, fillamok cheddar, house spread, arugula, roasted potatoes 27 (add bacon jam \$3)
IMPOSSIBLE BURGER potato bun pepperoncini mayo, tomato, reed onion, arugula, roasted potatoes v - vv 26
STOPLIGHT TACO TRIO corn tortillas, monterey jack cheese, black beans gf 25 (option to choose all steak +\$12 OR all chicken +\$8)
red: bavette steak, salsa roja, cabbage slaw
yellow: butternut squash, spaghetti squash, habanero salsa
green: chicken, raw brussels sprouts, tomatillo salsa

SIDES 12

- ROASTED ZUCCHINI STEAK** crushed pistachios v-vv-gf
TENDER BROCCOLI crispy chili garlic v-vv
SAUTEED PEAS basil v-vv-gf
TRI-COLOR QUINOA RICE v-vv
FINGERLING POTATOES rosemary, thyme v-vv-gf

DESSERTS 14

- OLIVE OIL CAKE** blueberry compote, lemon sorbet
CHOCOLATE TRES LECHES strawberry jam, strawberries, whipped cream v
ICE CREAM choice of : vanilla, coconut chocolate (vv), banana, strawberry
SORBET choice of : raspberry lychee , passion fruit

v-vegetarian | vv-vegan | gf - gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRINKS / COCKTAILS



COCKTAILS \$16

- BACKYARD COOLER** vodka, watermelon, muddled cucumber, mint
FROZÉ rosé s'il vous plaît, seasonal fruit, grey goose vodka, lavender
KALE vodka, green juice, lime, agave
JALAPEÑO tequila, jalapeño agave, lime
SMOKED PEACH GIMLET gin, mezcal, peach, lime, chili maple
MALIBU MIXER bourbon, lemon, ginger, vanilla
ALMOND ESPRESSO MARTINI vodka, espresso, coffee liquor, almond
BLOODY MARY vodka, tomato juice, horseradish, worchestershire

BEER \$11

- BRONX PALE ALE** with lemon peel
SLOOP JUICE BOMB IPA
LAGUNITAS IPA
SUNDAY BEER light lager
HEINEKEN lager

MIMOSAS

- BY THE GLASS** \$17 / **CARAFE** \$70
MIMOSA FLIGHT
red, orange, yellow, green \$48

WINE BY THE GLASS

WHITE

- ALBARIÑO** La Cana, Rias Baixas, SP 2017 \$15 / \$60
SAUVIGNON BLANC The Pairing CA 2015 \$16 / \$64
CHARDONNAY Joseph Drouhin, FR 2019 \$14 / \$56

ROSÉ

- MUGA ROSADO** Rioja, SP 2020 \$16 / \$60
PETALE DE ROSE Côtes de Provence, FR 2018 \$15 / \$56

RED

- CHIANTI CLASSICO** Castello di Volpaia, Sangiovese, Tuscany, IT 2018 \$16 / \$64
PINOT NOIR Joseph Favieley, Bourgogne, FR 2019 \$15 / \$60
CABERNET SAUVIGNON Routestock, Napa Valley, CA, 2017 \$16 / \$64

WINES BY THE BOTTLE



HALF BOTTLES

Champagne Brut, **POL ROGER**, NV 58

Brut Rose H. **BLIN**, NV 60

SPARKLING

VEUVE CLIQUOT Yellow Label, La Grande Dame, Champagne, FR 2008 328

CHANDON Blanc de Pinot Noir, CA, NV 90

BILLECART SALMON Brut Reserve, FR, NV 135

BILLECART SALMON Brut Rose, FR, NV 168

RUINART Blanc de Blancs, FR, NV 180

KRUG Brut Champagne, FR 2004 320

DRAPPIER Rose de Saignée, Champagne, FR, NV 168

WHITE

CHARDONNAY Domaine Barraud, Macon-Burgundy, FR 2017 58

GEWURZTRAMINER Zind Humbrecht, Alsace, FR 2016 70

CHARDONNAY Jermann, Where Dreams Have No End, Veneto, IT 2017 150

SAUVIGNON BLANC, Gaja, Alteni de Brassica, Piedmont, IT 2016 450

MEURSAULT Les Chevalieres, Chapoutier, FR 2018 65

TKAKOLI Bodega de Tkakoli Txomin Etxaniz, SP 2018 58

ROSÉ

MUGA ROSADO Rioja, SP 2020 60

PETALE DE ROSE Côtes de Provence, FR 2018 56

RED

PINOT NOIR L'Umami, Willamette Valley, OR 2019 60

PINOT NOIR Joseph Faviely, Bourgogne, FR 2019 60

CABERNET SAUVIGNON Mayacamas, Mt. Veeder, Napa Valley, CA 255

CHIANTI CLASSICO Castello di Volpaia, Sangiovese, Tuscany, IT 2018 64

CABERNET SAUVIGNON Routestock, Napa Valley, CA, 2017 64

BEVERAGES



COFFEE + TEA (SUB ALMOND/OAT MILK \$1)

LA COLOMBE DRAFT COFFEE

COLD BREW 6

OAT DRAFT LATTE 7

BLACK + TAN (50/50 cold brew + draft latte) 7

DRIP COFFEE 4

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

LATTE 5

MATCHA LATTE 6

CHAI LATTE 6

ICED TEA 5

TEA 5

Earl Grey, English Breakfast, Chai

Chamomile, Peppermint, Sencha

BUBBLY

SARATOGA SPARKLING WATER 8

"LA MARIA" SPARKLING CRANBERRY JUICE 6

LEMONADE 5

PEPSI / DIET PEPSI 5

SIERRA MIST 5

GINGER ALE 5

JUICES

SWEET CARROT 12

carrot, orange, apple, lime, ginger

DEEP ROOT 12

apple, carrot, beet, lemon, kale, ginger, spinach

SWEET GREEN 12

kale, cucumber, apple, celery, lemon, ginger, spinach

ORANGE JUICE 9

GRAPEFRUIT JUICE 9

PINEAPPLE JUICE 9