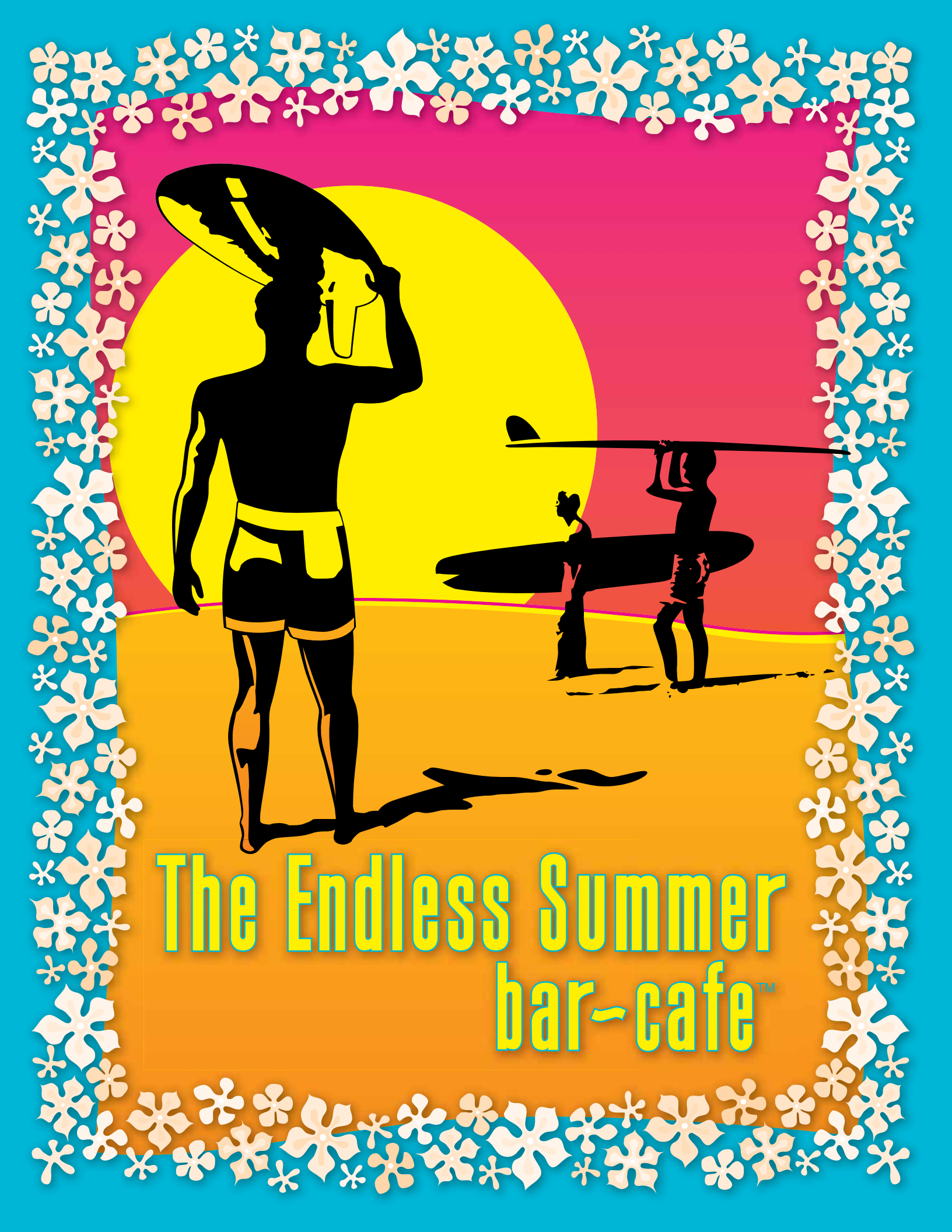
The Endless Summer
bar~cafe™

Appetizers & Pupus

Ahi Sashimi

Freshly sliced raw Ahi, served on crisp cabbage, with wasabi, ginger, & soy sauce 11.99

Crispy Calamari

Served with our bold & tangy jalapeño yogurt dipping sauce & cocktail sauce 10.99

Fresh Pacific Oysters on the Half Shell

1/2 dozen served with cocktail sauce & lemon 12.99

Bruce Brown's Oyster Shooter

Endless Summer filmmaker Bruce Brown's favorite! Served with cocktail sauce, parmesan cheese, fresh cracked pepper, parsley & lemon 3.99

Prawn Cocktail

The Classic 70's Appetizer

Six jumbo prawns served with cocktail sauce 11.99

Killer Nachos

Like a big day of surf, goin' it alone could kill you!

Fresh chips, homemade salsa & guacamole, refried beans, jalapeno yogurt sauce, sour cream, melted jack & cheddar cheese 9.99 Add chicken or beef 13.99

Chips, Salsa & Guacamole

Fresh chips, homemade salsa & guacamole 8.99

Cajun Seared Ahi

Fresh Ahi dusted with Cajun spices & seared rare served on Asian style slaw with 2 dipping sauces: chipotle-lime mayo & wasabi sauce 11.99

Chicken Tenders

Four breaded & fried chicken tenders served with BBQ & ranch dipping sauce 9.99

Buffalo Tenders

Four breaded & fried chicken tenders, spicy style, served with bleu cheese dressing & celery sticks 9.99

Potato Skins

4 fried Idaho Potato skins filled with melted jack & cheddar cheese, bacon, scallions, sour cream & salsa 6.99

Popcorn Shrimp

Served with 2 dipping sauces: zingy chipotle-lime mayo & cocktail sauce 12.99

Chucks Grilled Artichoke

Seasoned with herbs, peppercorns, bay leaves & lemon then grilled till slightly smokey & served with chipotle-lime mayo sauce, drawn butter & lemon 9.99

Soups & Side Salads

Clam Chowder

"The best clam chowder in Santa Barbara!"

Cup 4.99 Bowl 6.99

Lobster Bisque

Creamy bisque with succulent lobster & sherry

Cup 4.99 Bowl 6.99

Santa Barbara Bowl

Clam Chowder or Lobster Bisque served in a fresh sourdough bread bowl 9.99

Classic Caesar Salad

Crisp romaine lettuce, homemade croutons, shredded parmesan cheese & Caesar dressing 6.99

Endless Summer Salad

Mixed baby greens with cherry tomatoes, carrots & your choice of dressing 6.99

Entree Salads

Served with a freshly baked sourdough roll

Grilled Chicken Caesar Salad

Crisp romaine lettuce, homemade croutons, shredded parmesan cheese & Caesar dressing topped with a grilled chicken breast 14.99

Grilled Fresh Salmon Caesar 14.99

Bay Shrimp Caesar 14.99

Sesame Crusted Ahi Caesar seared rare 16.99

Hawaiian Poke Salad

An Island Tradition! Our version starts with fresh raw Ahi, mixed greens, cabbage, sliced red onion, wakame seaweed & shredded carrots all tossed with sesame vinaigrette & topped with wasabi sauce 16.99

Shrimp Louie Salad

Crisp romaine lettuce with cherry tomato, bacon, pine nuts & classic Louie dressing with lots of Bay shrimp 12.99

Sesame Crusted Ahi on Warm Spinach Salad

As Featured in Sunset Magazine

Sesame crusted Ahi, seared rare, served on a bed of fresh spinach leaves with bacon, cherry tomato & red onion slivers tossed with a warm bacon curry dressing topped with shredded parmesan cheese 16.99

From the Sea

All served with Spanish rice & beans or Caesar salad

Grilled Salmon 6 oz. fresh grilled Salmon 15.99

Alaskan Halibut 6 oz. fresh Alaskan Halibut pan roasted in butter & Vermouth 18.99

Grilled Mahi-Mahi 6 oz. fresh grilled Mahi-Mahi topped with lime-basil butter 15.99

Los Cabos Tacos

Two corn tortillas filled with homemade guacamole, crunchy cabbage & topped with tangy jalapeño yogurt sauce. All served with Spanish rice, beans & fresh pico de gallo.

Sautéed Alaskan Halibut Tacos 15.99

Sautéed Bay Shrimp Tacos 12.99

Sautéed Salmon Tacos 12.99

Prime Top Sirloin Tacos 12.99

Sautéed Ahi Tuna Tacos 13.99

Sautéed Lobster Tacos 17.99

Beer Battered & Fried Arctic Cod Tacos 13.99

Burgers & Sandwiches

All served with French fries & Kosher dill pickle

The Rincon Burger

Half pound grilled Angus beef topped with sharp cheddar cheese, lettuce, tomato & red onion on a toasted bun 11.99
Add bacon - 1 buck avocado or guacamole - 2 bucks

Baja Chicken Sandwich

Grilled chicken breast with ortega chile, chipotle-lime mayo, fresh guacamole & jack cheese on a toasted bun 11.99

Blackened Salmon Sandwich

6 oz. of fresh blackened Salmon served on a toasted bun with mixed greens, tartar sauce, red onion & tomato 13.99

John's BBQ Beef Sandwich

Thinly sliced roast-beef smothered in BBQ sauce piled high on a warm French roll served with homemade crunchy cole slaw 12.99

Steve's Quick Fix

8 oz. Prime top sirloin steak, served open faced on toasted sourdough with blue cheese dressing 16.99

Veggie Garden Burger

Topped with sharp cheddar cheese, lettuce, tomato & red onion on a toasted bun 11.99
Double Veggie Garden Burger 13.99

From the Deep Fry*

All served with homemade crunchy cole slaw & French fries

Endless Summer World Famous Fish & Chips

9 oz. of beer battered arctic cod 13.99

Crispy Calamari Meal

Crispy calamari served with bold & tangy jalapeño yogurt dipping sauce & cocktail sauce 12.99

Popcorn Shrimp Meal

Crispy & succulent shrimp with 2 dipping sauces: zingy chipotle-lime mayo & cocktail sauce 14.99

*Made with Trans Fat Free Canola Oil

From the Grill

All served with homemade crunchy cole slaw & French fries

Sweet & Sour Baby Back Pork Ribs

Half rack slow roasted & grilled with tangy sweet & sour BBQ sauce 16.99

Prime Top Sirloin

8 oz. Prime top sirloin seasoned & grilled 16.99

Center Cut Pork Chop

10 oz. Chop marinated & grilled served with warm spiced apples 16.99

Thai Sticks

Marinated tender cuts of beef skewered with red pepper & grilled served with spicy Thai peanut sauce 14.99

The Sweet Spot

Death By Chocolate
Homemade Bavarian dark chocolate pie with an Oreo cookie crust served with raspberry sauce & a white chocolate hatchet "To Die For" 7.99

Chuck's Cheese Cake
Homemade cheese cake served with raspberry sauce 6.99

McConnell's Ice Cream
Dutch chocolate, French vanilla bean or Bordeaux strawberry 5.99

Créme Brulée
Home made Classic brulée made with a crispy top & creamy center 6.99

Kauai Mud Pie
McConnell's Brazilian coffee ice cream with an Oreo cookie crust topped with toasted macadamia nuts, whipped cream & a cherry all bathing in a pool of caramel & chocolate sauce 8.99

Hot Drinks

Featuring Santa Barbara Roasting Company Sumatra Coffee

B-52 Coffee
Baileys, Kahlua & Grand Marnier

Irish Coffee
Jameson Irish Whiskey & Kahlua

Keoke Coffee
Christian Brothers Brandy, Kahlua & Creme de Cacao

Mexican Coffee
Patron XO

Jamaican Coffee
Tia Maria & Myers's Dark Rum

Hot Apple Pider
Tuaca, hot apple cider & a dash of cinnamon

All topped with whipped cream 8.00

Beverages

Coke, Diet Coke, Sprite, Barq's Root Beer, Lemonade, Iced Tea, Tropical Iced Tea, Coffee, Hot Tea 2.99
Fresh squeezed OJ, Apple, Pineapple, Grapefruit, Tomato, Cranberry Juice 3.99
Pellegrino, Fiji Water 3.99
Rockstar, Red Bull 4.00

Endless Summer Smoothies
Mixed Berry or Mango Peach blended with bananas, fresh squeezed OJ & pineapple juice topped with whipped cream 5.99

Iced Coffee Drinks
Blended Mocha or Blended Java Chip topped with whipped cream & chocolate sauce 5.00
Iced Vanilla Coffee or Iced Hazelnut Coffee 5.00

"Mocktails"
Strawberry Lemonade, Fresh Mint Limeade, Virgin Mojito, Virgin Pina Colada, Blueberry Soda, Blueberry Lemonade 5.00

18% service charge added to parties of 8 or more; separate checks available, please ask when ordering.

Cold Draft Beer

Endless Summer Blonde Ale

By Firestone-Walker Brewing Co.
Why not sit with a Blonde at The Endless Summer?

Firestone Double Barrel Ale, Firestone Union Jack I.P.A., Stella Artois, Sierra Nevada Pale Ale
10 oz – 3.70 16 oz - 5.10 22 oz - 6.95 60 oz. Pitchers - 20.00

Bottled Beers

Coors Light, Bud Light, Budweiser, Michelob Ultra 3.70
Heineken, Amstel Light, Widmer Hefeweizen
Pacifico, Corona, Guinness 4.65
Buckler (Non-Alcoholic) 4.65

Wines

Endless Summer Private Label

Endless Summer Merlot
or Chardonnay 6.50/glass
Buy a Bottle to Take Home! 20.00/bottle

Boat Drinks

Endless Summer Sangria

Our concoction of Merlot, brandy, liqueurs, fresh fruits and juices 9.00

Pina Colada

Myers's Platinum Rum, blended with our Polynesian Juice mix, coconut cream 9.00

Chuck's Famous Mai Tai

Myers's Platinum and Dark Rums, Orange Curacao, our own Polynesian Juice mix 9.00

Bloody Mary

Skyy Vodka in our special Bloody Mary blend served in a celery salt rimmed glass 9.00

Lava Flow

An eruption of strawberry, blended with Myers's Platinum Rum, pineapple juice, coconut cream 9.00

Margaritas, Mojitos & More

California Cadillac

Cuervo Gold Tequila, Patron Citronge, sweet and sour, fresh lime, fresh OJ, Grand Marnier 9.00

Pomegranate Margarita

Herradura Silver Tequila, fresh lime, Patron Citronge, sweet and sour, PAMA Pomegranate liqueur 9.00

Classic Mojito

Myers's Platinum Rum, lime, soda, simple syrup, muddled mint leaves 9.00

Pomegranate Mojito

Myers's Platinum Rum, lime, soda, simple syrup, muddled mint leaves, PAMA Pomegranate liqueur 9.50

Classic Caipirinha

Brazil's national cocktail
Cabana Cachaca, lime, sugar, soda 9.00

Endless Summer Classic Daiquiri

Tommy Bahama White Sand Rum, fresh lime juice, simple syrup, well shaken, served up 9.00

Frozen Daiquiri

Classic 9.00
Strawberry or Mango 9.50

Classic Tequila Sunrise

Hornitos Tequila, fresh OJ, crème de cassis 9.00