

10 LIGHTHOUSE

Brunch

Starters

GARLIC BREAD

Toasted French Bread with Garlic Herb Butter • 10

BLISTERED SHISHITO PEPPERS

Garlic, Lemon, Olive Oil, Soy Sauce • 14 **GF**

HEAVENLY MUSHROOMS

Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry • 17

FIRE GRILLED ARTICHOKE

Pesto Grilled Artichoke with Garlic Aioli • 17 **GF**

SRIRACHA GINGER CHICKEN WINGS

Ginger Sriracha Glaze, Served with Chipotle Ranch • 20

HOLY COW*

Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice • 24

SHRIMP COCKTAIL*

Spicy Cocktail Sauce, Avocado, Onions, Cilantro, Tortilla Chips • 19 **GF**

CRISPY CALAMARI

Lightly Fried, Arugula Salad, Pesto Ranch • 19

SEARED AHI TACOS*

Wonton Shell, Asian Slaw, Avocado, Sriracha Aioli • 21

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 11

Soups & Salads

NEW ENGLAND CLAM CHOWDER

A Rich and Creamy Family Recipe
Cup 8 / Bowl 12 / Bread Bowl 14

TOMATO BASIL BISQUE

Creamy House-made Tomato Basil Bisque, Grilled Cheese Croutons
Cup 8 / Bowl 12 / Bread Bowl 13

CAESAR SALAD*

Hearts of Romaine, Anchovies, Garlic Breadcrumbs, Parmesan • 15
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

GRILLED CHICKEN & APPLE SALAD

Romaine, Pecans, Apples, Bleu Cheese, Cranberries, Apple Cider Vinaigrette • 23 **GF**

SEARED AHI SALAD*

Blackened Ahi Tuna, Cabbage, Green Onions, Carrots, Sesame Seeds, Fried Chow Mein, Sesame Chili Vinaigrette • 29

Breakfast Entrees

CLASSIC TWO EGG BREAKFAST*

Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast • 19
Upgrade to Steak & Eggs - 6oz Skirt Steak • 18 / 8oz Filet Mignon • 25

SEAFOOD OMELETTE*

Lobster, Shrimp, Provolone, Salsa Verde, Avocado, Potatoes, Toast • 25

BACON, CHEDDAR & AVOCADO OMELETTE*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 20

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 19

CHICKEN & WAFFLES

House-breaded Fried Chicken, Hot Honey, Bacon, Maple Syrup • 22

AVOCADO TOAST*

Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette • 19 Add Bacon +3, Smoked Salmon +8

BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Potatoes, Avocado Crema, Pico de Gallo • 18

LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 18

STEAK CHILAQUILES*

Trip-Tip and Filet, Two Over Medium Eggs, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, House-made Tortilla Chips, Guajillo Red Sauce or Salsa Verde • 25 **GF** Avocado +2 Shrimp + 8

CINNAMON ROLL FRENCH TOAST

Sliced & Battered Cinnamon Roll, Maple Syrup, Whipped Cream, Powered Sugar, Side of Fruit • 18

Lunch Entrees

LOBSTER ROLL*

Voted #1 Lobster Roll in Newport Beach!
Warm Maine Lobster with Drawn Butter, House-made Potato Chips • 36

FISH & CHIPS

House-battered Cod, Lighthouse Fries, Tartar Sauce, Lemon • 22

MAHI MAHI TACOS*

Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Spring Salad • 23 **GF**

SEARED AHI TUNA SANDWICH*

Blackened Ahi, Poke Slaw, Pickled Onions, Avocado, Spring Salad, Lighthouse Fries • 29

WAGYU BOURBON BURGER*

Grilled Onions, Bourbon Bacon Jam, Muenster Cheese, Avocado, Arugula, Pickles, Spring Salad, Lighthouse Fries • 27

Vegan Burger Alternative with Gluten Free Bun +\$4 **V GF**

BRAZILIAN STEAK SANDWICH*

Sliced New York Steak, Chimichurri, Onions, Tomato, Arugula, Spring Salad, Lighthouse Fries • 31

GINGER SRIRACHA CHICKEN SANDWICH

Ginger Sriracha Glazed Fried Chicken, Pickles, Avocado, Sambal Sauce, Spicy Slaw • 26

TURKEY PESTO SANDWICH

Onions, Tomato, Mixed Greens, Provolone, Spring Salad, Lighthouse Fries • 19

PISTACHIO PASTA RIGATONI

Cherry Tomatoes, Olive Oil, Garlic, Basil, Parmesan • 28



JUMBO JARS

CAPTAIN'S SANGRIA • 18

Lighthouse's Special Blend of Red Wine, Juices & Fruits

BUDDY'S BLOODY MARY • 21

"A Tribute to Newport's Legendary Lifeguard" Gluten Free Vodka, Housemade Mix, Shrimp, Salami & Vegetable Skewer Upgrade to Titos + 4

LEMON BERRY CRUSH • 19

Vodka, Lemon Juice, Raspberries, Blackberry, Simple Syrup, Soda

GF=GLUTEN-FREE

Entrée Split Charge \$4. An 18% automatic gratuity will be added to parties of 6 more. The Lighthouse utilizes produce, meat, poultry & fish that come from farms, ranches & fisheries guided by principles of sustainability. *Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Weight notation based on pre-cooked weight of product. Lighthouse may provide gluten-free and/or vegan items at times, yet please be advised that the restaurant's kitchen is not gluten-free or vegan. \$20 Dessert fee will be charged for desserts brought into the restaurant.

COCKTAILS

OCEAN MIST Coconut Rum, Pineapple Juice, Coconut Milk, Blue Curacao	14
STRAWBERRY MOJITO Rum, Strawberries, Mint, Lime, Simple Syrup	15
SPICY MANGO MARGARITA G4* Tequila, Mango, Lime, Agave, Chamoy	17
YUZU PINEAPPLE MARGARITA Tequila, Yuzu, Pineapple & Lime Juice, Agave, Tajin	17
OCHO PALOMA Ocho Tequila, Fever Tree Grapefruit, Lime Juice	16
LAVENDER LEMON DROP Citrus Vodka, Lavender, Lemon, Simple Syrup	17
POMEGRANATE MARTINI Lemon-infused Vodka, Pomegranate and Lemon Juice, Triple Sec, Orange Bitters	17
BLOOD ORANGE COSMO Ketel One Vodka, Blood Orange, Triple Sec, Cranberry, Lime	18
ESPRESSO MARTINI Vodka, Irish Cream, Espresso Liqueur	17
WISER AND ELDER Gin, Lemon-infused Vodka, St. Germain, Lemon Juice, Basil	16
LIGHTKEEPER Milk-washed Bourbon, Licor 43, Creme de Cacao, Passion Fruit	18

FROZEN COCKTAILS

PIÑA COLADA Light & Dark Rum, Pineapple, Coconut, Cane Sugar	12
MANGO MARGARITA Tequila, Mango, Lime, Cane Sugar	12
FROZEN MANGONADA Tequila, Mango, Lemon, Lime, Agave, Chamoy, Tamarind Straw	12
RASPBERRY LAVA FLOW Rum, Raspberry Purée, Pineapple, Coconut, Cane Sugar	12

MOCKTAILS

PACIFIC PUNCH Orange, Pineapple, Lime, Grenadine, Sprite	12
BLACKBERRY LEMONADE Blackberry Simple, Lemon, Agave, Soda	12
PINEAPPLE MULE Yuzu Pineapple, Ginger Beer, Lime Juice	12
ROYAL INDIGO Empress 0.0 Indigo, Cranberry & Lemon Juice, Simple, Soda	12
SUNSET SPRITZ Grapefruit Juice, Blood Orange, Soda	12
SPA DAY Cucumber, Muddled Mint and Limes, Soda	12
HAWAIIAN BREEZE Mionetto Apertitivo, Muddled Orange, Orange Juice, Soda	12
FAUX MOSA Mionetto "Alcohol Removed", Sparkling Wine, Pomegranate and Orange Juice	12

Brunch Mimosa Pitcher

\$16.95 PER PERSON with purchase of a Brunch Entrée

Select One Juice per Carafe: Classic, Mango, Pineapple, Grapefruit.
Café Provides Four Glasses per Person. Limit 4 Drinks per Person. We Reserve the Right to Limit Consumption. Please Drink Responsibly. Limit 90 Minutes.

Specialty Mimosas by the Glass

TROPICAL PARADISE Sparkling Wine, Coconut Rum, Guava, Pineapple and Orange Juices,	12
SUPER BLOOM Sparkling Wine, Lavender, Blood Orange	11
HAWAIIAN Sparkling Wine, Coconut Rum, Pineapple Juice	12
BLACKBERRY MINT Sparkling Wine, Blackberries, Mint	11
SUNRISE Sparkling Wine, Tequila, Orange Juice, Grenadine	12
ELDERFLOWER GUAVA Sparkling Wine, Elderflower Liqueur, Guava Nectar	12

WINES

Sparkling

GAMBINO BRUT Italy	10/38
VAL D'OCA PROSECCO Italy	10/39
VEUVE CLICQUOT BRUT Reims, France	98

Rose

COTE DES ROSES France	16/57
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Chardonnay

DELOACH HERITAGE RESERVE California	11/42
FERRARI CARANO Sonoma County, CA	13/48

Other White Wines

CHATEAU STE. MICHELLE Sauvignon Blanc, Washington	12/46
KIM CRAWFORD Sauvignon Blanc, Marlborough, NZ	16/57
JOSH CELLARS Pinot Grigio, CA	14/50

Pinot Noir

MEIOMI California	14/50
ZOTO Sta. Rita Hills, CA	15/57

Other Reds

CATENA MALBEC Mendoza, Argentina	14/50
ZOBÉTO "DIZZINESS OF FREEDOM" Syrah Blend, Paso Robles, CA	17/66

Cabernet

DELOACH HERITAGE RESERVE California	14/46
SERIAL BY JOHN ANTHONY Paso Robles, CA	15/52
PIUS Paso Robles, CA	16/57
PRECISION "METHOD" Napa Valley, CA	16/57
CROWN POINT "RELEVANT" Happy Canyon, CA	20/74
JUSTIN Paso Robles, CA	62
CAYMUS Napa Valley, CA 375ml (Half Bottle)	76
BARRETT & BARRETT CALISTOGA , Napa Valley, CA	260

BEERS

Draft

FIRESTONE 805 CERVEZA	8
Mexican Style Lager 4.5%	
ARTIFEX Show Me Your Roots	8
Blonde 4.5%	
MADEWEST Westcoast Pale Ale	9
American Pale Ale 5.6%	
FIRESTONE MIND HAZE	9
Hazy IPA 6.2%	

Bottles or Cans

MAUI BREWING	8
Blonde Lager 5.2%	
MODELO	8
Mexican Lager 4.4%	
BLUE MOON	8
Belgian Witbier 5.4%	
TOPA TOPA CHIEF PEAK	9
IPA 7.0%	
ATHLETIC RUN WILD	8
IPA Non Alcoholic Lager	

WHISKEY

Jack Daniels
Jameson
High West Double Rye
Michter's Rye
Hibiki Harmony
Knob Creek Rye 7 yr.

BOURBON

Larceny Small Batch
Maker's Mark
Woodford Reserve
Angel's Envy
Baby Jane
Jefferson's Ocean "Aged at Sea"
Booker's
Heaven Hill BIB 7 yr.

SCOTCH

Johnnie Walker Black
Glenlivet 12 yr.
Dalmore 12 yr.

VODKA

Deep Eddy
Ketel One
Tito's
Grey Goose

GIN

Beefeater
Fords
Nolet's Silver

TEQUILA

Tequila Ocho Plata*
El Tesoro Blanco
G4*
Patron Silver
Tequila Ocho Reposado*
Tequila Ocho Añejo*

Codigo 1530 Reposado*
Codigo 1530 Cristalino*
Clase Azul Reposado
Don Julio 1942

*100% Blue Agave, Certified Additive Free