



Celebrating our first decade!

Join Us!

Happy Hour Daily 2 - 5PM

DINNER

STARTERS

| | |
|--|----|
| GARLIC BREAD <i>Toasted French Bread with Garlic Herb Butter</i> | 10 |
| BLISTERED SHISHITO PEPPERS <i>Garlic Aioli, Lemon, Olive Oil, Soy Sauce</i> GF | 14 |
| HEAVENLY MUSHROOMS <i>Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry</i> | 17 |
| FIRE GRILLED ARTICHOKE <i>Pesto Grilled Artichokes with Garlic Aioli</i> GF | 17 |
| SRIRACHA GINGER CHICKEN WINGS <i>Ginger Sriracha Glaze, Served with Chipotle Ranch</i> | 20 |
| HOLY COW!* <i>Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice</i> | 24 |
| SEARED AHI TACOS* <i>Wonton Shell, Asian Slaw, Avocado, Sriracha Aioli</i> | 21 |
| SHRIMP COCKTAIL* <i>Spicy Cocktail Sauce, Avocado, Onions, Cilantro, Tortilla Chips</i> GF | 19 |
| CRISPY CALAMARI <i>Lightly Fried, Arugula Salad, Pesto Ranch</i> | 19 |

SOUPS & SALADS

| | |
|---|---------------------------------|
| NEW ENGLAND CLAM CHOWDER <i>A Rich and Creamy Family Recipe</i> | Cup 8 Bowl 12 Bread Bowl 14 |
| TOMATO BASIL BISQUE <i>Creamy House-made Tomato Basil Bisque, Grilled Cheese Croutons</i> | Cup 8 Bowl 12 Bread Bowl 13 |
| CAESAR SALAD <i>Hearts of Romaine, House-made Dressing, Anchovies, Garlic Breadcrumbs, Parmesan</i> | 15 |
| THE BLEU WEDGE <i>Iceberg, House-made Bleu Cheese Dressing, Bacon, Onion, Tomatoes, Bleu Cheese Crumbles</i> GF | 15 |
| GRILLED CHICKEN & APPLE SALAD <i>Romaine, Pecans, Apples, Bleu Cheese, Cranberries, Apple Cider Vinaigrette</i> | 23 |
| SEARED AHI SALAD* <i>Blackened Ahi Tuna, Cabbage, Green Onions, Carrots, Sesame Seeds, Fried Chow Mein, Sesame Chili Vinaigrette</i> | 29 |

ENTRÉES

| | |
|--|----|
| PAN SEARED SALMON* <i>Served with Asparagus, Oyster Mushrooms, Herb Beurre Blanc</i> | 38 |
| SCAMPI PRIMAVERA* <i>Fresh Linguini, Shrimp, Alfredo Sauce, Parmesan, Zucchini, Carrots</i> | 33 |
| BUDI'S BUTTER FISH* <i>Miso Marinated Butter Fish, Baby Bok Choy, Jasmine Rice</i> GF | 39 |
| BLACKENED MAHI MAHI* <i>Citrus Beurre Blanc, Jasmine Rice, Grilled Vegetables</i> GF | 39 |
| CHICKEN PICCATA <i>Pan-seared Chicken Cutlets, Linguini Pasta, Mushrooms, Zesty Lemon Butter Sauce, Capers and a Hint of Garlic</i> | 29 |
| PISTACHIO PESTO RIGATONI <i>Cherry Tomatoes, Olive Oil, Garlic, Basil, Parmesan</i> | 28 |
| FILET MIGNON* <i>8oz Prime Filet, Garlic Parmesan Mashed Potatoes, Bacon Wrapped Asparagus, Bourbon Shallot Cream Sauce</i> | 54 |
| ITALIAN SAUSAGE PASTA <i>Italian Pork Sausage, Tuscan Tomato Sauce, Farfalle</i> | 37 |

HANDHELDS

| | |
|---|----|
| GINGER SRIRACHA CHICKEN SANDWICH <i>Ginger Sriracha Glazed Fried Chicken, Pickles, Avocado, Sambal Sauce, Spicy Slaw</i> | 26 |
| WAGYU BOURBON BURGER* <i>Grilled Onions, Bourbon Bacon Jam, Muenster Cheese, Arugula, Avocado, Pickles, Spring Salad, Lighthouse Fries</i> ... | 27 |
| SEARED AHI TUNA SANDWICH* <i>Blackened Ahi, Poke Slaw, Pickled Onions, Avocado, Spring Salad, Lighthouse Fries</i> | 29 |
| BRAZILIAN STEAK SANDWICH* <i>Sliced New York Steak, Chimichurri, Onions, Tomato, Arugula, Spring Salad, Lighthouse Fries</i> | 31 |
| LOBSTER ROLL* <i>Warm Maine Lobster with Drawn Butter, House-made Potato Chips (Voted #1 Best Lobster Roll in Newport Beach)</i> | 36 |

GF=GLUTEN-FREE

SIGNATURE 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, Basil 16

LIGHTKEEPER Milk-washed Bourbon, Licor 43, Creme de Cacao, Passion Fruit. . . 18

BEERS

DRAFT:

FIRESTONE 805 CERVEZA Mexican Style Lager 4.5% 8

ARTIFEX SHOW ME YOUR ROOTS Blonde 4.5%. 8

MADEWEST West Coast Pale Ale 5.6% 9

FIRESTONE MIND HAZE Hazy IPA 6.2% 9

BOTTLES & CANS:

MAUI BREWING Blonde Lager 5.2% 8

MODELO Mexican Lager 4.4% 8

BLUE MOON Belgian Witbier 5.4% 8

TOPA TOPA CHIEF PEAK IPA 7.0% 9

ATHLETIC RUN WILD IPA (Non-Alcoholic). 8

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 Aperitivo, Muddled Orange, Orange Juice, Soda. . 12

FAUX MOSA Mionetto "Alcohol Removed", Sparkling Wine, Pomegranate and Orange Juice 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

CHARDONNAY

DELOACH HERITAGE RESERVE California. 11/42

FERRARI CARANO Sonoma County, CA 13/48

DUCKHORN Napa Valley, CA 54

SEA SMOKE Sta. Rita Hills, CA 95

OTHER WHITES

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

THE FOUR GRACES Willamette Valley, OR 58

ZOTO Sta. Rita Hills, CA 16/57

SEA SMOKE "TEN" Sta. Rita Hills, CA 95

SEA SMOKE "SOUTHING" Sta. Rita Hills, CA 100

OTHER REDS

CATENA MALBEC Mendoza, Argentina 14/50

ZOBÉTO "DIZZINESS OF FREEDOM" Syrah Blend, Paso Robles, CA . . . 17/66

LA SIRENA "PIRATE TREASURED" Red Blend, Napa Valley, CA 77

VILLA PEREIRE "L'ECLAT" Bordeaux, France. 59

LAW ESTATES "AUDACIOUS" Red Blend, Paso Robles, CA. 98

SAXUM "BROKEN STONES" Covée, Paso Robles, CA. 160

CABERNET

DELOACH HERITAGE RESERVE California. 14/46

SERIAL BY JOHN ANTHONY Paso Robles, CA. 14/50

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

WHISKEY

BOURBON

SCOTCH

VODKA

GIN

TEQUILA

| | | | | | |
|---|---|---|--|---|--|
| <p>Jack Daniel's Jameson High West Double Rye Michter's Rye Hibiki Harmony Knob Creek Rye 7 yr.</p> | <p>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. Jefferson's Marian McLain Old Fitzgerald 9 yr. Old Fitzgerald 11 yr.</p> | <p>Johnnie Walker Black Glenlivet 12 yr. Dalmore 12 yr.</p> | <p>Deep Eddy Ketel One Tito's Grey Goose</p> | <p>Beefeater Fords Nolet's Silver</p> | <p>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</p> <p>*100% Blue Agave, Certified Additive Free</p> |
|---|---|---|--|---|--|

Upgrades or substitution of liquor or ingredients may modify dietary information. Consuming raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. ¹Lighthouse uses pasteurized eggs in cocktails made with eggs.