

WINES
SPARKLING

POMMERY ROSÉ Champagne, France	35 136
POMMERY BRUT ROYAL Champagne, France	30 116
FRATELLI COSMO Prosecco, Italy	19 72

WHITE

JERMANN Pinot Grigio, Friuli, Italy '23	19 72
MARGERUM Sauvignon Blanc, Santa Barbara, CA '23	25 96
LA CAÑA Albariño, Rias Biaxas, Spain '23	20 78
MELVILLE Chardonnay, Santa Rita Hills, CA '23	24 94

ROSÉ

DAOU Paso Robles, CA '23	20 78
CHÂTEAU D'OLLIÈRES PRESTIGE Vin de Provence, France ' 23	22 84

RED

SOKOL BLOSSER Pinot Noir, Estate Redland Cuvee, Willamette Valley, OR '23	22 84
DAOU RESERVE Cabernet Sauvignon, Paso Robles, CA '22	32 124
RIDGE 'THREE VALLEYS' Zinfandel Blend, Sonoma County, CA '22	20 78

COCKTAILS

PERFECT PEAR grey goose pear vodka, pear purée, lemon juice, thyme	22	PURPLE LOVE empress gin, simple syrup, lemon juice, lavender syrup	22
HIBISCUS COOLER illegal mezcal, hibiscus, watermelon, cointreau	22	MANGO IN LOVE housemade chili infused tequila, mango, lime juice	22

BOTTLED BEER

STELLA ARTOIS 5.2%, Pale Lager, Belgium	12	ESTRELLA DAMM 5.4% Pale Lager, Spain	12
ALPINE DUET 7.0%, IPA, CA	12	GUINNESS 4.2%, Dry Stout, Ireland	12



SCAN FOR FULL
BEVERAGE MENU

HAPPENINGS AT
HOTEL CASA DEL MAR

GOLDEN HOUR

Drinks and light bite specials.
SUNDAY - WEDNESDAY
3:00PM - 6:00PM
The Lobby Lounge

SWEET SERENDIPITY

End the night with a sweet delight.
SUNDAY - WEDNESDAY
9:00PM - CLOSE
The Lobby Lounge

PERFECT BISTRO

Enjoy a perfect east coast inspired lunch.
MONDAY - FRIDAY
11:00AM - 2:30PM
Terrazza

TOUR OF TERRAZZA

Taste your way through the Terrazza dinner menu.
MONDAY & TUESDAY
5:00PM - 9:00PM
Terrazza

RAW BAR

Indulge in the best of both coast oysters & crudo, shucked to order.
WEDNESDAY & THURSDAY
5:00PM - 9:00PM
Terrazza

TACO 'BOUT THURSDAY

Delight in a signature margarita with your choice of tacos.
THURSDAY
3:00PM - 11:00PM
The Lobby Lounge

MACALLAN WHISKY FLIGHTS

Three unique Scottish legacy expressions with a treat.
FRIDAY
3:00PM - 9:00PM
Terrazza & The Lobby Lounge

JAMON IBERICO Y CERVEZA

A taste and sip of Spain's finest.
SATURDAY
3:00PM - 9:00PM
Terrazza & The Lobby Lounge

SUNDAY ROAST

Seasoned prime rib roasted to perfection.
SUNDAY
5:00PM - 9:00PM
Terrazza

BREAKFAST 6AM - 11AM		LUNCH 11AM - 5PM		DINNER 5PM - 1AM	
HEALTHY START		TO START		TO START	
GREEK YOGURT PARFAIT (V)	18	GUACAMOLE & SALSA (VG)	21	MARKET SOUP	18
seasonal berries, house-made granola		charred tomatillo salsa and housemade tortilla chips		CHEESE & CHARCUTERIE PLATTER	36
CHIA SEED BOWL (VG)	18	CASA FRIES (V)	15	artisanal cheese selection, cured meats, accoutrements, pan de cristal bread	
coconut & soy milk, blue agave, vanilla, tumeric, seasonal fruit, almonds, shaved coconut		MEDITERRANEAN PLATTER (V)	28	KANPANCHI CRUDO (GF)	32
RUBY GRAPEFRUIT (VG)	9	baba ganoush, tzatziki, hummus, marinated olives, veggies, pita bread		citrus miso, pickled chili, furikake	
mint syrup		MARKET SOUP	18	MARKET SALAD (V)	18
MARKET FRUIT & BERRIES (VG)	18			dates, pomegranate, sunflower seeds, manchego cheese	
FROM THE BASKET		FROM THE GARDEN		CONE CABBAGE (VG)	30
OATMEAL (VG)	16	CAESAR SALAD	18	spiced tofu, pepitas, soy maple glaze	
nuts and dried fruit		parmigiano, garlic croutons, anchovy, crispy capers		PASTA AND FLATBREAD	
MUFFIN (V)	7	chicken +14, shrimp +16, grilled salmon +16, skirt steak +19		SPAGHETTI	44
BAGEL & CREAM CHEESE (V)	14	SALMON NICOISE (GF)	34	patagonian shrimp, lemon, butter	
CROISSANT (V)	7	haricot vert, egg, olives, cherry tomatoes, marble potatoes, champagne vinaigrette		RIGATONI	32
butter or chocolate		PASTA AND FLATBREAD		pomodoro or beef bolognese	
FROM THE COOP		RIGATONI	32	ROASTED MUSHROOM FLATBREAD (V)	28
EGG WHITE OMELET (V)	26	pomodoro or beef bolognese		mixed mushrooms, burrata, sage	
tuscan kale, mushrooms, cherry tomatoes, petite mixed greens		MARGHERITA FLATBREAD (V)	26	COWABUNGA FLATBREAD	30
BRIE & GRUYERE CHEESE OMELET (V)	25	tomato sauce, mozzarella, basil		tomato sauce, sopressata, bacon, house sausage, scallion, parmigiano	
spinach, asparagus, cherry tomatoes		ROASTED MUSHROOM FLATBREAD (V)	28	black garlic, furikake	
bacon +4, ham +4, sausage +4		SEA & MORE		FROM THE GRILL	
HUEVOS RANCHEROS (V)	29	GRILLED FISH OF THE DAY (GF)	40	EGGPLANT STEAK (VG)	42
sunny side up eggs, refried beans, avocado, cilantro, corn tortilla, pico de gallo, salsa ranchera, queso fresco		market vegetable, sofrito, lemon		lentils, pomodoro, sumac red onions, piquillo peppers, soy maple glaze	
EGGS BENEDICT	29	LOBSTER ROLL	39	10OZ WAGYU CHEESEBURGER	35
two poached eggs, canadian bacon, english muffin, hollandaise sauce		brioche bun, herbs, avocado, lemon aioli, fries		cheddar cheese, thousand island, lettuce, tomato, brioche bun, fries	
smoked salmon +4, dungeness crab +6		FISH TACOS	26	CREEKSTONE FARMS PRIME FILET MIGNON (GF)	72
READY TO SURF	39	avocado, chipotle aioli, pickled pineapple, green papaya slaw		sunchoke purée, roasted sunchoke, roasted kohlrabi, beef jus	
two eggs your way, potato hash cake		SANDWICHES & SUCH		COOK’S VENTURE HALF CHICKEN (GF)	48
choice of meat, choice of toast, choice of juice, choice of coffee or tea		10OZ WAGYU CHEESEBURGER	35	green lentils, root vegetables, hen-of-the-wood mushrooms, chicken jus	
FROM THE GRIDDLE		ROASTED TURKEY CLUB	29	GRILLED DORADE (GF)	52
FRENCH TOAST (V)	25	toasted sourdough, bacon jam, avocado, tomato, butter lettuce, lemon aioli, mixed green salad		garlic, olive oil, sherry vinegar	
caramelized apples		CRISPY ARTICHOKE TACOS (VG)	25	SIDES 14	
LEMON RICOTTA PANCAKES (V)	25	coconut tartar sauce, avocado, cabbage, pickled red onion, salsa verde		SAUTÉED SPINACH (VG)	
mint marinated strawberries		Gluten-free = GF Vegetarian = V Vegan = VG Gluten-free, vegetarian & vegan substitutions available upon request.		SAUTÉED MUSHROOMS (VG)	
SIDES 10				GRILLED HEIRLOOM CARROTS (VG)	
applewood smoked bacon, turkey bacon, ham, chicken apple sausage, potato hash cake, sautéed spinach, avocado				FRENCH FRIES (V)	
JUICES				MASHED POTATOES (V)	
THE CLOVER - COLD PRESSED BY LITTLE WEST	16			FINGERLING POTATOES (V)	
cucumber, pear, celery, kale, spinach, cilantro, mint, lime				DESSERTS 15	
GO BIG - COLD PRESSED BY LITTLE WEST	16			CASA TIRAMISU (V)	
beet, kale, carrot, apple, wheatgrass, lemon, ginger				blueberries	
orange, grapefruit, apple, tomato, cranberry, or pineapple	9			ICE CREAM SUNDAE (V)	
strawberry-orange, watermelon, or carrot	13			vanilla & strawberry gelato, chocolate sauce, cookie crumble	
				CHOCOLATE BROWNIE (V)	
				tahitian vanilla gelato	
				SEASONAL FRUIT COBBLER (V)	
				tahitian vanilla gelato	