

HAPPENINGS AT HOTEL CASA DEL MAR

GOLDEN HOUR

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

POKE BOWL

Select your ingredients & build your own bowl to order.
MONDAY - THURSDAY
11:00AM - 3:00PM
Terrazza

PUTTING ON THE SPRITZ

Bringing a bit of Summer indoors, enjoy a refreshing spritz.
FRIDAY - SUNDAY
11:00AM - 3:00PM
Terrazza

CAVIAR ON THE COAST

Indulge in the world's greatest aquatic delicacies in more ways than one!
FRIDAY & SATURDAY
3:00PM - CLOSE
Terrazza & The Lobby Lounge

MACALLAN WHISKY FLIGHTS

Three unique Scottish legacy expressions.
DAILY
3:00PM - CLOSED
Terrazza & The Lobby Lounge

GILDED SIPS

Classic cocktails curated with an indulgent bite.
DAILY | 3:00PM - CLOSED
Terrazza & The Lobby Lounge

WINES

SPARKLING

POMMERY ROSÉ 35 | 136
Champagne, France

POMMERY BRUT ROYAL 30 | 116
Champagne, France

FRATELLI COSMO 19 | 72
Prosecco, Italy

WHITE

JERMANN 19 | 72
Pinot Grigio, Friuli, Italy '24

MARGERUM 25 | 96
Sauvignon Blanc, Santa Barbara, CA '24

LA CAÑA 20 | 78
Albariño, Rias Baixas, Spain '24

MELVILLE 24 | 94
Chardonnay, Santa Rita Hills, CA '23

ROSÉ

JUSTIN 20 | 78
Paso Robles, CA '24

CHÂTEAU LÉOUBE 22 | 84
Côtes de Provence, France '24

RED

SIDURI 22 | 84
Pinot Noir, Willamette Valley, OR '24

DAOU RESERVE 32 | 124
Cabernet Sauvignon, Paso Robles, CA '23

MURPHY GOODE 25 | 96
Cabernet Sauvignon, Alexander Valley, CA '19

COCKTAILS

PERFECT PEAR 22 PURPLE LOVE 22
grey goose pear vodka, pear purée, empress gin, simple syrup,
lemon juice, thyme lemon juice, lavender syrup

ULTIMA PALABRA 22 MANGO IN LOVE 22
ilegal mezcal, jalapeño, housemade chili infused tequila,
luxardo, green chartreuse mango, lime juice

BOTTLED BEER

STELLA ARTOIS 12 ESTRELLA DAMM 12
5.2%, Pale Lager, Belgium 5.4% Pale Lager, Spain

ALPINE DUET 12 GUINNESS 12
7.0%, IPA, CA 4.2%, Dry Stout, Ireland



SCAN FOR FULL
BEVERAGE MENU

BREAKFAST

6AM - 11AM

HEALTHY START

GREEK YOGURT PARFAIT (V) 18
seasonal berries, house-made granola

CHIA SEED BOWL (VG) 20
coconut & soy milk, blue agave, vanilla, tumeric,
seasonal fruit, almonds, shaved coconut

RUBY GRAPEFRUIT (VG) 9
mint syrup

MARKET FRUIT & BERRIES (VG) 20

FROM THE BASKET

OATMEAL (VG) 16 MUFFIN (V) 8
nuts and dried fruit blueberry or bran

BAGEL & CREAM CHEESE (V) 16 CROISSANT (V) 8
butter or chocolate

FROM THE COOP

EGG WHITE OMELET (V) 28
tuscan kale, mushrooms, cherry tomatoes, petite mixed greens

BRIE & GRUYERE CHEESE OMELET (V) 26
spinach, asparagus, cherry tomatoes
bacon +4, ham +4, sausage +4

HUEVOS RANCHEROS (V) 30
sunny side up eggs, refried beans, avocado, cilantro,
corn tortilla, pico de gallo, salsa ranchera, queso fresco

EGGS BENEDICT 30
two poached eggs, canadian bacon, english muffin, hollandaise sauce
smoked salmon +5, dungeness crab +7

READY TO SURF 40
two eggs your way, potato hash cake
choice of meat, choice of toast, choice of juice,
choice of coffee or tea

FROM THE GRIDDLE

FRENCH TOAST (V) 26 LEMON RICOTTA PANCAKES (V) 26
caramelized apples mint marinated strawberries

SIDES 12

applewood smoked bacon, turkey bacon, ham, chicken apple sausage,
potato hash cake, sautéed spinach, avocado

JUICES

BIG SUR - COLD PRESSED BY CALIFORNIA JUICE CO. 18
apple, cucumber, kale, celery, spinach, lemon, ginger

REDWOOD - COLD PRESSED BY CALIFORNIA JUICE CO. 18
beet, carrot, pineapple, apple, orange

orange, grapefruit, apple, tomato, cranberry, or pineapple 9

strawberry-orange, watermelon, or carrot 13

LUNCH

11AM - 5PM

TO START

GUACAMOLE & SALSA (VG) 22
charred tomatillo salsa and housemade tortilla chips

CASA FRIES (V) 15
herbs de provence, lemon aioli

MEDITERRANEAN PLATTER (V) 30
baba ganoush, tzatziki, hummus, marinated olives, veggies, pita bread

MARKET SOUP 20

FROM THE GARDEN

CAESAR SALAD 22
parmigiano, garlic croutons, anchovy, crispy capers
chicken +14, shrimp +16, grilled salmon +16, hanger steak +21

SALMON NICOISE (GF) 36
haricot vert, egg, olives, cherry tomatoes, marble potatoes,
champagne vinaigrette

PASTA AND FLATBREAD

RIGATONI 36
pomodoro or beef bolognese

MARGHERITA FLATBREAD (V) 27
tomato sauce, mozzarella, basil

ROASTED MUSHROOM FLATBREAD (V) 29
mixed mushrooms, mozzarella, sage

SEA & MORE

GRILLED FISH OF THE DAY (GF) 42
market vegetable, sofrito, lemon

LOBSTER ROLL 40
avocado, herbs, lemon aioli, brioche bun, fries

FISH TACOS 28
avocado, chipotle aioli, corn tortillas, pickled green papaya & pineapple slaw

SANDWICHES & SUCH

8OZ CASA CHEESEBURGER 36
bacon chutney, gruyère cheese, black pepper garlic aioli, mixed greens,
brioche bun, fries

ROASTED TURKEY CLUB 30
bacon jam, avocado, tomato, butter lettuce, lemon aioli, toasted sourdough,
mixed green salad

CRISPY ARTICHOKE TACOS (VG) 27
coconut tartar sauce, avocado, cabbage, pickled red onion, salsa verde

Gluten-free = GF Vegetarian = V Vegan = VG
Gluten-free, vegetarian & vegan substitutions available upon request.

DINNER

5PM - 1AM

TO START

MARKET SOUP 20

CHEESE & CHARCUTERIE PLATTER 40
artisanal cheese selection, cured meats, accoutrements,
pan de cristal bread

KANPANCHI CRUDO (GF) 32
citrus miso, pickled chili, furikake

BEET SALAD (V) 22
roasted beets, radicchio, endives, blood orange vinaigrette, feta

CONE CABBAGE (VG) 30
spiced tofu, pepitas, soy maple glaze

PASTA AND FLATBREAD

SPAGHETTI 44
patagonian shrimp, lemon, butter

RIGATONI 36
pomodoro or beef bolognese

ROASTED MUSHROOM FLATBREAD (V) 29
mixed mushrooms, mozzarella, sage

CHORIZO & HOT HONEY FLATBREAD 32
chorizo, mozzarella & manchego, marinara, chili & garlic oil, honey

FROM THE GRILL

EGGPLANT STEAK (VG) 42
lentils, pomodoro, sumac red onions, piquillo peppers, soy maple glaze

8OZ CASA CHEESEBURGER 36
bacon chutney, gruyère cheese, black pepper garlic aioli, mixed greens,
brioche bun, fries

CREEKSTONE FARMS PRIME FILET MIGNON (GF) 72
sunchoke purée, roasted sunchoke, roasted kohlrabi, beef jus

COOK'S VENTURE HALF CHICKEN (GF) 48
root vegetables, apricot chicken jus

GRILLED DORADE (GF) 54
garlic, olive oil, sherry vinegar

SIDES 15

ROASTED BROCCOLINI (VG) FRENCH FRIES (V)
SAUTÉED SPINACH (VG) GRILLED ASPARAGUS (VG)
GRILLED HEIRLOOM CARROTS (VG) MASHED POTATOES (V)

DESSERTS 16

CASA TIRAMISU (V) CHOCOLATE BROWNIE (V)
blueberries tahitian vanilla gelato

ICE CREAM SUNDAE (V) SEASONAL FRUIT COBBLER (V)
vanilla & strawberry gelato, chocolate sauce, cookie crumble
tahitian vanilla gelato