

# 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 - CLOSE  
Terrazza & The Lobby Lounge

## GILDED SIPS

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

## WINES

### SPARKLING

**PERRIER JOUËT BRUT** 35 | 136  
Champagne, France

**FRATELLI COSMO** 20 | 80  
Prosecco, Italy

**FERGHETTINA "ERONERO"** 28 | 122  
Sparkling, Franciacorta Rosé, Italy

### WHITE

**JERMANN** 20 | 80  
Pinot Grigio, Friuli, Italy '24

**CLOUDY BAY** 25 | 100  
Sauvignon Blanc, Marlborough, New Zealand '25

**LA CAÑA** 22 | 85  
Albariño, Rias Baixas, Spain '24

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

### ROSÉ

**JUSTIN** 20 | 80  
Paso Robles, CA '24

**CHÂTEAU LÉOUBE** 22 | 85  
Côtes de Provence, France '24

### RED

**CRISTOM** 23 | 90  
Pinot Noir, Willamette Valley, OR '24

**PAUL HOBBS** 38 | 155  
Pinot Noir, Russian River, CA '23

**MURPHY GOODE** 25 | 100  
Cabernet Sauvignon, Alexander Valley, CA '19

### COCKTAILS

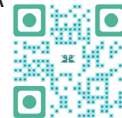
**PERFECT PEAR** 22 **PURPLE LOVE** 22  
grey goose pear vodka, pear purée, empress gin, simple syrup,  
lemon juice, thyme lemon juice, lavender syrup

**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 **SANTA MONICA 310** 12  
5.2%, Pale Lager, Belgium 4.8% Blonde Ale, CA

**SKYDUSTER** 12 **GUINNESS** 12  
7.0%, West Coast 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

SEASONAL 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

STELLA'S CRISPY ARTICHOKE TACOS (VG) 27  
coconut tartar sauce, avocado, cabbage, pickled red onion, salsa verde  
stella artrois beer batter

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

## DINNER

5PM - 1AM

### TO START

SEASONAL 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

KALE & AVOCADO SALAD (V) 30  
kale, persian cucumbers, cherry tomatoes, avocado, vinaigrette

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

### PASTA AND FLATBREAD

SHRIMP 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

ROASTED ROMANESCO (VG) 42  
hummus, pine nuts, zatar', mint oil, sundried tomato chimichurri

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

CREEKSTONE FARMS PRIME FILET MIGNON (GF) 75  
grilled asparagus, leeks, swiss chard, bearnaise sauce

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

GRILLED DORADE (GF) 56  
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