

Lunch Specials

Daily 12-4pm

Sanctuary Burger 16.95

Sea scallops wrapped in apple wood bacon, seared and stuffed into a sesame brioche bun with a smear of achiote tartar sauce. French fries or garden salad

Dungeness Crab Sandwich 16.95

Served on sour dough, lettuce, tomato, sweet red onion

French fries or garden salad

Bahama Tacos 14.95

2 crispy grilled salmon tacos, topped with fresh mango salsa fresca. Cup of black beans in broth

Lamb Burgers 12.95

2 hand crafted cumin scented lamb patties on sesame brioche buns, aioli,

Butter leaf lettuce, tomato & sweet red onion with French fries or salad

Angus Burger 11.95 *With jack and cheddar add 1-*

All natural grass fed Angus beef, lettuce, tomato, sweet red onion, French fries or Salad

Rosemary Chicken Panini 12.95

Roasted organic free range chicken stuffed with fresh rosemary, roasted veggies and feta cheese. Garden salad or French fries

Soft Tacos, Tamales & Burritos

Choose Chicken, Beef, Pork or Roasted Veggie. Cilantro, onion & fire roasted salsa

Tacos 3.95 each ala carte. With quinoa or rice & beans 9.95

Grilled Fish Taco 5.95 each ala carte with quinoa or rice & black beans 11.95

House Tamal ala carte 6.95. With rice or quinoa & black beans 12.95

House Burrito 7.95

Choose Chicken, Beef, Pork or Roasted Veggie. Cilantro, onion & fire roasted salsa

Super Burrito 12.95

Choose Chicken, Beef, Pork or Roasted Veggie. Cilantro, onion & fire roasted salsa, avocado, sour cream, jack & cheddar cheese

(One complimentary order of chips & salsa upon request)

Haute Flavors

Organic when possible always 100% natural

- **Arroz Cataluna 24-**
Paella style rice dish prepared with saffron, lobster broth, clams, green lip mussels, prawns, Spanish Chorizo, free range organic chicken
English peas, asparagus, roasted red bell pepper. Garlic bread
- **Peruvian Causa 21-**
Dungeness crab and garlic prawns mounted on wedge of Saffron infused potato, beet infused potato layered with green olives, Kalamata olives, capers & fresh lemon zest, sundried tomato cream sauce, dusted with smoked paprika
- **Pescado Cubano 21-**
Catch of the day crusted with pistachio nuts & grilled, mounted on bed of black beans and drenched in tomatillo avocado sauce. Served with organic quinoa and plantains stuffed with Cotija cheese.
- **La Lubina 23-**
Sea Bass gently grilled, simply finished with sea salt, crispy garlic, served with sautéed vegetables and artichoke risotto. Garlic bread
- **Sand Dabs 16.95**
Pan-fried with garlic, butter, white wine & capers, roasted beet salad & garlic bread
- **Fish & Chips 14.95**
Beer-battered line-caught snapper with French fries, tartar, malt vinegar & cocktail sauce

Crab Huitlacoche Enchiladas (1)14.95 (2)19.95

Dungeness crab & corn-truffle stuffed enchiladas topped with citrus cilantro cream sauce
Served with rice & black beans

- **Haute Enchiladas al Mole (1) 12.95 (2) 16.95**
Choose free range organic chicken, beef, carnitas pork or roasted veggies
Melted jack & cheddar, drenched in house made rich dark mole, topped with organic fresh greens, fresh cilantro, onion, avocado, sour cream. Black beans & rice or quinoa
- **Chile Relleno Trotsky 16.95**
Roasted Chile Pasilla battered & stuffed with organic squash & cheese
Drenched in rich dark mole, served on bed of roasted white corn salad
- **Relleno Del Mar 21-**
Roasted Chile Pasilla battered & stuffed with Dungeness Crab, fresh buffalo mozzarella, sauced with sundried tomato pepper cream sauce, black beans & rice or quinoa
- **Taco Salad 17.95**
Butter leaf lettuce, roasted white corn, black beans, sweet red onion, cucumber, cilantro, red bell pepper, Cotija cheese, crispy strips of corn tortilla, sour cream & fire roasted salsa
Add grilled free range organic chicken, tilapia, carnitas pork or roasted veggies

Sliced avocado 3.50

Roasted Jalapenos 1.50

Tortillas 1.50

Tortilla chips (corn) 2.00

Fire roasted salsa 1.50

French fries 3.95

Rice or quinoa 3.00

Black beans in broth 3.00

Sour cream .75

Mole 2.00

Charge per plate when you bring your own dessert 1.50

18% service charge for parties of 6 or more

Prices subject to change with out notice

Boutique Bar

MARGARITAS

House Rita Tequila Jimador 8- Pitcher 24-

Haute Rita Tequila Herradura Top Shelf with float 12- Pitcher 36-

Bloody Mary – Vodka, celery salted glass and garnish 8-

Haute Maria – Tequila, celery salted glass and garnish 8-

Cocada- Rum, sugar, fresh pineapple, coconut milk & cream, hand shaken all natural 10-

La Granada - Vodka, pomegranate, fresh lime, organic agave syrup 9.5

Limonada - Sugared rim, Vodka or Gin, all natural cane syrup, fresh lemon 9.5

Buena Vista Irish Coffee – Tullamore Dew Whiskey, Coffee, sugar, hand whipped cream 9.5

La Calaca - Coffee, Tuaca, hand-whipped cream 9.5

Café Carajillo –Tequila Jimador, espresso, Mexican chocolate, hand-whipped cream 9.5

Pisco Sour-Peruvian pisco, egg white, lime, sugar, angostura bitters 9.5

Mexican Mojito (Menyul)– Dark rum, fresh mint, port, bitters, & sugar 10-

French Mojito - Sparkling wine, fresh mint & lime, sugared rim 8-

Cuban Mojito - Castillo rum, Yerba Buena, sugar, soda water, fresh lime 9.5

Moroccan Mojito- Castillo rum, Cucumber, lemonade, fresh mint 9.5

Moss Landing Mojito- All of the above with fresh pineapple 10-

Petite Punch- Coeur de Canne Rum, muddled lime, all natural cane syrup/rocks 8.50

Mimosa - Sparkling wine & fresh-squeezed orange juice 6.5

Malbec Sparkling wine 10-

Spanish Cava - Sparking wine 10-

Spanish Sangria - Fresh fruit, fresh-squeezed juice & premium red wine 10-

El Gaucho Sangria - Fresh fruit, fresh-squeezed juice & Malbec sparkling wine 10-

OohLaLa- Sparkling wine, St. Germaine liquor (wild Elderflower, fresh fruit 9- Pitcher 30-

La Chavela - Corona beer, lime, tomato juice, salted chavela glass 8-

Beer

Draft Pint 5- Flight of 4 6- Domestic (bottled) 4- Import (bottled) 5-

Black Prince Porter

Bud

St. Pauli N/A

Fat Lip Amber

Bud Light

Corona

Big Sur Golden

Negra Modelo

English Pale Ale

Stella Artois

Pacifico

Estrella Daura Lager (gluten free) Spain's soccer team favorite 6-

Estrella Damm Inedit "Never been done before" made for food pairing 18- (750ml)

Created by Spanish Chef Ferran Adrian & El Bulli

Ferran Adria has been called the world's greatest chef. He is certainly one of the most creative. *Gourmet* magazine referred to Adria as "the Salvador Dali of the kitchen".

Aguas Frescas made daily 3.5 Carafe 8-

House coffee free-trade organic 3-

Soft Drinks Complimentary refill 3-

Orange juice Fresh-Squeezed 3.5

Pomegranate 3.5

Tomato juice 2-

Cranberry juice 3.5

Iced or Hot Tea 3-

Arnoldo Palmer 3.5

Pellegrino 6-

Naranjada 3.5

Sparkling apple cider 3-

Italian sodas 5-

Breakfast

Organic when possible always 100% natural

Surf's Up Burrito 5.95

Eggs, potato or black beans, cilantro, onion & salsa

Baja Burrito 7.95

Eggs, bacon or chorizo with potatoes or black beans, cilantro, onion & salsa

Huevos Rancheros 10.50

2 eggs sunny side up topped with salsa, cilantro & queso fresco, black beans & tortillas

Chilaquiles 10.50

Crispy tortilla strips scrambled with eggs and topped with salsa and cream

Served with black beans in broth

Arroz Cubano 8.95

2 Eggs sunny side up served on top of rice & black beans, topped w/ salsa & queso cotija

Brazilian Eggs 10.95

2 eggs sunny side up served on top of home fries tossed with chicken apple sausage, green onions, cheese, roasted jalapeno

Papa Rey 10.50

Beef chorizo scrambled with eggs. Black beans or potatoes & tortillas

Birds Nest 13.95

Two eggs sunny side up nested on top of layers of saffron infused potato, red beet infused potato, green olives, Kalamata olives, capers, onion & fresh lemon, topped with Hollandaise sauce, crumbled apple wood bacon and dusted with smoked paprika

Tamale & Eggs 14.50

Artichoke & cheese tamal drenched in salsa with 2 eggs over easy, black beans or potatoes and 2 slices of apple wood bacon or chicken apple sausage

Huitlacoche (corn truffle) & Goat Cheese Omelet 13.95

Home fries, black beans or rice, tortillas, toast or English muffin

Smoked Salmon Omelet 13.95

Lox style salmon, cream cheese, capers & pesto with black beans or potatoes, toast or tortillas

Eggs Benedict on bed of organic spinach 11.95

Eggs Benedict with ham 13.95

Eggs Benedict with crab 16.95

Haute Scrambles

3 Eggs or whites only or Tofu

All scrambles & omelets come w/ black beans, home fries or rice

English muffin, tortillas or toast

ELKHORN Spinach, zucchini, onion, mushroom, jack & cheddar cheese 11.95

CASTROVILLE Fresh garlic, artichoke hearts, onion, tomato, feta 11.95

PLAIN JANE Jack & Cheddar 10.95

Blueberry or Plain Whole Wheat Hot Cakes (Short stack) with real maple syrup 7.95

Add 2 eggs & 2 slices apple wood bacon 11.95

Cinnamon Swirl French Toast with real maple syrup 7.95

Pumpkin with Dried Cherries French Toast 8.95

Served with hand whipped cream and real maple syrup

Bagel & Cream Cheese 3.75

Oatmeal or Granola 6.95

Fresh Fruit Yogurt & Granola Goblet 7.95

Fruit Cup 3.95 Bowl 5.95 Yogurt & Fresh Fruit 6.95

Ham 3.75 Egg 1.50 each Toast 2.50

Chorizo 3.75 Rice 3.00 Tortillas 1.50

Chicken apple sausage 3.75 Black beans 3.00 Cup of granola 3.95

Apple wood bacon 3.75 Home fries 3.75 Cup of yogurt 3.25

Huitlacoche 4.95 Tamal 6.95 Roasted jalapeno .75 each

Cup of yogurt 3.25

Jack & cheddar 1.00

Goat cheese 3.00

Sliced Avocado 3.50

Sour cream 1.00