

# BEVERAGE LIST

## NON-ALCOHOLIC

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<b>SODA, ICED TEA OR LEMONADE</b>	5
<b>STRAWBERRY LEMONADE</b>	7
<b>STILL SPRING WATERS: EVIAN 750ML / VOSS 800 ML</b>	7
<b>SPARKLING SPRING WATERS :SAN PELLEGRINO 750 ML / KOPU NEW ZEALAND 680 ML</b>	7

## COCKTAILS

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<b>BIKINI ON THE ROCKS</b> hamilton west indies rum, malibu rum, pineapple & orange juice, grenadine, orgeat	18
<b>SANGRIA BLANC</b> don julio blanco, mango rum, st. germaine, sauv. blanc, orange juice, blackberries	18
<b>LAGUNA SUNSET</b> ciroc coconut vodka, grapefruit juice, lime juice, splash of grenadine	18
<b>LA BONNE VIE (“THE GOOD LIFE”)</b> tito’s vodka, st-germain, grapefruit juice, sparkling wine, lemon twist	18
<b>BIKINI SPRITZER</b> ketel one oranje vodka, muddled blackberries & raspberries, lime, soda water	17
<b>BEACH REFRESHER</b> ciroc peach vodka, st. germaine, orange juice, cucumber, lime	17
<b>AZUL ESPECIAL</b> villa lobos (110 proof) blanco tequila, cointreau, blue curacao, agave, lime juice	21

## CRAFT BEER

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<b>COLIMA COLIMITA</b> , Mexican Lager, 12oz	4.40% ABV	10
<b>GUNWHALE SURFBIRD</b> , California Golden Ale, 16oz	4.80% ABV	12
<b>FOUNDERS UNDERGROUND MOUNTAIN</b> , Imperial Brown, 12oz	11.9% ABV	12
<b>MIKKELLER BEER GEEK BREAKFAST STOUT</b> , American Breakfast Stout, 16oz	7.50% ABV	13
<b>BREWERY X SLAP &amp; TICKLE</b> , West Coast IPA, 16oz	6.70% ABV	13

## WINES BY THE GLASS

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	6 oz	Btl
3 <b>Chandon</b> , Rosé Sparkling, California, NV	split bottle	15
5 <b>Zardetto</b> , Prosecco, Veneto, Italy, NV	14	52
105 <b>Kettmeir</b> , Pinot Grigio, Alto Adige, Italy, 2019	13	50
102 <b>Matanzas Creek</b> , Sauvignon Blanc, Sonoma County, California, 2018	14	
204 <b>Au Bom Climat</b> , Chardonnay, Santa Barbara County, California, 2018	16	
80 <b>Famille Perrin</b> , Rosé, Réserve, Côte du Rhône, France, 2019	12	45
401 <b>Parducci</b> , Pinot Noir, Mendocino County, California, 2017	16	
702 <b>Skyside</b> , Cabernet Sauvignon, North Coast, California, 2017	14	52

DUE TO CURRENT LOCAL MANDATES, FOOD MUST BE ORDERED WITH ALCOHOLIC BEVERAGES

For full Wine List,  
please scan the QR code



# CHEF'S SELECTIONS

Daily 11:30am - close

## CAESAR SALAD 17

little gem lettuces, shaved parmesan, garlic croutons, buttermilk and white anchovy dressing

## VG BRUSSELS SPROUTS 17

smoked paprika aioli, point reyes blue, candied pears, lipstick pepper, verjus reduction

## VG VEGETABLE FLATBREAD 17

charred corn, asparagus, artichoke

Add to any above:

grilled chicken 8 / blackened tuna 11 / seared salmon 11

## VG ARTISAN CHEESE BOARD 22

house nuts, dry & fresh fruits, marmalade, honeycomb

## BLACKENED TUNA SANDWICH 24

daikon and napa cabbage slaw, avocado, togarashi cucumber, shoyu & yuzu aioli, black sesame ciabatta

## MAHI MAHI FISH TACOS 19

shaved cabbage, ancho crema, pico de gallo

## GRASS-FED BURGER 22

apple wood bacon, farmhouse cheddar, pickled jalapeno, blue cheese aioli, little gem, tomato, onion brioche

## SAUTEED SALMON 32

cavatelli, preserved lemon, charred romanesco, pumpernickel crumbs, dill and orange vinaigrette

## KIDS OPTIONS

CHEESE OR PEPPERONI PIZZA 14

SPAGHETTI MARINARA 14

GRILLED CHEESE 12

CHEESEBURGER 14

CHICKEN FINGERS 13

*Choice of Fries or Fruit*

GF – GLUTEN-FREE / VG - VEGETARIAN

Executive Sous Chef Donald Lockhart | Chef De Cuisine Julio Aguilar

*For parties of six (6) or more, a 20% automatic gratuity will be added to your check.*

**We support the minimum wage increase approved by voters and the State legislature. A 3.5% surcharge will be added to your check and all of us at Splashes thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.**

