



STARTERS

ROASTED RED PEPPER HUMMUS - \$15
piquillo peppers, garlic naan bread

ENSENADA STYLE SHRIMP CEVICHE - \$24
tomatoes, cucumber, red onion, cilantro,
served with tortilla chips

AHI POKE - \$21
seasoned ahi tuna, scallions, sweet onions, pickled
ginger, wakame, masago, wasabi microgreens

BLISTERED SHISHITO PEPPERS - \$17
harissa aioli, smoked paprika salt

HOUSE MADE ROCK CRAB CAKES \$24
local stone fruit, arugula salad, citrus aioli

SANDWICHES & SALADS

THE "NOT VERY HEALTHY" BREAKFAST SANDWICH - \$23
Shirley's everything bagel, bacon, house sausage,
two sunny eggs, american cheese, del camino
sauce. served with breakfast potatoes

ROOFTOP SMASHBURGER - \$24
Medium prime certified angus, white cheddar,
bacon jam, pickles, lettuce, onions, del camino
sauce, griddled brioche roll - make a double \$7
served with fries

NASHVILLE HOT CHICKEN SANDWICH - \$23
crispy fried breast, sweet n spicy "comeback" sauce,
slaw, pickles, hot honey drizzle, toasted ciabatta
served with fries

SESAME SEARED AHI SALAD - \$25
napa cabbage, little gem, carrots, cilantro, green
papaya, mandarins, toasted almonds, white soy-miso
dressing, wonton crisps

LA CASA CHICKEN CLUB SALAD - \$26
gem lettuce wedge, grilled chicken breast,
applewood smoked bacon, heirloom cherry tomato,
Pt Reyes blue cheese, avocado, house made green
goddess dressing

EGGS N STUFF

SURFSIDE BREAKFAST - \$23
two eggs, applewood bacon or homemade
breakfast sausage, breakfast potatoes,
choice of sourdough or wheat toast

STEAK N EGGS - \$35
8 oz prime hanger steak, two eggs, chimichurri,
breakfast potatoes, choice of
sourdough or wheat toast

EGGS MONTEREY "ISH" - \$28
canadian rock crab cakes, garlic spinach,
two sunny eggs, orange-dill hollandaise,
breakfast potatoes

AVOCADO TOAST - \$21
creamy goat cheese, avocado spread, hard boiled
eggs, arugula, radish, toasted multigrain, avocado
oil, sprouts

CREME BRULEE FRENCH TOAST - \$22
creme brulee battered brioche, blueberry compote,
toasted pecans. blueberry maple syrup

WAGYU SHORT RIB HASH AND EGGS - \$26
two sunny eggs, potatoes, peppers, onions,
choice of sourdough or wheat toast

SEASONAL OMELET - \$22
roasted forest mushrooms, asparagus, brie,
breakfast potatoes, choice of sourdough or
wheat toast

LCDC BREAKFAST BURRITO - \$23
eggs, chorizo, oaxaca cheese, potatoes, salsa verde

SIDES

TWO EGGS - \$6
SIDE OF MIXED BERRIES - \$7
APPLEWOOD BACON - \$9
HOMEMADE SAUSAGE PATTIES - \$9
PROSCIUTTO - \$9
SMOKED SALMON - \$9
BREAKFAST POTATOES - \$8
FRENCH FRIES - \$7

SUBSTITUTIONS POLITELY DECLINED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAILS

MOJITOS - \$18

Mahina Platinum Rum, Lime Juice, and Mint Leaf, Simple Syrup, Sugar Cane Garnish
*CLASSIC, TROPICAL, MANGO, or BERRY

POMEGRANATE MARTINI - \$18

Tito's Vodka, Pama Pomegranate Liqueur, Pineapple & Cranberry Juice, Sugar Rim

ROOFTOP SPRITZ - \$18

Aperol, Cinzano Prosecco, Chateau Aloe Liqueur, Soda Water and Basil Leaf

JALAPENO BUSINESS - \$18

Jalapeno infused Don Julio Blanco, Lemon Juice, Angostura Bitters and Ginger Beer

LA CASA COOLER - \$18

Ford's Gin, St. Germaine, Lemon Juice, Cucumber Slices topped with Soda Water

MORA MEZCAL - \$18

Illegal Mezcal, Berries, Lime, Agave, Triple Sec

SQUEEZE OF SUMMER - \$18

Ketel One Vodka, Fresh Strawberry Puree, Lemonade, Lemon Juice

OCHO NARANJAS - \$18

Tequila Ocho Reposado, Orgeat, Lemon Juice, Orange Bitters

RYE TAI - \$18

Heaven's Door Rye Whiskey, Orgeat, Triple Sec, Lime Juice

LIME IN THE COCONUT - \$18

Lalo Blanco Tequila, Coconut Syrup, Agave, Lime Juice, Tajin Rim

OAXACAN OLD FASHIONED - \$19

Mezcal Amaras Espadín Reposado, Agave, Aztec Chocolate Bitters

SANGRIA - RED or WHITE - \$18

Red or White Wine, Brandy, Triple Sec, Peach Schnapps, Fresh Juices

ROOFTOP SPECIALTIES

PATRON MARGARITA TREE - \$65

MADE FOR SHARING!

Choose 4 Flavors of Patron Silver Margaritas

*REGULAR, TANGERINE, SPICY CUCUMBER, BLACK RASPBERRY, STRAWBERRY, MANGO

MONSTER MOJITOS - \$25

Monster 22 oz Bacardi Silver Mojito

*CLASSIC, TROPICAL, MANGO, or BERRY

FROZEN LIBATIONS

CHILLY MANGO - \$18

Bacardi Mango Chili, Strawberry, Lime

SANDIA FOR THE SOL - \$18

Patron Silver, Watermelon Juice, Lime

BUBBLES

MIONETTO, Prosecco (SPLIT) - \$12

ZONIN, Spumante Rosé (SPLIT) - \$12

OPERA PRIMA Brut Sparkling - GL \$10 / BTL \$36

TAITTINGER Brut la Francais - Bottle \$85

VEUVE CLICQUOT Yellow Label - GL \$25 / BTL \$125

WHITE WINES

HESS "SHIRTAIL CREEK" CHARDONNAY

Monterey CA - GL \$13 / BTL \$48

SONOMA CUTRER CHARDONNAY

Russian River CA - GLS \$16 / BTL \$60

THE FABLEIST ALBARINO

Central Coast CA - GLS \$14 / BTL \$52

RUFFINO PINOT GRIGIO

Italy - GLS \$13 / BTL \$48

STONELEIGH SAUVIGNON BLANC

Marlborough NZ - GLS \$16 / BTL \$60

SUMMER WATER ROSÉ

Central Coast CA - GLS \$15 / BTL \$56

RED WINES

ANGELINE PINOT NOIR

Russian River CA - GL \$13 / BTL \$48

MEIOMI PINOT NOIR

CA - GLS \$15 / BTL \$56

BONTERRA MERLOT

Mendocino County CA - GLS \$14 / BTL \$52

TERRAZAS CABERNET SAUVIGNON

Argentina - GLS \$15 / BTL \$60

DAOU CABERNET SAUVIGNON

Paso Robles CA - GLS \$20 / BTL \$74

PRISONER RED BLEND

Napa Valley CA - BTL \$98

BEERS & HARD SELTZERS

HIGH NOON - ROTATING FLAVORS \$10

DRAFT STELLA ARTOIS - \$10

COORS LIGHT \$7 / PACIFICO \$8

THOUSAND STEPS IPA \$12 / LAGUNA LIGHT \$10

LAGUNA ESPECIAL \$12 / 805 \$9

RATIONALE NON-ALCOHOLIC IPA/CERVEZA - \$10



APPETIZERS

CHEESE AND CHARCUTERIE - \$28

Iberico paletta, lomo, chorizo, jamon, mustard, membrillo, marcona almonds, artisanal cheeses, honeycomb and dried fruit, served with crostini

CRISPY JERK WINGS - \$19

guava BBQ, house made jerk spice, cilantro ranch

CRISPY CALAMARI - \$23

baja style tajin, passion fruit aioli

FARMER'S MARKET STREET CORN - \$17

roasted sweet corn cobbettes, mayo, cotija cheese, tajin spice, cilantro microgreens, lime wedge

BLISTERED SHISHITO PEPPERS - \$17

harissa aioli, smoked paprika salt

FRIED COCONUT SHRIMP - \$21

chili lime sauce

MEDITERRANEAN HUMMUS - \$18

red pepper hummus, roasted piquillo peppers, served with toasted pita bread

AHI POKE - \$21

seasoned ahi tuna, scallions, sweet onions, pickled ginger, wakame, masago, wasabi microgreens

ENSENADA STYLE SHRIMP CEVICHE - \$24

tomatoes, cucumber, red onion, cilantro, served with tortilla chips

HOUSE MADE ROCK CRAB CAKES - \$24

local stone fruit, arugula salad, passion fruit aioli

SPINACH ARTICHOKE DIP - \$17

preserved lemon, za'atar spice, served with crostini

LOCAL HEIRLOOM TOMATOES - \$16

marinated fromage blanc, basil, balsamic

DESSERTS

Traditional Tiramisu - \$12

Ricotta Pistachio Cake - \$12

Limoncello Mascarpone Cake - \$12

Chocolate Fondant Cake - \$12

Apple Strudel a la Mode - \$15

Scoop Vanilla Bean Gelato - \$5

SALADS

SEARED SESAME AHI SALAD - \$25

seared sesame ahi, napa cabbage, little gem, carrots, cilantro, mandarin oranges, green papaya, toasted almonds, wonton crisps, white soy-miso dressing

LA CASA CHICKEN CLUB SALAD - \$26

gem lettuce wedge, grilled chicken breast, applewood smoked bacon, heirloom cherry tomato, Pt Reyes blue cheese, avocado, house made green goddess dressing

SANDWICHES

served with house fries

LA CASA SMASHBURGER - \$24

medium prime angus chuck, white cheddar, bacon jam, pickle, romaine, smoky chipotle mayo on a toasted brioche roll - make a double \$7

NASHVILLE HOT CHICKEN SANDWICH - \$23

spicy fried chicken breast, hot honey drizzle, pickles, slaw, "comeback" sauce, ciabatta roll

ENTREES

SPAGHETTI FRA DIAVOLO - \$33

octopus, shrimp, clams, mussels, spicy tomato cream sauce, basil, extra virgin olive oil

RAVIOLI PRIMAVERA - \$ 27

four cheese ravioli, asparagus, fava beans, chanterelle mushrooms, arugula pesto, lemon oil

AMERICAN PRIME STEAK FRITES - \$33

seared hangar steak, house fries, chimichurri, green salad

SPICY FISH & CHIPS - \$28

pacifico tempura battered Alaskan cod, seasoned fries, pickled jalapeno tartar sauce

PLANCHA SEARED LOCAL SWORDFISH - \$31

roasted potatoes, summer squash, market peppers tomato - olive vinaigrette

Substitutions Politely Declined

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Weekend Food Specials

SIDE FRIES - \$6

CRISPY JERK WINGS - \$19

guava BBQ, house-made jerk spice, cilantro ranch

SHISHITO PEPPERS - \$17

harissa aioli, smoked paprika salt

POKE COCKTAIL - \$21

seasoned ahi tuna, scallions, sweet onions, pickled ginger, wakame, masago, cilantro microgreens

SESAME SEARED AHI SALAD - \$25

napa cabbage, little gem, carrots, cilantro, green papaya, mandarins, toasted almonds, white soy-miso dressing, wonton crisps

LA CASA CHICKEN CLUB SALAD - \$26

gem lettuce wedge, grilled chicken breast, applewood smoked bacon, heirloom cherry tomato, Pt Reyes blue cheese, avocado, house-made green goddess dressing

NASHVILLE HOT CHICKEN SANDWICH- \$19

spicy fried breast, pickles, slaw, hot honey drizzle, "comeback" sauce, ciabatta roll

LCDC WEEKEND SPECIAL BURGER - \$16

6oz prime Angus chuck, white cheddar, artisan brioche bun, spicy chipotle mayo

Add Lettuce/Tomato/Onion \$1, Egg \$1, Blue Cheese \$2, Bacon \$2.50

LCDC WEEKEND SPECIAL Burger and Beer Combo

burger with a choice of Pacifico, Coors Light, or 805 (20)



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