



STARTERS

TRADITIONAL HUMMUS- \$19
roasted red peppers, zucchini, cucumber, olives,
naan bread, crispy chickpeas

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

BLISTERED SHISHITO PEPPERS - \$17 (v)(gf)
roasted garlic aioli, balsamic glaze

CRISPY SPICED PARTY WINGS- \$19 (gf)
coca Coca-Cola BBQ, cilantro ranch

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 BURGER - \$24
Medium prime certified angus, American cheese,
bacon jam, pickles, lettuce, del camino sauce,
griddled brioche roll - make a double \$7
served with fries

NASHVILLE HOT CHICKEN SANDWICH - \$18
crispy fried breast, sweet n spicy "comeback" sauce,
slaw, pickles, hot honey, toasted ciabatta
served with fries

GREEK SALAD - \$16 (gf)
chopped romaine, cucumber, tomatoes, red onions,
feta cheese, pita crisps

ASIAN SALAD - \$18 (gf)
sweet gem lettuce, napa cabbage, carrots,
mandarins, almonds, wonton crisps, miso dressing

Add protein to any salad

Seared Ahi \$12
Seared shrimp \$10

Grilled Chicken \$7

EGGS N STUFF (all breakfasts GF w/o toast)

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 New York 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(V)
creamy goat cheese, avocado spread, hard-boiled
eggs, arugula, radish, toasted multigrain, avocado
oil, sprouts

WINTER BRULEE FRENCH TOAST - \$22
creme brulee battered brioche, apple chutney,
toasted pecans. bourbon maple syrup

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

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

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

SIDES

TWO EGGS - \$6 (gf)
SIDE OF MIXED BERRIES - \$7 (v)(gf)
APPLEWOOD BACON - \$9 (gf)
HOMEMADE SAUSAGE PATTIES - \$9 (gf)
CRAB CAKE- \$12
SMOKED SALMON - \$9 (gf)
BREAKFAST POTATOES - \$8 (v)(gf)
FRENCH FRIES - \$7 (V)(gf)

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 \$18

MOJITO

Mahina Platinum Rum, Lime Juice, and Mint Leaf, Simple Syrup, Sugar Cane Garnish
*Classic, Tropical, Mango, or Berry

Make it a Bacardi Monster +\$7

POMEGRANATE MARTINI

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

ROOFTOP HUGO SPRITZ

St. Germaine, Prosecco, Mint, Grapefruit Juice, Soda Water

RCH 67

Jonnie Black, Amaro Lucano, Angostura Bitters

JALAPENO BUSINESS

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

LA CASA COOLER

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

MORA MEZCAL

Lost Explorer, Berries, Lime, Agave, Triple Sec

TROPICAL NEGRONI

Diplomatico Montuano Rum, Coconut Rum, Bruto Americano, Sweet Vermouth

ESPRESSO MARTINI

Ketel One, Mr. Black Coffee Liqueur, Espresso, Simple Syrup

MOSCOW MULE

Pau Vodka, Lime Juice, Ginger Beer. Served in a Copper Mug

RYE TAI

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

LIME IN THE COCONUT

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

OAXACAN OLD FASHIONED

Lost Explorer Espadín, Agave, Aztec Chocolate Bitters

LAST FLIGHT HIGHBALL

Woodford Reserve, Green Chartreuse, Aperol, Lemon Juice, Topped with Soda

SANGRIA – RED or WHITE

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

Patron Margarita Tree- \$65

Choose 4 Flavors of Patron Silver Margaritas

*Regular, Watermelon, Spicy Cucumber, Black Raspberry, Strawberry, Mango

BUBBLES

Mionetto, Prosecco (SPLIT) - \$12

Zonin, Spumante Rosé (SPLIT) - \$12

Opera Prima Brut Sparkling – Glass \$10 / Bottle \$36

Taittinger Brut la Francais – Bottle \$85

Veuve Clicquot Yellow Label –Glass \$25 /Bottle \$125

WHITE WINES

Hess "Shirtail Creek" Chardonnay

Monterey CA - Glass \$13 / Bottle \$48

Sonoma Cutrer Chardonnay

Russian River CA - Glass \$16 / Bottle \$60

Ruffino Pinot Grigio

Italy - Glass \$13 / Bottle \$48

Stoneleigh Sauvignon Blanc

Marlborough NZ - Glass \$16 / Bottle \$60

Summer Water Rose

Central Coast CA - Glass \$15 / Bottle \$56

RED WINES

Angeline Pinot Noir

Russian River CA- Glass \$13 / Bottle \$48

Meiomi Pinot Noir

CA- Glass \$15 / Bottle \$56

Bonterra Merlot

Mendocino County CA- Glass \$14 / Bottle \$52

Terrazas Cabernet Sauvignon

Argentina - Glass \$15 / Bottle \$60

Daou Cabernet Sauvignon

Paso Robles CA- Glass \$20 / Bottle \$74

Prisoner Red Blend

Napa Valley CA- Bottle \$98

BEERS & HARD SELTZERS

High Noon – Rotating Flavors -\$10

Coors Light- \$7

Pacifico- \$8

Draft Stella Artois- \$10

Thousand Steps IPA- \$12

Laguna Especial- \$12

Second Reef Blonde- \$10

Rationale Non- Alcoholic IPA/Cerveza- \$10



APPETIZERS

CRISPY SPICED PARTY WINGS - \$19
Coca-Cola BBQ, baby carrots, celery, cilantro blue cheese dressing **(gf)**

FRITTI - \$19
fried calamari, shishitos, and lemon, citrus aioli

BLISTERED SHISHITO PEPPERS - \$17
balsamic glaze, roasted garlic aioli, charred lemon **(v)(gf)**

FRIED COCONUT SHRIMP - \$21
chili lime sauce

TRADITIONAL HUMMUS - \$19
crispy chickpeas, roasted peppers, cucumber, zucchini, olives, pita bread **(v)**

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

ITALIAN STYLE MEATBALLS - \$15
spicy marinara, parmesan cheese, toasted bread

SPINACH ARTICHOKE DIP - \$17
preserved lemon, za'atar spice served with crostini **(v)(d)**

EMPANADAS - \$16
ground beef, sweet peppers, tomatoes, orange-chipotle hot sauce **(d)**

LOADED HOUSE FRIES- \$20
short rib barbacoa, Oaxaca cheese, tomatoes, avocado, olives, cilantro **(d)**

HOUSE FLATBREAD- \$16
Caramelized onions, burrata, arugula, roasted garlic-parmesan oil **(d)**

BAJA FISH TACOS- \$15
tempura fried cod, cole slaw, jalapeno tartar sauce, tomatillo salsa **(d)**

(v) vegetarian (gf) gluten-free (d) contains dairy

***Please check with the kitchen for any food allergies**

SALADS

Add protein to any salad

Seared Ahi \$12 Grilled Chicken \$7
Seared shrimp \$10

ASIAN SALAD - \$18
napa cabbage, romaine, carrots, mandarins, toasted almonds, crispy wonton, soy miso dressing **(v)**

GREEK SALAD - \$16
romaine, tomatoes, red onion, cucumbers, feta cheese, red wine vinaigrette, pita crisps **(d)(gf)**

HOUSE BABY LETTUCES - \$12
cherry tomatoes, shaved carrots, goat cheese, dijon vinaigrette **(d)(gf)**

MAINS

All sandwiches are served with a choice of fries or house salad

ROOFTOP BURGER -\$24
medium prime Angus chuck, American cheese, bacon jam, pickle, romaine, smoky chipotle mayo on a toasted brioche bun **(d)**
Make it a double \$7

NASHVILLE HOT CHICKEN SANDWICH - \$23
spicy fried or grilled chicken breast, hot honey, pickles, slaw, "comeback" sauce, ciabatta roll **(d if fried)**

SPICY TEMPURA FILET OF FISH SANDWICH- \$25
Alaskan cod, shredded lettuce, jalapeno tartar sauce on a brioche bun

ROASTED VEGETABLE WRAP - \$21
Naan bread, hummus, eggplant, zucchini, roasted peppers, tomato jam, lemon tahini **(v)**

FETTUCCINI ALFREDO - \$17
garlic, white wine, basil, lemon zest, parmesan, olive oil **(d)**
Add chicken \$7 add shrimp \$10

DESSERTS

Traditional Tiramisu - \$12 **(d)**
Limoncello Mascarpone - \$12 **(d)**
Apple Strudel a la Mode - \$15 **(d)**
Ricotta Pistachio Cake - \$12 **(d)**
Chocolate Fondant Cake - \$12
Seasonal Cheesecake - \$12 **(d)**
Scoop Vanilla Bean Gelato - \$5 **(gf)**
creme caramel - \$12 **(gf)(d)**



CRISPY JERK WINGS - \$19
Coca-Cola BBQ, cilantro blue cheese

COCONUT SHRIMP- \$21
sweet chili lime

SHISHITO PEPPERS - \$17
roasted garlic aioli, balsamic glaze

JUANITOS MUSSELS-\$ 20
Baja mussels, chorizo, mole colorado, green onion, cilantro, tortilla chips

GREEK SALAD - \$16
chopped romaine, cucumber, tomatoes, red onions, feta cheese, pita crisps

ASIAN SALAD - \$18
sweet gem lettuce, napa cabbage, carrots, mandarins, almonds, wonton crisps,
miso dressing

Add protein to any salad chicken \$7 shrimp \$10 seared ahi \$12

NASHVILLE HOT CHICKEN SANDWICH- \$19
spicy fried OR grilled breast, pickles, slaw, hot honey drizzle, "comeback" sauce,
ciabatta roll

LCDC WEEKEND SPECIAL BURGER - \$15
6 oz prime Angus chuck, American cheese, artisan brioche bun,
spicy chipotle mayo, pickles
**Add Lettuce/Tomato/Onion \$1.75, Egg \$1.50, Blue Cheese \$2,
Bacon \$2.50, Avocado \$2.25**

BREAKFAST BURRITO-\$18
chorizo, scrambled eggs, breakfast potatoes, salsa verde

HOUSE FRIES- \$6