



# Casa Bistro

L A C A S A D E L C A M I N O



Olive Tapenade <i>olives, capers, garlic, rosemary, thyme, olive oil, grilled pita</i>	\$13	Baked Brie <i>fig jam, pistachio, pomegranate, charred bread</i>	\$18
Beach Side Hummus <i>cucumber salad, grilled pita</i>	\$12	Guava BBQ Meatballs <i>beef &amp; pork meatballs, house- made guava BBQ</i>	\$16
Whipped Feta <i>feta and ricotta cheese, blistered tomatoes, red wine reduction, ras el hanout, pita</i>	\$15	Calamari <i>fried calamari, citrus aioli, charred lemon, togarashi</i>	\$15
Brussel Sprouts <i>goat cheese, pickled raisins, soy reduction <b>Add bacon \$3</b></i>	\$14	Crispy Coconut Shrimp <i>cucumber, cherry tomatoes, thai green curry, sweet chili sauce</i>	\$19
Bavarian Pretzel Bites <i>cheese sauce, dijon mustard</i>	\$16	Ensenada Shrimp Ceviche <i>tomatoes, cucumber, red onion, cilantro, tortilla chips</i>	\$18
Patatas Bravas <i>paprika oil, garlic aioli</i>	\$14	Crab Cakes <i>arugula, sweet chili sauce, passionfruit aioli</i>	\$21
Prosciutto & Goat Cheese Bruschetta <i>arugula, goat cheese, balsamic reduction, fig jam</i>	\$17	Empanadas <b>beef or chicken empanadas</b> <i>served with cilantro lime chili sauce</i>	\$17
Cheeseburger Sliders <i>chipotle aioli, pickles, American cheese, crispy onion</i>	\$16		
Grilled Chicken Sliders <i>pickles, slaw, tabasco aioli</i>	\$16		
Smokey Chipotle Wings <i>herb ranch, carrots, and jicama sticks</i>	\$15		



# Casa Bistro

LA CASA DEL CAMINO



## LAGUNA FAVORITES

Steamed Manilla Clams \$25

*garlic butter, white wine, baguette*

Pacific Rim Steak Skewers \$17

*pineapple, teriyaki, cucumber salad, fried onions*

Seared Lollipop Lamb Chops \$32

*herb-marinated lamb, mint chimichurri, (garnish)*

Garlic Butter Filet Mignon Bites \$29

*filet mignon, compound butter*

Grandma's Half Chicken \$28

*semi boneless chicken, beurre blanc, lemon*

Hamachi Crudo \$22

*yellowtail, yuzu and orange vinaigrette, jalapeno, pickled red onion, avocado puree*

Gambas Al Ajillo \$25

*sauteed shrimp, garlic, sherry, baguette*

Lobster Mac & Cheese \$29

*lobster, 5-cheese blend, panko*

## SALADS

### Add protein to any salad

*grilled chicken +7 / seared shrimp +10/ seared ahi +8*

Asian Salad \$15

*napa cabbage, carrots, mandarins, toasted almonds, crispy wonton, soy miso dressing*

Caesar Salad \$14

*garlic croutons, parmesan cheese, miso-yuzu caesar dressing*

Mediterranean Chop Salad \$15

*romaine, tomatoes, olives, cucumber, red onion, chick peas, feta, crispy pita, oregano vinaigrette*

## TACOS

AHI POKE WONTON \$17

*cucumber, spicy mayo, soy reduction, wonton shell*

Baja Fish \$19

*white cod, pico de gallo, avocado salsa, shredded cabbage, tomatillo salsa, corn tortilla*

Birria \$19

*queso oaxaca, pico de gallo, aji verde*  
**\*Sub Chicken**

Vegetable \$14

*squash, sauteed onion, pico de gallo, crispy red onion, tomatillo salsa, corn tortilla*

## DESSERTS

Chocolate Fudge Brownie & Vanilla Ice Cream \$12

Seasonal Cheesecake \$12

Carrot Cake \$12



# Casa Bistro

LA CASA DEL CAMINO



## COCKTAILS

Mojito \$16

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

Pomegranate Martini \$16

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

Mora Mezcal \$16

*Amaras Verde, Berries, Lime,  
Agave, Triple Sec*

Moscow Mule \$16

*Pau Vodka, Lime Juice, Ginger Beer*

Lime in the Coconut \$16

*Lalo Blanco Tequila, Liquid  
Alchemist Coconut Syrup, Agave,  
Lime Juice, Tajin Rim*

Espresso Martini \$16

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

## BEERS & SELTZERS

Coors Light \$7

Pacifico \$8

High Noon \$10

Rationale Non-  
Alcoholic IPA/Cerveza \$10

## BUBBLES

Val D'oca Prosecco Glass \$12/ Bottle \$45

Rotari Brut Rosé Split \$16

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

Korbel Brut Bottle \$45

Veuve Clicquot Yellow Label Bottle \$125

## WHITES

Hess Chardonnay Glass \$13/ Bottle \$48

*Monterey, CA*

Beringer Chardonnay Glass \$16/ Bottle \$60

*Napa Valley, CA*

Domenica Pinot Grigio Glass \$15/ Bottle \$58

*Italy*

St. Supery Sauvignon Blanc Glass \$17/ Bottle \$64

*Napa, CA*

Fleurs de Prairie Rose Glass \$15/ Bottle \$56

*France*

## REDS

Angeline Pinot Noir Glass \$13/ Bottle \$48

*Mendocino County, CA*

Heritage Pinot Noir Glass \$15/ Bottle \$56

*Willamette, OR*

Bonterra Merlot Glass \$14/ Bottle \$52

*Mendocino County, CA*

Synthesis Cabernet Sauvignon Glass \$23/ Bottle \$86

*Napa, CA*

Prisoner Red Blend Glass \$25/ Bottle \$98

*Napa, CA*