

FROM OUR HEARTH

- 🌊 Olive Oil Flat Bread 4
Sea Salt Pinch | Herb Trinity
- 🌊 Warm Ciabatta 4
Grapeseed Oil | Aged Balsamic
- Three Cheese Pizza 10
Hand Punched Neapolitan Crust | Fresh Tomato Sauce | Mozzarella | Provolone | Parmesan
- Pizza Additions 2 Dollars Each
Fresh Mozzarella | Basil Leafs | Peppers | Onions | Fresh Tomato | Spinach | Arugula | Pesto | Soft Roasted Garlic | Fresh Garlic | Button Mushrooms | Grilled Zucchini | Grilled Eggplant | Pine Nuts | Maytag Blue Cheese | Prosciutto | Pepperoni | Sicilian Style Sausage | Grilled Chicken | Goat Cheese

SALADS

- 🌊 Bouquet of Tender Field Greens 6
Crispy Wonton | Watermelon Radish | Toy Box Tomatoes | Cucumber | Summer Vegetable Confetti
- 🌊 Chinese Chop Chop 9
Romaine Hearts | Savoy Cabbage | Almonds | Snow Peas | Tomato | Scallions | Crispy Wontons | Sesame-Soy Dressing
- 🌊 Chopped Greek 8
Romaine Hearts | Avocado | Tomato | Feta Cheese | Cucumber | Moroccan Olives | Roasted Garlic Vinaigrette
- 🌊 Twenty/20 Caesar 10
Young Romaine Hearts | Grana Padano Parmesan | Tomato Picchio
- Iceberg 'N Blues 11
Gorgonzola | Roquefort | Shropshire | Tomatoes | Walnuts | House Made Bacon
- 🌊 Heirloom Beet Salad 11
Roasted Seckel Pear | Herbed Goat Cheese | Spiced Walnuts | Arugula | Black Truffle-Sherry Vinaigrette
- 🌊 Hummus & Flat bread 12
Local Farmers Mixed Vegetables | Olivetta

SEASONAL SOUPS

- 🌊 Spring Asparagus Bisque 8
Smoked Salmon | Black Pepper Crème Fraîche
- Today's Inspiration MP
Our Daily creation
- Carlsbad Aqua Farm Mussels & Frites 14
Roasted Garlic | White Wine | Truffled Hand Cut French Fries

Sunday - Prime Time Sundays - debuts 10/11
Prime Rib selections with all the fixens'
5:30PM - close

Monday- Sliders & Brews - Monday Night Football
Slider Selections and Draught Beer specials
5:30PM - close

Tapas - Season Finale November 12th
Flavors of San Sebastian - Mark your calendars January 14th

More events to come.....

Happy Hour

1/2 off all Lounge Menu Appetizers | \$2 off any Drink
Daily | 4:00PM - 7:00PM
*Not applicable during promotions or in the restaurant

🌊 Ocean Pearl Spa Healthy Cuisine



FIRST BITES

- Maple Bacon Wrapped Dates 4
- 🌊 Olives Cuvee 3
Chef Selection | Mediterranean Olives
- 🌊 Vietnamese Spring Rolls 6
Spring Vegetables | Rice Noodles | Spicy Peanut Sauce
- 🌊 Honey-Hoisin Pork Ribs 8
Scallion | Crispy Rice
- Crispy Calamari and Pepperoncini 12
Sweet and Sour Dipping Sauce | Lemon Aioli
- Spicy Tempura Rock Shrimp 14
Wakame | Edamame | Sesame

SPECIALTIES

- Pan Roasted Chicken Breast 18
Whipped Golden Potatoes | Wild Mushroom Jus | Crisp Onions | Asparagus | Tomato Concassè
🌊 *Sauvignon Blanc, Marlborough, Whitehaven* 10
- Brandt Farms Boneless Short Rib 32
Creamy Polenta | Broccolini | Natural Pinot Noir Roasting Jus
🌊 *Malbec, Mendoza, Alamos, "Seleccion"* 10
- Brandt Farms Steak Au Poivre 27
Potato Croquettes with Gruyère | Crispy Baby Spinach | Madagascar Green Peppercorns | Demi Glace
🌊 *Merlot, Sonoma, Selby* 12
- Surf And Turf 48
Brandt Farms 6oz Filet Mignon | Butter Poached Maine Lobster | Truffle-Scallion Potatoes | Gratin of Local Vegetables | Sauce Béarnaise
🌊 *Chardonnay, Napa Valley, Napa Cellars 3oz & Cabernet Sauvignon, Napa Valley, Atlas Peak 3oz* 16
- 🌊 Roasted Berkshire Pork Loin 21
Mustard-Curry Marinated Chop | Smoked Pork Rolls | Wok Tossed Vegetables
🌊 *Albarino, Rias Baixas, Salneval* 8
- 🌊 Seared Nantucket Scallops 28
Tomato | Red Onion | Cucumber | Pancetta | Hand Made Udon Noodles | Ponzu | Beurre Blanc
🌊 *Riesling, Rheingau, August Kessler, "R"* 10
- Lobster and Blue Crab Pot Pie 32
Maine Lobster | Jumbo Blue Crab | Creamy Lobster Bisque | English Peas | Fennel | Brandy
🌊 *Chardonnay, Sonoma County, Chalk Hill* 15
- 🌊 Prawns and Penne 23
Santa Barbara Prawns | Lotsa Pasta's Fresh Penne | Lemon | Arugula | Garlic | Tomatoes | Pine Nuts
🌊 *Pinto Grigio, Colli Orientali Del Fuiuli, "La Tunella"* 10
- House Made Potato Gnocchi 18
Wild Mushrooms | Green Asparagus | Valdivia Farms Tomatoes | Goat Cheese
🌊 *Sauvignon Blanc, Napa Valley, Raymond, "Reserve"* 9
- Grilled Wild Salmon 23
Braised Red Cabbage | Bacon | House Made Spring Pickles | Herbed Spatzle
🌊 *Syrah, Washington State, Charles Smith, "Boom Boom"* 11
- 🌊 Grilled Hawaiian Swordfish 28
Tomato Gazpacho | Avocado | Baby Squash-Manchego Sope | Cocoa
🌊 *Pinot Blanc, Dundee Hills, "The Four Graces"* 13
- Brandt Farms Prime 8oz Filet Mignon 56
Portobello Mushroom-Goat Cheese Dumplings | House Made Pancetta | Whipped Potatoes | Green Asparagus | Huitlacoche Butter
🌊 *Cabernet Sauvignon, Alexander Valley, Cloverdale Ranch* 14

WHITE WINES

Italian, Rhone and Spanish Varietals

	BOTTLE	1/2 BTL	GLASS
Pinot Grigio, Tuscany, Ruffino, “Lumina”	32		
Pinto Grigio, Colli Orientali Del Fuiuli, “La Tunella”	36	18	9
Vermentino, Sardinia, Argiolas “Costamolino”	37		
Viogner, Central Coast, Zaca Mesa	44		
Albarino, Rias Baixas, Salneval	32		8

Sauvignon Blanc

Sancerre, Michel Redde, “Les Tuilieres”	55		
Clear Lake, Biodynamic Ceago, “Kathleen’s Vineyard”	44		
Sonoma County, Murphy-Goode, “The Fumé”	29		
Marlborough, Whitehaven	40		10
Napa Valley, Raymond, “Reserve”		36	9
Sonoma, Pepi	32	16	

Alsace, German and Austrian Varietals

Riesling, Rheingau, August Kessler, “R”	44		11
Riesling, Alsace, Trimbach	46		
Gewurztraminer, Sonoma, Rhine Farm, Gundlach-Bundschu	58		
Gruener Veltliner, Kamptal, Laurenz V “Sophie”	32		
Pinot Blanc, Dundee Hills, “The Four Graces”	52		13
Pinot Gris, Oregon, Firesteed	36		

White Burgundy Varietals - Chardonnay

Sonoma County, Chalk Hill	60		15
Chablis 1er Cru Fourchaumes, Domaine William Fevre	76		
Meursault 1er Cru Charmes, Domaine Matrot	121		
Chassagne Montrachet 1er Cru Morgeot, Domaine Gagnard-Delagrange	97		
Russian River, Olivet Lane “Estate”	54		
Carneros, Artessa	36		
Carneros, MacRostie	55	27	
California, Kendall-Jackson, “Grand Reserve”	44		
Napa Valley, Napa Cellars	52		13
Napa Valley, Hess, “Su’Skol”	52	26	13
Columbia Valley, Genesis	40		10
California, Landmark, “Overlook”	53		
Barrosa, Trevor Jones, “Virgin”	35		
Central Coast, Mer Soleil	65		

RED WINES

Rose’ (Dry And Aromatic)

Old Vine Rosé, Navarra , Red Guitar	26		
White Zinfandel, Beringer	32		8

Red Burgundy Varietals - Pinot Noir

Gevrey-Chambertin 1er Cru Clos Prieure, Domaine Gelin	129		
Russian River, Emeritus Estate	65		
Santa Barbara, Cuyama River, Taz	62		
Oregon, Patty Green, “Estate”	76		
Santa Rita Hills, Lafond “SRH Series”	48		
Willamette Valley, Benton Lane Estate	56		
New Zealand, Marlborough, Villa Maria, “Private Bin”	52		13
New Zealand, Marlborough, Allan Scott	55		
Russian River Valley, Sonoma Cuvee	60		15
Sonoma Coast, MacMurray Ranch	44		
Monterey, Carmel Road	40		
Edna Valley, Baileyana, “Grand Firepeak Cuvee”	56	28	14

Bordeaux Varietals

Bordeaux Blend, Mt. Veeder, Eponymous	60		15
Cabernet Blend, Napa Valley, Opus One	255		
Cabernet Sauvignon, Paso Robles, Halter Ranch	62		
Cabernet Sauvignon, Santa Ynez Valley, Three Saints	44		
Cabernet Blend, Bordeaux Supérieur, Chateau Bolaire	51		
Cabernet Blend, Haut-Medoc, Chateau Mille Roses	67		
Cabernet Sauvignon, Alexander Valley, Cloverdale Ranch	56		14
Cabernet Sauvignon, Napa Valley, Louis Martini	40		
Cabernet Sauvignon, Napa Valley, Atlas Peak	64		15
Cabernet Sauvignon, Napa Valley, Hess, “Allomi”	52	26	13
Cabernet Sauvignon, California, Joel Gott, “815”	48		12
Cabernet Sauvignon, Napa, Heitz	80		
Cabernet Sauvignon, Napa, Caymus	125		
Cabernet Sauvignon, Napa, Mt. Veeder Estate	79		
Cabernet Sauvignon, Napa, Fisher Vineyards, “Unity”	91		
Cabernet Blend, Napa Valley, Joseph Phelps, “Insignia”	275		
Cabernet Blend, Paso Robles, Justin, “Isosceles”	120		
Merlot Blend, Washington, L’Ecole No. 41 Recess Red	50	27	
Merlot, Sonoma Valley, St. Francis	43		
Merlot, Paso Robles, Ancient Peaks	44		11
Merlot, Napa, Blackstone	35		
Merlot, Sonoma, Selby	48		12
Malbec, Mendoza, Familia Zuccardi “Q”	48		
Malbec, Mendoza, Alamos, “Seleccion”	40		10

Rhone And South Of France Varietals

Syrah, Washington State, Charles Smith, “Boom Boom”	44		11
Syrah, Wahluke Slope, K Vitners, “Pheasant”	76		
Syrah, Santa Barbara County, Kinton	52		
Shiraz, Clare Valley, Pikes	45		
Grenache blend, Chateauneuf-du-Pape, Chateau de Beaucastel	170		
Grenache Blend, Cotes-Du-Rhone, Delas	35		
Shiraz, Henry’s Drive, “Parson’s Flat”	70		
Shiraz, Barossa, Fetish, “The Watcher”	52		13
Shiraz, Penfolds, “Thomas Hyland”	40		

Italian Varietals

Super Tuscan, Le Volte by Ornallaia	73		
Super Tuscan, Luce Della Vite, “Lucente”	56		
Dolcetto D’ Alba, Prunotto, Piedmont	39		
Chianti Classico, Tuscany, Arceno	40		10

Zinfandel

Sonoma, Seghesio	46	23	
Lodi, Brazin, “Old Vine”	44		11
Napa Valley, Elyse, Morisoli	66		
St. Helena, Charles Krug, “1861”	54		

Spanish Varietals

Tempranillo, Rioja Reserva, Finca Valpiedra	61		
Tempranillo, Rioja, Martin Codax, “Ergo”	40		10
Tempranillo, Ribera del Duero, Torres, “Celeste Blue”	55		
Garnacha, Montsant, Capcanes Mas Donis, “60 yr old vines”	36		
Garnacha, Navarra, Artazuri	40		
Garnacha, Borja, Agricola de Borja Borsao	32		8

WINE & COCKTAILS

SEASONALLY INFUSED SPIRITS

Each Season we infuse selections of liquors with a variety of fresh produce. We suggest trying these selections simply shaken up, over ice, or with a splash of soda or sparkling wine.

Cranberry & Spice	10
Apple, Orange & Cinnamon	10
Maui Onion & Garlic	10

COCKTAILS

Buddha’s Lemon Basil Martini	11.5
Hangar Buddha’s Hand Citron Vodka Cointreau Basil	
Strawberry Ginger Martini	11.5
Grey Goose Vodka Domaine de Canton Strawberry	
Le Poire Martini	11.5
Grey Goose Le Poire St. Germaine Elderflower Grapefruit	
Carlsbad Cosmo	11.5
Grey Goose Vodka Grey Goose Le Citron Cointreau Pomegranate, Orange and Cranberry Juice	
Twenty/20 Martini	11.5
Grey Goose Le Citron Cointreau Orange and Lemon Squeeze	
Popular Pomegranate Martini	11.5
Pearl Pomegranate Vodka Triple Sec Pomegranate Juice Cranberry Juice	
Millionaire Martini	11.5
Hangar 1 Vodka Sparkling Wine Red Raspberry	
Au Pear	10
Hangar 1 Spiced Pear Vodka St. Germaine Elderflower Liquor Champagne	
Pink Halo	10
Hangar 1 Fraser River Raspberry Vodka Chambord Sparkling Wine	
Dragon Berry Basil	9.5
Bacardi Dragon Berry Rum Basil Fresh Strawberry Soda	
Classic Mojito	9.5
Bacardi Limon Triple Sec Mint Key Lime Soda	
Agave	18
Don Julio 1942 Tequila Grand Marnier Key Lime Agave Nectar	
Sazerac	12
(Ri)¹ whiskey Kubler Absinthe Peyschaud’s Bitter’s	
Hot & Dirty Martini	11.5
Hangar 1 Vodka Splash of Chipotle Olive Juice	
Twenty/20 Bloody Mary	10
Hangar 1 Chipotle Vodka Siracha Spicy House-Made Bloody Mary Mix	
Brazilian Rickey	9.5
Veev Acai Spirit Lemon Lime Orange Soda	
Classic Rickey	9.5
Oxley Gin Lemon Lime ORange Tonic	
Dark n’ Stormy	9.5
Zaya Rum Reed’s Ginger Beet Lime	
Negroni SoCal	10
Hangar 1 Mandarin Blossom Campari Sweet Vermouth Soda	
Pomegranate Spritz Mocktail	7
Pomegranate Juice Sparkling Water Key Lime Juice	
SUDS	
ON TAP	
Stone Pale Ale	6
Chimay Triple	9
Sierra Nevada Brown	6
Karl Strauss Red Trolley Ale	6
Paulaner Hefeweizen	6
Stella Artois	6
Red Racer IPA	6
Bud Light	5.5
BOTTLE	
Budweiser	5.5
Bud Light	5.5
Michelob Ultra	5.5
Coors Light	5.5
Sam Adams Boston Lager	6
Heineken	6
Corona	6
Amstel Light	6
St. Pauli’s N/A	6
Ommegang 750ml	14
Chimay Grande Reserve 750ml	18
CHAMPAGNE/SPARKLING WINE	
Brut NV, Kenwood, “Yulupa”	Btl 1/2 Btl Glass
Brut NV, Veuve Clicquot Yellow Label	93 36 9
Brut NV, Canard-Duchene Brut	85
Brut Rosé NV, Bruno Paillard “Premiere Cuvee”	133
Brut, Scharffenberger, Anderson Valley	42