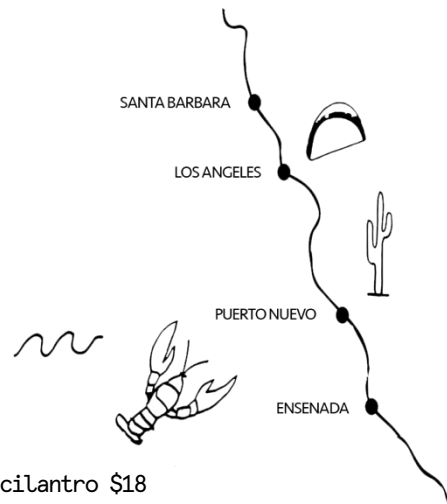


CARAVAN SWIM CLUB



RAW BAR

OYSTERS michelada mignonette, watermelon granita, lime \$18 ½ dozen, \$36 dozen

CRUDO line caught local bluefin tuna, ponzu, smoked mesquite sea salt \$18

CEVICHE line caught local rockfish, shrimp, tomato, onion, jalapeno, avocado, cilantro \$18

UNI TOSTADAS santa barbara sea urchin, tostadas, pico de gallo, lime \$18

DINNER

CHIPS & SALSA kernel of truth organic tortillas + red, green and roasted salsa \$10

CHIPS, GUACAMOLE & SALSA kernel of truth organic tortillas, yuzu, fermented jalapeno, salsas \$16
+ ADDITIONAL CHIPS \$3

CHARCUTERIE BOARD local meats and cheese, toasted nut bread, dried fruit, honey, quince paste \$25

** excellent wine pairing with chilled field recordings 'freddo' sangiovese from paso robles.

CHARRED BEET SALAD (v) arugula, nectarine, hazelnut, olive oil, sea salt, parsley \$16

SANDIA SALAD (vg) watermelon, soft cheese, black olive, sunflower seed, olive oil, sea salt \$15

THE JUNE CHOP SALAD brentwood corn, chipotle dressing, avocado, cotija, lettuce, cilantro, onion, tomato \$17

SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, squash flower, garlic, salsa \$15

+ADD ONS chicken breast \$8, carne asada \$10, shrimp \$12

CAULIFLOWER NACHOS (v) turmeric cashew cheese, jalapeno, pickled red onion, black beans, coconut cream \$17

CARNE ASADA TACOS three asada tacos, escabeche, cilantro cauliflower rice, black beans, salsa \$21

SHRIMP TACOS three deep fried shrimp tacos, escabeche, cilantro cauliflower rice, black beans, salsa \$22

** excellent wine pairing with tres somm white blend from valle de guadeloupe, baja

TORTA carne asada, oaxacan cheese, heirloom tomato, lettuce, michelada soaked bread, fries \$14

BURGER ground beef, cheddar, tomato, lettuce, onion, pickle, caramelized onion, fries \$17

BAJA SEABASS line caught wild seabass, grilled pineapple, roasted corn, crema, fresno chili slaw \$36

** excellent wine pairing with field recordings 'skins' from santa barbara, ca.

ACHIOTE CHICKEN ½ mary's bone-in organic chicken, achiote sauce, garlic, onion, charred lime, cilantro \$28

** excellent wine pairing with tres somm rose from valle de guadeloupe, baja

HANGER STEAK papaya marinade, coffee/brown sugar/sea salt rub, chimichurri sauce \$32

** excellent wine pairing with gearhead 'managua' syrah (natural) from madera, ca.

CAMPFIRE VEGGIES roasted seasonal farmer's market veggies and pee wee potatoes \$12

DESSERT

CHOCOLATE CHIP COOKIE \$4 each

TROPICAL AGAVE TART tequila caramelized pineapple, custard, spices, coconut lime whip \$8

CHOCOFLAN & ICE CREAM chocolate cake, traditional flan, salted caramel ice cream, hazelnut \$9

CHURRO ICE CREAM SANDWICH churro cookie, vanilla ice cream, cinnamon, dark chocolate, almond \$10

(v)= vegan , (vg)= vegetarian. IG @caravanswimclub

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 8 or more guests, Hotel June adds a 20% service charge that goes directly to it's colleagues. Hotel June adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.