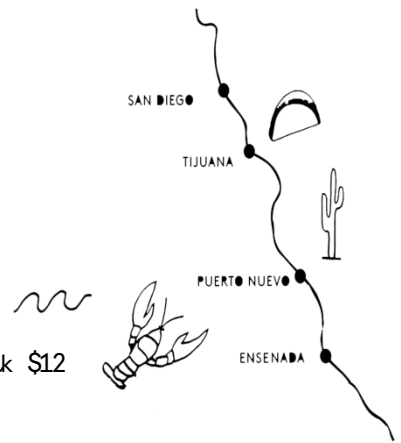


# CARAVAN SWIM CLUB



## **BREAKFAST** 8am-11am

- ESPRESSO SMOOTHIE banana, almond, dates, espresso, almond milk \$12  
MUESLI SMOOTHIE strawberry, blueberry, granola, tamarind, agave, yogurt, chia, oat milk \$12  
FRESH BAKED PASTRIES croissant, blueberry muffin, honey bran muffin \$4  
AVOCADO TOAST (vg) sourdough, avocado, heirloom tomato, fried egg \$16  
GRANOLA (vg) greek yogurt, farmer's market berries, pineapple \$10  
FRUIT SALAD (v) pineapple, watermelon, papaya, cantaloupe, mango, lime, tajin \$9  
GUACAMOLE DEVILED EGGS (vg) avocado, egg white, jalapeno \$11  
VEGAN BREAKFAST TACO PLATE (v) three tofu, potato, avocado, scallion, salsa \$15  
BACON BREAKFAST TACO PLATE three eggs, applewood bacon, cheddar cheese, avocado, salsa \$15  
CARNE ASADA BREAKFAST TACO PLATE three eggs, carne asada, cheddar cheese, avocado, salsa \$15  
HORCHATA FRENCH TOAST farmer's market compote, tamarind/agave syrup \$15  
JUNE BREAKFAST two eggs any style, roasted potatoes, chicken apple sausage or bacon, sourdough or wheat toast, choice of coffee or orange juice \$19

## **LUNCH** 11am-4pm

- OYSTERS michelada mignonette, watermelon granita, lime \$18 ½ dozen, \$36 dozen  
CRUDO local bluefin tuna, ponzu, smoked mesquite sea salt \$18  
CEVICHE fresh line caught local rockfish, shrimp, tomato, onion, jalapeno, avocado, citrus \$18  
UNI TOSTADAS santa barbara uni, pico de gallo, lime, tostadas \$18  
CHARCUTERIE BOARD local meats and cheese, toasted nut bread, dried fruit, honey, quince paste \$25  
CHIPS & SALSA kernel of truth organic tortillas, trio of salsas \$10  
CHIPS, GUACAMOLE & SALSA kernel of truth organic tortillas, avo, yuzu, fermented jalapeno \$16  
+ ADDITIONAL CHIPS \$3  
THE JUNE CHOP SALAD brentwood corn, chipotle dressing, avo, cotija cheese, lettuce, cilantro \$17  
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  
CAULIFLOWER NACHOS (v) turmeric cashew cheese, jalapeno, pickled red onion, black beans, coconut cream \$17  
SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, squash flower, garlic, salsa \$15  
ASADA TACO PLATE three carne asada tacos, pickled rainbow vegetables, peppers, salsa \$15  
SHRIMP TACO PLATE three fried shrimp tacos, pickled rainbow vegetables, peppers, salsa \$16  
TORTA carne asada, oaxacan cheese, heirloom tomato, lettuce, michelada dipped La Monarca bread, salsa \$14  
DELI SANDWICH salami, prosciutto, provolone, olives, tomato, spicy aioli, fries \$15  
BURGER ground beef, cheddar, tomato, lettuce, onion, pickle, caramelized onion, fries \$17

## **DESSERT**

- CHOCOLATE CHIP COOKIE \$4 each  
TROPICAL AGAVE TART tequila caramelized pineapple, custard, spices, coconut lime whip \$8  
CHOCOLATE FLAN & ICE CREAM chocolate cake and traditional flan, salted caramel ice cream, hazelnut \$9  
CHURRO ICE CREAM SANDWICH churro cookie, vanilla ice cream, cinnamon, dark chocolate, almond \$10

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 to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://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](http://www.P65Warnings.ca.gov/alcohol).

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