

# CARAVAN SWIM CLUB

## BRUNCH 8am-4pm

- ESPRESSO SMOOTHIE (v) banana, almond, dates, espresso, almond milk \$12  
MUESLI SMOOTHIE (v) strawberry, blueberry, granola, tamarind, agave, coconut yogurt, oat milk \$12  
FRESH BAKED PASTRIES croissant, blueberry muffin, honey bran muffin \$4  
FRUIT SALAD (v) pineapple, watermelon, papaya, cantaloupe, mango, lime, tajin \$9  
GUACAMOLE DEVILED EGGS (vg) avocado, egg white, pickled red onion, jalapeno \$11  
GRANOLA (vg) greek yogurt, farmer's market berries, pineapple \$10  
AVOCADO TOAST (vg) sourdough, avocado, heirloom tomato, fried egg \$16  
GRAIN BOWL (vg) brown rice, buckwheat, farro, quinoa, sweet potato, crispy kale, poached egg \$14  
THE JUNE CHOP SALAD brentwood corn, chipotle dressing, avo, cotija cheese, lettuce, cilantro \$17  
POZOLE VERDE CHICKEN SOUP pulled chicken, hominy, pepita, avocado, salsa verde, tostadas \$15  
CHILAQUILES (vg) corn tortilla chips, salsa crema, cotija cheese, avocado, cilantro, sunny side egg \$15  
CAULIFLOWER NACHOS (v) turmeric coconut cashew cheese, jalapeno, pickled red onion, black beans \$17  
SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, squash flower, garlic, salsa \$15  
VEGAN BREAKFAST TACO PLATE (v) three tofu, potato, avocado, tomato, salsa \$15  
BACON BREAKFAST TACO PLATE three egg, bacon, cheddar cheese, avocado, tomato, salsa \$15  
CARNE ASADA BREAKFAST TACO PLATE three egg, carne asada, cheddar cheese, avocado, salsa \$15  
BREAKFAST BURRITO egg, applewood bacon, chicken sausage, peewee potato, cheddar cheese \$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  
STEAK & EGGS two eggs any style, roasted potatoes & peppers, hanger steak, corn tortillas \$26  
BURGER beef blend, cheddar, heirloom tomato, baby iceberg lettuce, pickle, caramelized onion, fries \$17  
+add grilled chicken breast \$8, carne asada \$10, grilled shrimp \$12



## RAW BAR

- 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

## BRUNCH BOOZE

- NOMADICA SPARKLING ROSE monterey county pinot noir \$13  
ANGELENO SPRITZ amaro angeleno, sparkling wine, citrus oil \$13  
MARIGOLD RUSH amass vodka, lemon liqueur, honey, lemon juice \$15  
ROMAN PUNCH californian brandy, jamaican rum, raspberry, port, lemon juice \$15  
SANGIO SANGRIA ventura strawberry brandy, passion fruit, orange juice, sparkling sangiovese \$13

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.