

CARAVAN SWIM CLUB



FRESH FROM THE SEA

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

CRUDO line caught local catch, ponzu, smoked mesquite sea salt, serrano \$18

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

LOBSTER ROLL tarragon, butter sauce, brioche bun, roasted corn, lemon, kennebec potato chips \$25

DINNER

CHIPS & SALSA (v) kernel of truth organic tortillas, trio of salsas \$10

CHIPS, GUACAMOLE & SALSA (v) kernel of truth organic tortillas, avo, yuzu, fermented jalapeno \$16

+ ADDITIONAL CHIPS \$3

CHARCUT-EESE BOARD local cured meats & cheese, toasted nutbread, fruit, honey, quince paste \$25

POZOLE VERDE CHICKEN SOUP pulled chicken, hominy, pepita, avocado, salsa verde, tostadas \$15

GEM LETTUCE CAESAR manchego cheese, white anchovies, grilled rustic bread \$16

JUNE CHOP SALAD (vg) brentwood corn, chipotle dressing, avo, cotija, cilantro, onion, tomato \$17

SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, grilled mex squash, salsa roja \$16

CAULIFLOWER NACHOS (v) coconut turmeric cashew cheese, jalapeno, pickled red onion, black beans, olives \$18

ROASTED TURKEY CLUB SANDWICH turkey bacon, lettuce, avo, tomato, spicy aioli, fries \$16

TACO PLATE three tacos, escabeche, salsa, cilantro cauliflower rice & pico black beans

(Choose one) Veggie (vg) \$22, Carne \$23, Shrimp \$24

BURGER shortrib blend beef, cheddar, heirloom tomato, iceberg lettuce, pickle, caramelized onion, fries \$20

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

SEARED SALMON Lobster sauce, puffed wild rice, carrots, brussels sprouts \$30

HANGER STEAK papaya marinade, chimichurri sauce, roasted pepper, charred onion \$32

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

ROASTED BRUSSEL SPROUTS kale, fried onion \$9

+add protein: grilled chicken breast \$8, marinated carne asada \$10, grilled shrimp or salmon \$12

+ fries w/ chipotle aioli \$8

DESSERT

CHOCOLATE CHIP COOKIE \$4 each

HORCHATA PANNA COTTA mexican crema, cinnamon, berries, puffed rice \$8

CHURRO ICE CREAM SANDWICH vanilla ice cream, cinnamon, dark chocolate, almond \$12

SORBET & BERRIES (v) mango, coconut, mixed farmers market berries \$8

(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 to 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 fee that goes directly to its colleagues. Hotel June adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.