

SHAREABLES

CHARCUT-EESE BOARD local cured meats & cheese, toasted nut bread, fruit, honey, quince paste \$25
CHIPS & SALSA (v) kernel of truth organic tortillas, trio of salsas \$10
CHIPS, GUACAMOLE & SALSA (v) kernel of truth organic tortillas, avocado, yuzu, fermented jalapeno \$16
CAULIFLOWER NACHOS (v) coconut turmeric cashew cheese, jalapeno, pickled red onion, black beans, olives \$18
SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, grilled mexican squash, salsa roja \$17

**extra: chips \$3, toast points \$4

DINNER

TORTILLA SOUP (v) tomato, onion, garlic, cilantro, peppers, avocado \$14
POZOLE VERDE CHICKEN SOUP pulled chicken, hominy, pepita, avocado, salsa verde, tostadas \$15
GRILLED QUESO FRESCO SALAD (vg) gem lettuce, tomato, red onion, radish, lemon oil, cilantro \$16
JUNE CHOP SALAD (vg) brentwood corn, chipotle dressing, avocado, cotija, cilantro, onion, tomato \$17
ROASTED STUFFED PEPPER (vg) quinoa, buckwheat, black bean, roasted corn, onion, lime, cotija cheese \$17
ROASTED TURKEY CLUB SANDWICH turkey bacon, lettuce, avocado, tomato, spicy aioli, fries \$16
TACO PLATE three tacos, escabeche, salsa, cilantro cauliflower rice & pico black beans
(Choose one) Veggie (v) \$23, Carne \$24, Shrimp \$25
BURGER short rib 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 \$42
SEARED SALMON lobster sauce, puffed wild rice, carrots, brussels sprouts \$36
HANGER STEAK papaya marinade, chimichurri sauce, roasted pepper, charred onion, pee wee potatoes \$38

**add protein to any entree: grilled chicken breast \$11, marinated carne asada \$12, grilled shrimp or salmon \$14

SIDES

FRIES (v) w/ chipotle aioli \$10
CAMPFIRE VEGGIES (v) roasted seasonal farmer's market veggies, and smoked pee wee potatoes \$12
ROASTED BRUSSEL SPROUTS (vg) kale, fried onion \$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 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, open tabs, and daybed reservations Hotel June adds a 20% service charge that goes directly to its colleagues. Hotel June adds a 3% wellness surcharge to assist the Hotel in providing healthcare benefits for our colleagues. Feel free to contact a manager with any concerns.

FRESH FROM THE SEA

OYSTERS michelada mignonette, watermelon granita, lime
\$21 half dozen, \$42 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
TEQUILA STEAMED CLAMS nduja, tomato, onion, garlic, cilantro, served with grilled rustic bread \$30

