

SHAREABLES

BAJA FRUIT (v) watermelon, pineapple, honey dew, cantaloupe, jicama, tajin, lime \$10
GUACAMOLE DEVILED EGGS (vg) avocado, egg white, pickled red onion, jalapeno \$12
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

BRUNCH

POZOLE VERDE CHICKEN SOUP pulled chicken, hominy, pepita, avocado, salsa verde, tostadas \$15
OVERNIGHT OATS (v) rolled oats, almonds, coconut yogurt, berries, chia seeds, agave, oat milk \$14
AVOCADO TOAST (v) rustic white toast, avocado, heirloom tomato, sprouts, cilantro \$17 + fried egg \$2
JUNE CHOP SALAD (vg) brentwood corn, chipotle dressing, avocado, cotija, cilantro, onion, tomato \$17
HUEVOS RANCHERO (vg) crispy corn tostada, black bean puree, roasted salsa, fried egg, avocado, cotija cheese \$16
CHILAQUILES (vg) corn tortilla chips, salsa crema, cotija cheese, avocado, cilantro, sunny side egg \$15
BREAKFAST BURRITO eggs, applewood bacon, chicken sausage, roasted potato, cheddar cheese, salsa \$18
VEGAN BREAKFAST TACO PLATE (v) tofu, potato, avocado, pickled onion, cilantro, salsa \$16
BACON BREAKFAST TACO PLATE eggs, applewood bacon, cheddar cheese, avocado, salsa \$17
CARNE ASADA BREAKFAST TACO PLATE eggs, carne asada, cheddar cheese, avocado, salsa \$17
ALMOND HORCHATA FRENCH TOAST (vg) toasted almonds, cinnamon, berry compote, agave syrup \$16
BURGER short-rib blend beef, cheddar, heirloom tomato, iceberg lettuce, pickle, caramelized onion, fries \$20

**add protein to any entree: grilled chicken breast \$11, marinated carne asada \$12, grilled shrimp or salmon \$14
**sub egg whites \$2

WELLNESS SMOOTHIES

ESPRESSO SMOOTHIE (v) banana, almond, dates, espresso, almond milk \$12 dandelion cocoa enhancement +\$5
MUESLI SMOOTHIE (v) strawberry, blueberry, granola, agave, coconut yogurt, oat milk \$12 ashwagandha beetroot boost +\$5

(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 to its 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

