

LUNCH



FRESH FROM THE SEA

CRUDO hamachi, ponzu, avocado, serrano, micro cilantro \$24

CEVICHE rockfish, shrimp, avocado, tomato, cucumber, roasted corn, red onion \$20

RAW WEST COAST OYSTERS cucumber jalapeno mignonette, watermelon granita, charred lemon
\$23 half dozen, \$41 dozen

GRILLED WEST COAST OYSTERS chipotle tomatillo butter \$28 (half dozen)

POKE TOSTADAS ahi tuna, avocado, urba, furikake, spicy sauce, soy glaze, flying fish roe, crispy wonton \$25

SHAREABLES

CHIPS & SALSA (v) artisanal tortilla chips, trio of salsas \$10

CHIPS, GUACAMOLE & SALSA (v) artisanal tortilla chips, avocado, yuzu, pickled jalapeno \$18

SQUASH BLOSSOM QUESADILLA (vg) oaxaca cheese, chipotle crema, pickled red onion, radish \$18

CAULIFLOWER NACHOS (v) almond turmeric cashew cheese, artisanal tortilla chips, crispy cauliflower, jalapeno, pickled red onion, black beans, olives \$20

**extra: chips \$3

SOUPS

POZOLE VERDE CHICKEN SOUP shredded chicken, hominy, pepita, avocado, salsa verde, shredded cabbage, radishes, tostadas \$15

WINTER BISQUE butternut squash, turmeric, croutons, lemon oil \$15

SALADS

CAESAR SALAD chili lime tortilla strips, ancho caesar dressing, pico de gallo, cotija cheese \$17

SPICY ARUGULA SALAD (gf) apple cider vinaigrette, candied walnuts, pink lady apples, granola, point reyes blue cheese \$18

JUNE CHOP SALAD (vg, gf) brentwood corn, caravan dressing, avocado, cotija, cilantro, onion, tomato \$18

**add protein: grilled chicken breast \$11, marinated carne asada \$13, shrimp \$14, salmon \$15

SANDWICHES & BURGERS

ROASTED TURKEY CLUB SANDWICH avocado, tomato, boston lettuce, pork bacon, spicy aioli, baja fries \$18

TRI TIP TORTA tri tip, smoked poblano horseradish cream, manchego cheese, arugula, heirloom tomato, served with a side of jus and baja fries \$26

BURGER wagyu beef patty, cheddar, heirloom tomato, chiffonade romaine, pickle, caramelized onion, baja fries \$23

ALA TAQUERIO

TACO PLATE (Choose one) Veggie (v) \$17 | Carne \$18 | Grilled Shrimp \$19
escabeche, salsa

BAJA FISH TACOS blackened grouper, red mole aioli, pickled jalapeno slaw, charred
lemon \$23

SIDES

BAJA FRIES (v) savory baja spice blend, chipotle aioli \$13

ROASTED VEGETABLE SIDE (gf) roasted cauliflower, romanesco, heirloom carrots \$12

CHARRED ELOTE (gf) cotija chili lime \$12

(v) = vegan | (vg) = vegetarian | (gf) = gluten-free

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 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.



COCKTAILS

MY GF IS COOLER

vodka, honey, grapefruit, lemon, bitters \$17

CLUB CONDESA

mexican prickly pear gin, xila spice, ancho reyes chile, raspberry, lemon \$17

NATIVE SON

gin, dry vermouth, yellow chartreuse, pineapple, bitters \$17

PIECES OF TEN

white rum, dark rum, salers, banana, pineapple, lime, honey, absinthe, bitters \$17

PEACE & LOVE

pineapple rum, overproof rum, coconut water, pineapple, vanilla, lemon, egg white, bitters \$16

SUN GODDESS

tequila blanco, velvet falernum, amaro nonino, lemon juice \$17

CAVE PAINTING

mezcal, campari, lime, agave \$17

LA MARCIANA

mezcal, solera rum, lo-fi amaro, passion fruit, pineapple, lime, demerara \$18

ESQUELOTE

whiskey, nixta, maple syrup, bitters trio \$16

MEZCAL FLIGHT

\$45

Featuring El Mero Mero, Madre, and Koch

WINES

(n) = natural wine

FIELD RECORDINGS `SALAD DAYS` (n) \$15/58

SPARKLING WHITE (chardonnay, chenin blanc, colombard) | Paso Robles, CA

NV APRES SOL \$15/58

SPARKLING ROSÉ | Emilia Romagna, Italy

SUMMER WATER \$15/58

GRENACHE & SYRAH ROSÉ | Central Coast, CA

PARADISE SPRINGS `PINK ASH` \$17/66

GRENACHE & SYRAH ROSÉ | Santa Barbara, CA

FIELD RECORDINGS `SKINS` (n) \$16/62

ORANGE BLEND (chenin blanc, pinos gris, riesling, albariño, vermentino, albillo mayor, verdelho) Central Coast, CA

TOOTH & NAIL \$16/62

SAUVIGNON BLANC | Central Coast, CA

TRESOMM WHITE X HOTEL JUNE (n) \$17/64

CHARDONNAY & ALIGOTE | Valle de Guadalupe, Baja

HOLLOW X HOTEL JUNE (n) \$17/66

RIESLING & CHENIN BLANC | Tehama County, CA

OBVIOUS WINES `LIGHT & LIVELY` \$15/58

PINOT NOIR | Central Coast, CA

OBVIOUS WINES `DARK & BOLD` \$15/58

BORDEAUX BLEND (cabernet, merlot, tannat, malbec) | Central Coast, CA

TOOTH & NAIL `DESTINANTA` (n) \$18/70

SYRAH | Santa Barbara, California

SO FAR OUT \$15/58

CHILLED RED BLEND (nebbiolo, charbono, chenin) | Central Coast, CA

FUN STUFF IN CANS

JUNESHINE KOMBUCHA

grapefruit paloma, blood orange mint, hopical citrus 6% abv, 12oz \$8

ANGELENO SPRITZ

amaro angeleño & grapefruit 7.5% abv, 6.7oz \$14

LO-FI SPRITZ

grapefruit hibiscus 8% abv, 8.4oz \$10

BREWS

(d) = draft

SKYDUSTER DRY LAGER (d)

5.0% abv, Los Angeles, CA \$9

HARLAND BREWING `RUMBLER` HOPPED PALE ALE (d)

5.5% abv, San Diego, CA \$9

CROWN & HOPS HAZY IPA (d)

6.5% abv, Inglewood, CA \$9

ROTATING HANDLE (d)

ASK US ABOUT OUR FEATURED DRAFT \$9

THREE WEAVERS `SEAFARE` KÖLSCH-STYLE ALE

4.8% abv, Inglewood, CA \$9

CALIDAD MEXICAN STYLE LAGER

4.8% abv, Santa Barbara, CA \$8

PIZZA PORT `SWAMIS` IPA

6.8% abv, San Diego, CA \$10

MADEWEST PALE ALE

5.6% ABV, Ventura, CA \$9

BEVERAGES

COUNTER CULTURE COFFEE

drip \$4 | espresso \$4 | cappuccino, latte \$5

MODERN TIMES NITRO COLD BREW 12oz can \$8

TEA by TEA LEAVES

english breakfast, jasmine, peppermint, chamomile \$5

AGUA DE PIEDRA BOTTLED WATER sparkling, still 22oz \$13

PROUD SOURCE WATER sparkling, still 12oz \$7 (available at pool only)