



WELLNESS

- ACAI BOWL (v)(n) coconut yogurt, banana, berries, hemp seed, granola \$17
- OVERNIGHT OATS (v)(n) almonds, coconut yogurt, berries, chia seeds, oat milk \$16

SHAREABLES & STARTERS

- CHIPS & SALSA (v) artisanal tortilla chips, roasted tomato salsa \$13
- GUACAMOLE (v) artisanal tortilla chips, trio of salsas, avocado, yuzu, pepitas, jalapeño \$18
- ROASTED BRUSSELS SPROUTS (v) kale, fried onion, sherry vinegar, lime, tajin \$11
- CEVICHE local rockfish, shrimp, aji amarillo, avocado, tomato, cucumber, red onion \$19

PLATES

- BREAKFAST BURRITO (vg) scrambled eggs, breakfast potatoes with onions and peppers, cheddar cheese, artisanal tortilla chips \$17
  - +sub egg whites \$2, +add avocado \$4, +bacon \$4, +chicken apple sausage \$4, +carne asada \$5
- JUNE BREAKFAST two eggs any style, roasted tomato, breakfast potatoes with onions and peppers, w/choice of white, wheat or sourdough toast, and choice of bacon or chicken apple sausage \$19
- SQUASH BLOSSOM QUESADILLA (vg) oxaca & cotija cheese, mexican crema, pickled red onion, radish \$19
  - +avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$14
- AVOCADO TOAST (v) rustic sourdough toast, avocado, heirloom tomato, cilantro \$17 + fried egg \$2
- CAESAR SALAD romaine, cotija cheese, chipotle-anchovy dressing, seasoned croutons, red radish \$17
  - +avocado \$4, +jackfruit al pastor \$6, +grilled chicken \$9, +shrimp \$12, +salmon \$13, +hanger steak \$14
- JUNE CHOP SALAD (v,gf) corn, black beans, cotija cheese, sweet peppers, avocado, cilantro, onion, tomato, radish, tortilla strips, shredded lettuce, creamy cilantro dressing \$18
  - +avocado \$4, +jackfruit al pastor \$6, +grilled chicken \$9, +shrimp \$12, +salmon \$13, +hanger steak \$14
- WAGYU BURGER cheddar, heirloom tomato, caramelized onion, arugula, mayo-relish, fries \$23
- BAJA FISH TACOS blackened wild seabass, red mole aioli, pickled jalapeño slaw, charred lemon, flour tortilla \$29
  - served with salsa | +avocado \$4
- HANGER STEAK & EGGS two eggs any style, breakfast potatoes with onions and peppers, roasted tomato, w/choice of white, wheat, or sourdough toast \$29

SIDES

- BLACK BEANS (v) sweet peppers, onions, cumin \$6
- RICE (v) spanish rice \$6
- FRIES (vg) savory baja spice blend, chipotle aioli \$11
- ELOTE OFF THE COB (vg)(gf) cotija, chili, lime, chipotle aioli \$10

(v)= vegan | (vg)= vegetarian | (gf)= gluten-free | (n)= contains nuts    📷 @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](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 6 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 the Hotel in providing healthcare benefits for our colleagues. Feel free to contact a manager with any concerns.