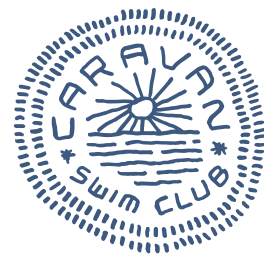


ALL-DAY MENU



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

SOUP & SALADS

POZOLE VERDE CHICKEN SOUP shredded chicken, hominy, pepitas, avocado, salsa verde, shredded cabbage, radishes, tostadas \$17

CAESAR SALAD romaine, cotija cheese, chipotle-anchovy dressing, seasoned croutons, red radish \$17

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

choose protein: +avocado \$4, +jackfruit al pastor \$6, +grilled chicken \$9, +shrimp \$12, +salmon \$13, +hanger steak \$14

LA TAQUERIA

JACKFRUIT "AL PASTOR" TACOS (v) chile morita sauce, micro cilantro, roasted tomato salsa, flour tortilla \$22

CARNE ASADA TACOS salsa roja, cilantro & onions, roasted tomato salsa, corn tortilla \$24

BAJA FISH TACOS blackened wild seabass, red mole aioli, pickled jalapeño slaw, charred lemon, flour tortilla \$29

SHRIMP TACOS grilled shrimp, red & white cabbage slaw, pico de gallo, cilantro lime sauce, corn tortilla \$26

PLATES

SQUASH BLOSSOM QUESADILLA (vg) oxaca & cotija cheese, chipotle aioli, pickled red onion, radish \$19

+avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$14

WAGYU BURGER cheddar, heirloom tomato, caramelized onion, arugula, mayo-relish, fries \$23

BAJA SEABASS corn farrotto, chili slaw, grilled pineapple salsa \$36

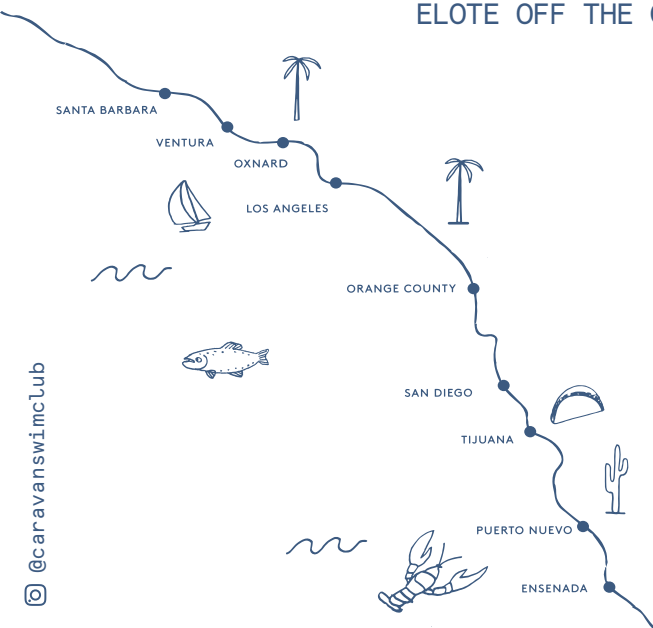
HANGER STEAK papaya marinade, roasted pepper, charred onion, fingerling potatoes, chimichurri sauce \$38

SIDES

RICE & BEANS (v) spanish rice, black beans with sweet peppers, onions, cumin \$8

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

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 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 in providing healthcare benefits for our colleagues.

COCKTAILS

CAVE PAINTING

mezcal, campari, lime, agave \$17

PEAR PRESSURE

pear infused vodka, elderflower, orange bitters, lemon \$17

OH ROSIE

gin, creme de cassis, blackberry, rosemary, lemon \$17

FIRE AND DESIRE

tequila blanco, passion fruit, housemade fire bitters, lime \$17

LA MARCIANA

mezcal, rum, amaro nonino, passion fruit, pineapple, lime, demerara \$18

SAGE ADVICE

tequila blanco, saler's, pomegranate, lime, sage \$18

STAY-CAY

bourbon, luxardo, blueberry, lemon, mint \$17

GAUCHO IN THE RYE

mezcal, rye, chai, chocolate bitters \$17

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, IngLeewood, CA \$9

EL SEGUNDO MAYBERRY IPA (d)

7.2% ABV, El Segundo, CA \$9

THREE WEAVERS 'SEAFARER' KÖLSCH-STYLE ALE

4.8% abv, IngLeewood, 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

FUN STUFF IN CANS

JUNESHINE KOMBUCHA

assorted flavors

6% abv, 12oz, San Diego, CA \$8

MADRE DESERT WATER

flavored sparkling mezcal drink

5% abv, 12oz, Lake Elsinore, CA \$8

WINES

(n)= natural wine

SPARKLING

FIELD RECORDINGS (n) \$16/62

DRY HOPPED PET NAT CHARDONNAY | PASO ROBLES, CA

APRES SOL \$16/62

SPARKLING ROSÉ | EMILIA ROMAGNA, ITALY

ROSÉ

EPIPHANY \$16/62

GRENACHE ROSÉ | SANTA MARIA, CA

POOL PARTY X HOTEL JUNE \$15/58

GRENACHE & MOURVEDRE | PASO ROBLES, CA

PARADISE SPRINGS 'PINK ASH' \$16/62

GRENACHE & SYRAH ROSÉ | SANTA BARBARA, CA

WHITE

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

CHARDONNAY & ALIGOTE | VALLE DE GUADALUPE, BAJA

MATANZAS CREEK \$16/62

SAUVIGNON BLANC | BENNETT VALLEY, CA

CADRE \$16/62

ALBARIÑO | SAN LUIS OBISPO, CA

CAMBRIA \$17/68

VIOGNIER | SANTA MARIA VALLEY, CA

FIELD RECORDINGS 'SKINS' \$17/68

ORANGE BLEND | PASO ROBLES, CA

RED

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 'DESTINATA' (n) \$17/68

SYRAH | SANTA BARBARA, CA

SIX BIT RANCH \$17/68

CABERNET SAUVIGNON | LIVERMORE VALLEY, CA

SO FAR OUT \$15/58

CHILLED RED BLEND (NEBBIOLO, CHARBONO, CHENIN) | CENTRAL COAST, CA

FERDINAND \$16/62

TEMPRANILLO | SIERRA FOOTHILLS, CA

BAROLO 'CESARE' \$111

NEBBIOLO | LA MORRA, ITALY