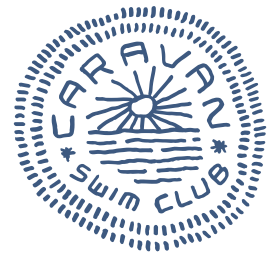


ALL-DAY MENU



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

BRUSSELS SPROUTS (v) kale, fried onion, sherry vinegar, lime, tajin \$11

CEVICHE local rockfish, shrimp, aji amarillo, avocado, tomato, cucumber, red onion, artisanal tortilla chips \$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 (vg) 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 (gf) salsa roja, cilantro & onions, roasted tomato salsa, corn tortilla \$24

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

SHRIMP TACOS (gf) 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, flour tortilla \$19

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

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

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

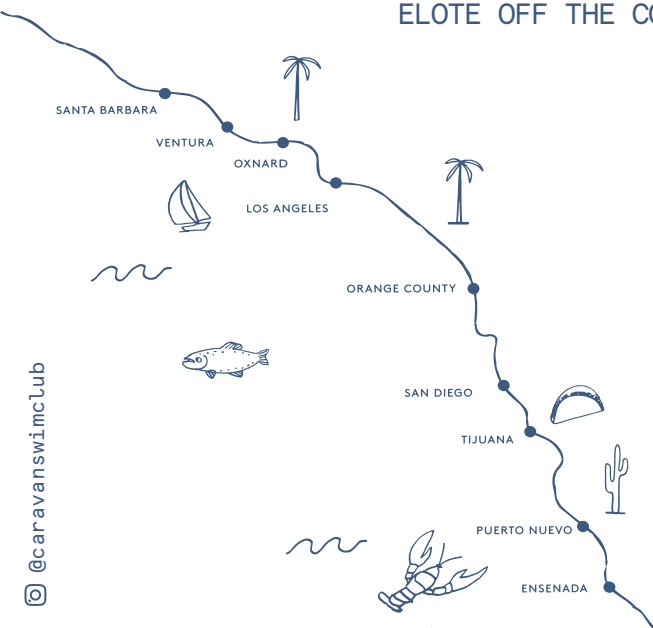
HANGER STEAK (gf) papaya marinade, roasted pepper, charred onion, fingerling potatoes, chimichurri sauce \$38

SIDES

RICE & BEANS (v,gf) 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 cheese, chili, lime \$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 \$18

KADEE'S SECRET

basil infused gin, aperol, strawberry, lemon \$17

AFTERNOON DELIGHT

thyme infused bourbon, peach bitters, maple \$17

POOLSIDE SPRITZ

vodka, st. germain, pomegranate, lemon, cava \$17

THE GETAWAY

rum, amaro montenegro, pineapple, lime, orgeat, bitters \$18

MARGARITAS

JUNE MARGARITA tequila blanco, dry curaçao, lime, agave \$17

SPICY PASSION FRUIT tequila blanco, chinola, passion fruit, lime, house-made fire bitters \$18

CUCUMBER MINT tequila blanco, dry curaçao, cucumber, mint, lime, orange \$18

SEASONAL FRUIT tequila blanco, dry curaçao, lime, seasonal fruit \$18

NO PROOF COCKTAILS

LA MARCIANA passion fruit, pineapple, lime, demerara \$12

SPA DAY cucumber, mint, lemon, lime \$12

NA THREE WEAVERS LAGER \$8

BREWS

ON DRAFT

SKYDUSTER DRY LAGER

5.0% abv, Los Angeles, CA \$9

HARLAND BREWING 'RUMBLER' HOPPED PALE ALE

5.5% abv, San Diego, CA \$9

CROWN & HOPS HAZY IPA

6.5% abv, Inglewood, CA \$9

EL SEGUNDO MAYBERRY IPA

7.2% ABV, El Segundo, CA \$9

CANS

THREE WEAVERS 'SEAFARER' 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

WINES

(n) = natural wine

SPARKLING

FIELD RECORDINGS (n) \$16/62

DRY HOPPED PET NAT CHARDONNAY | PASO ROBLES, CA

APRES SOL \$14/50

SPARKLING ROSÉ | EMILIA ROMAGNA, ITALY

ROSÉ & SKIN CONTACT

POOL PARTY X HOTEL JUNE \$15/50

GRENACHE & MOURVEDRE | PASO ROBLES, CA

PARADISE SPRINGS 'PINK ASH' \$16/60

GRENACHE & SYRAH ROSÉ | SANTA BARBARA, CA

LIEU DIT \$17/62

CABERNET FRANC | SANTA BARBARA COUNTY, CA

FIELD RECORDINGS 'SKINS' \$15/54

ORANGE BLEND | PASO ROBLES, CA

WHITE

TRESSOM WHITE X HOTEL JUNE (n) \$16/60

CHARDONNAY & ALIGOTE | VALLE DE GUADALUPE, BAJA

LIEU DIT \$17/62

SAUVIGNON BLANC | SANTA YNEZ VALLEY, CA

CADRE \$16/64

ALBARIÑO | SAN LUIS OBISPO, CA

CAMBRIA \$18/68

VIOGNIER | SANTA MARIA VALLEY, CA

RED

OBVIOUS WINES 'LIGHT & LIVELY' \$15/56

PINOT NOIR | CENTRAL COAST, CA

FERDINAND \$18/68

TEMPRANILLO | SIERRA FOOTHILLS, CA

LIEU DIT \$25/94

CABERNET SAUVIGNON | SANTA YNEZ VALLEY

SO FAR OUT \$15/58

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

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

ANYTIME SPRITZ

cranberry, lime, or yuzu

5% abv, 12oz, Los Angeles, CA \$8