



# LOCAL *Montecito* *brunch*

## Avocado Toast \$14

Sliced avocado, heirloom tomatoes, pickled shallots; topped with micro basil and ruby radish

## Crème de Noyaux French Toast \$19

Two slices of thick-cut bread served with house cultured butter, fresh berries, and strawberry rhubarb compote

## Granola + Yogurt Bowl \$15

Ocean Ranch Organics gluten-free granola, Greek yogurt, fresh berries, honey

- your choice of Vanilla Super Seed or Dark Chocolate Coffee Bean

## Chef Pastry of the Day \$7

Pastry served with seasonal preserves and house cultured butter

## Fruit Plate \$12

Stonefruit, berries, naval orange

## Veggie Frittata \$19

3 eggs, seasonal vegetables, cheddar cheese, creme fraiche; served with breakfast potatoes or a side of fruit

## Breakfast Burger \$26

One short rib/brisket blend patty, American Swiss, sharp cheddar, caramelized onions, bacon, fried egg, and fun sauce; served with breakfast potatoes or a side of fruit

## LOCAL Benedict \$23

Medium poached eggs, Serrano ham, arugula, housemade hollandaise, chives; option to sub smoked salmon or avocado, served with breakfast potatoes or a side of fruit

## Santa Barbara Hot Brown \$25

Sourdough bread, roasted turkey, thick cut Nueskes bacon, Farmer's Market tomatoes, sunny side up egg, topped with Mornay sauce; served with breakfast potatoes or a side of fruit

## 2 Egg Breakfast with Choice of Protein

2 eggs, breakfast potatoes, toast, and your choice of protein

- with avocado \$18
- with bacon \$20
- with Serrano ham \$22
- with smoked salmon \$24
- with 8oz Prime Hanger steak \$38

*For extra deliciousness, try adding any of the following to the dishes above:*

- sliced avocado \$4
- egg \$4
- bacon \$5
- smoked salmon \$8
- Serrano ham \$10
- breakfast potatoes \$4
- side of fruit \$7
- side of toast \$7

## All Day Favorites

### Oysters on the Half Shell 6/\$24 12/\$46

See server for selection.

### Jumbo Shrimp Cocktail \$25

Marie Rose sauce, cocktail sauce, lemon (gf)

### Korean Maple Glazed Chicken Wings \$14

Sesame crunch, pickled scallion ranch (gf)

### Blackened Fish Tacos \$25

Santa Barbara rock fish on corn tortillas with Baja crema, avocado, cabbage, pico de gallo, hot sauce; served with a side of rice (gf)

### Red Gem Caesar \$18

Red gem lettuce, whole anchovies, red onion, fried leeks, Caesar dressing, parmesan (gf)

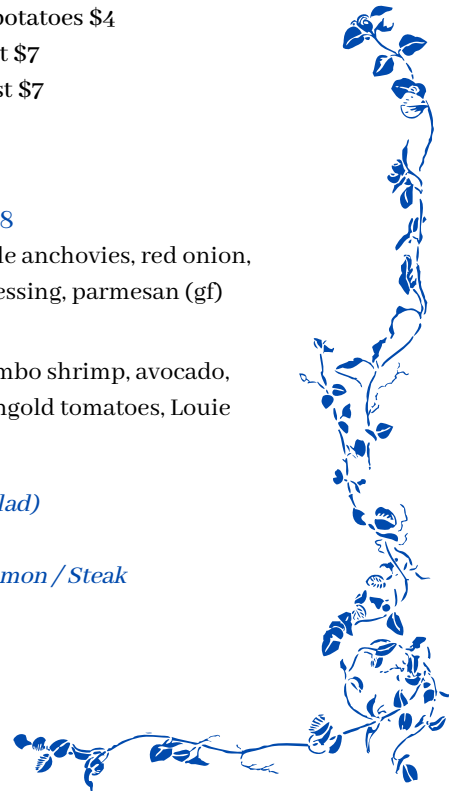
### Shrimp Louie \$28

Butter leaf lettuce, jumbo shrimp, avocado, bacon, sieved egg, Sungold tomatoes, Louie dressing (gf)

*(add protein to any salad)*

*\$10/\$11 / \$19 / \$22*

*Chicken/Shrimp / Salmon / Steak*





# WINE, BEER *and* Cocktails

## Boozy Brunch

**Bloody Mary \$15**  
Titos with housemade Bloody Mary mix; garnished with celery, lemon, and olives

**Rosé Sangria \$12**  
Dry rosé, Flor de Cana Rum, citrus, ginger liqueur

**French 1908 \$15**  
Empress 1908 gin, St. Germaine, lemon, prosecco

**LOCAL Lighthouse Iced Latte \$17**  
Brugal Anejo 12 Rum, coffee liqueur, Licor 43, Irish Cream, espresso, foam

**Mimosa or Prosecco \$12**  
Make it a mimosa! Your choice of:  
• orange juice • lemon blood orange  
• passionfruit elderflower • hibiscus lime

## Draft, Bottles, Cans

- Santa Barbara Brewing, Blonde Ale \$9
- Topa Topa, Spectro, Hazy IPA \$9
- Island Brew Co., Jubilee Scotch Ale \$9
- Captain Fatty's, Grapefruit Seltzer \$7
- Michelob Ultra \$6      Allagash White Ale \$8
- Bud Light \$6              Topa Topa Chief Peak \$7
- Bud Zero NA \$6          Stella Artois \$7
- Anchor Steam \$7

## Specialty Cocktails

**RHoM \$17**  
Titos vodka, St. Germain, Strega, lime, orgeat, raspberries, soda

**Goodland Lemon \$17**  
Titos vodka, Limoncello, ginger liqueur, mint

**Local Seltzer \$17**  
Titos vodka, Captain Fatty's grapefruit seltzer, lime, lemon, grapefruit

**Mike's Marg \$20**  
Augie's tequila, mezcal, Yellow Chartreuse, Cointreau, lime, lemon, celery bitters

**Hot off the Plancha \$17**  
Jalapeño infused Arette Blanco tequila, Gran Marnier, lime, Ancho Reyes, blood orange puree

**Hibiscus Paloma \$17**  
Arette tequila, Strega, grapefruit, lime, hibiscus, grapefruit soda

**Lilikoi Daquiri \$17**  
Flor de Cana rum, Velvet Falernum, lime, passionfruit puree, lemon, Myers rum float

**Coastline \$17**  
Aviation gin, Italicus, lime, lemon, basil, mint, Empress 1908 gin float

## Reds

- Pinot Noir, LOCAL by Paul Lato, Santa Barbara County, 2019 \$20 | \$78
- Pinot Noir, Scar of the Sea, Vino De Los Ranchos, Santa Maria Valley, 2021 \$15 | \$60
- Syrah, Sanguis, 'Optimus', Santa Ynez Valley, 2020 \$17 | \$65
- Red Blend (Grenache, Mourvedre, Cinsault, Syrah), Margerum, M5, Santa Barbara County, 2020 \$16 | \$60
- Cabernet Sauvignon, DAOU, Paso Robles, 2020 \$17 | \$65
- Cabernet Sauvignon, Silver Oak, Alexander Valley, Sonoma County, 2018 \$40 | \$160

## White, Rose, Orange

- Rose of Pinot Noir, LOCAL by Paul Lato, Santa Barbara County, 2021 \$12 | \$45
- Sauvignon Blanc, Grassini, Happy Canyon, 2021 \$15 | \$54
- Sancerre, Cave des Vins, Sancerre, France, 2020 \$18 | \$68
- Chardonnay, Liquid Farm, Santa Rita Hills, 2019 \$16 | \$60
- Chardonnay, LOCAL by Paul Lato, Santa Barbara County, 2019 \$20 | \$78
- Pinot Gris, Union Sacre, Arroyo Seco, 2021 \$16 | \$61
- Orange of Grenache Gris, Bonny Doon, Central Coast, 2021 \$12 | \$45

## Bubbles

- Prosecco, Luca Paretto, NV \$12 | \$45
- Champagne, Ayala, NV \$20 | \$78
- Sparkling Rose of Grenache, Dreamcote, Santa Barbara County, 2020 \$16 | \$61
- Champagne, Veuve Clicquot, La Grande Dame, 2012 \$70 | \$265