

DINNER SPECIALS



MONDAY

Acapulco Chicken ^{GF}

565 calories

all-natural 6 oz grilled chicken breast topped with avocado & jack cheese served with grilled tomatoes, steamed veggies, side of salsa fresca & 3 warm corn tortillas 16.75

Barramundi Chipotle Pasta (*Zoodle It!)

4 oz grilled barramundi served over linguine tossed with fresh spinach & mushrooms in a zesty chipotle cream sauce, served with garlic toast 17.00

*sub spaghetti with fresh spiraled zucchini noodles!

TAP TUESDAY

\$2 OFF
ALL
TAP **BEER**

Deluxe Taco Plate

served with choice of spanish or brown rice & black or refried beans

- 3 street tacos (chicken ^{GF}, carnitas ^{GF}, carne asada) 13.25
- 3 ground turkey 13.75 ^{GF}
- 3 baja style breaded cod 17.00
- 3 grilled barramundi 21.00

Carnitas Tostada

deep fried flour tortilla stuffed with tender carnitas, sauteed onions & tomatoes, topped with mixed greens, shredded cheese, fresh guacamole & sour cream 15.75

WINE WEDNESDAY

1/2 OFF
ALL **WINE**

Chicken Florentine ^{GF}

all-natural 6 oz chicken breast served over steamed spinach topped with pesto & mozzarella cheese, served with brown rice & sauteed veggies 16.75

Grilled Flank Steak

6 oz certified angus® flank steak topped with sauteed mushrooms & blue cheese crumbles served with mashed sweet potatoes & sauteed veggies 18.50

Ask your server about
the nightly Chef Special!

THURSDAY

Blackened Shrimp Tacos

blackened shrimp with shredded cabbage, pico de gallo & fresh avocado sauce in two warm flour tortillas, served with black beans & spanish rice 15.00

Olè Chicken Burrito Deluxe

tender seasoned chopped chicken breast, brown rice, black beans, shredded lettuce, mixed cheese, chopped jalapeños & pico de gallo wrapped in a grilled flour tortilla smothered with mild tomatillo sauce 14.25

FRIDAY

Blackened Chicken Pasta (*Zoodle It!)

all natural 6 oz blackened chicken breast on top of penne pasta tossed with sundried tomatoes, mushrooms, pesto sauce & fresh parmesan cheese served with garlic toast 16.75

*sub spaghetti with fresh spiraled zucchini noodles!

Fish n Chips

beer battered cod served with crispy french fries, coleslaw & tartar sauce 16.75

SATURDAY

Barramundi Pesto

8oz grilled barramundi served over pesto mashed potatoes topped with sauteed mushrooms, tomatoes & capers in white wine sauce, served with side a of steamed veggies & garlic toast 25.50

Merlot Flank Steak

6 oz certified angus® flank steak topped with crispy bacon, sauteed mushrooms & delicious merlot sauce served with mashed sweet potatoes & grilled veggies 18.50

SUNDAY

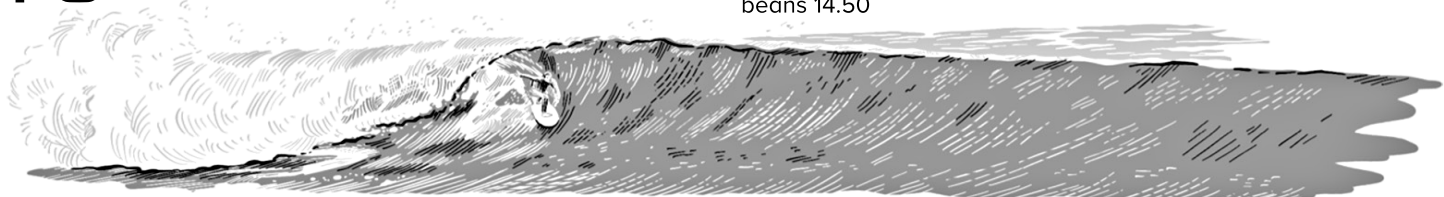
Chicken Stir-Fry ^{GF}

all-natural 6 oz teriyaki chicken chopped with fresh wok veggies served over choice of brown or white rice 14.75

Chicken Chile Verde Enchiladas ^{GF}

two enchiladas smothered with mild tomatillo sauce & topped with a dollop of sour cream served with spanish rice & black beans 14.50

f @eatgoodstuff





WINE

Rosé

2022 CAMPUGET TRADITION
COSTIERES DE NIMES,
RHONE, FRANCE
light and fresh pink color, fruity
taste of raspberries and
strawberries with
refreshing acidity
glass 9.00 | bottle 36.00

Chardonnay

FESS PARKER
SANTA BARBARA, CA
ripe apple, butter, lemon, and
melon perfectly balanced with
light, toasty oak on the palate
glass 9.50 | bottle 38.00

Sauvignon Blanc

BRANDER LOS OLIVOS,
SANTA BARBARA
bright, complex, and balanced
with aromas of dried straw and
orange blossoms with flavors of
melon and subtle tropical fruits
glass 12.00 | bottle 48.00

Pinot Grigio

CANTINA ZACCAGNINI 2021
ITALY, ABRUZZO, COLLINE
PESCARESI tropical fruit
bouquet and extremely
pleasant aromas on
the nose, leading to a fresh,
well-balanced wine
glass 11.00 | bottle 44.00

Pinot Noir J VINEYARDS

MULTI APPELLATION 2021
SONOMA, MONTEREY AND
SANTA BARBARA, CA
generous notes of red and
black cherry, ripe berries,
pomegranate and plum are
nicely layered with hints of
cocoa dust, earth and toast
glass 11.00 | bottle 44.00

Cabernet Sauvignon

J.LOHR PASO ROBLES, CA
big, juicy red-fruit flavors
infuse the palate while softly
textured tannins lead to a
long, gratifying finish
glass 9.50 | bottle 38.00



CRAFT

West Coast IPA BURNIN' DAYLIGHT

lomita, ca • ABV 7.0% • pint 8.50 | pitcher 23.50

Narblonde Blonde Ale BURNIN' DAYLIGHT

lomita, ca • ABV 5.0% • pint 7.00 | pitcher 19.00

Elevation 120 Pale Ale BURNIN' DAYLIGHT

lomita, ca • ABV 6.0% • pint 7.00 | pitcher 19.00

Corona Extra CORONA

mexico • ABV 4.6 % • bottle 6.50

Modelo Especial GRUPO MODELO

mexico • ABV 4.4 % • bottle 6.50



COCKTAILS

Bloody Mary

a salty-savory mixture of tomato, celery, olives,
bacon & a lemon slice 10.50

Mimosa

guava • mango • cranberry • orange 8.25



SPARKLING

Brut CHAMDEVILLE

france • glass 11.00 | bottle 34.00