

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 18.00

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 18.00

*sub spaghetti with fresh spiraled zucchini noodles! +2.00

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) 15.00
- 3 ground turkey 15.00 ^{GF}
- 3 baja style breaded cod 22.00
- 3 grilled barramundi 22.00

Carnitas Tostada

deep fried flour tortilla stuffed with tender carnitas, sauteed onions & tomatoes, topped with mixed greens, shredded cheese, fresh guacamole & sour cream 17.00

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 18.00

Grilled Flank Steak

6 oz certified angus® flank steak topped with sauteed mushrooms & blue cheese crumbles served with mashed sweet potatoes & sauteed veggies 21.00

Ask your server about the nightly Chef Special!

f @eatgoodstuff

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 17.00

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 16.50

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 18.00

*sub spaghetti with fresh spiraled zucchini noodles! +2.00

Fish n Chips

beer battered cod served with crispy french fries, coleslaw & tartar sauce 18.00

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 27.00

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 21.00

SUNDAY

Chicken Stir-Fry ^{GF}

all-natural 6 oz teriyaki chicken chopped with fresh wok veggies served over choice of brown or white rice 17.00

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 16.00





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 10.00 | bottle 38.00

Chardonnay

FESS PARKER
SANTA BARBARA, CA
*ripe apple, butter, lemon, and
melon perfectly balanced with
light, toasty oak on the palate*
glass 10.00 | 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 13.00 | bottle 50.00

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 12.00 | bottle 46.00

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 13.00 | bottle 50.00

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 11.00 | bottle 42.00



CRAFT

West Coast IPA BURNIN' DAYLIGHT
lomita, ca • ABV 7.0% • pint 9.00 | pitcher 25.00

Narblonde Blonde Ale BURNIN' DAYLIGHT
lomita, ca • ABV 5.0% • pint 7.50 | pitcher 21.00

PV Pilsner BURNIN' DAYLIGHT
lomita, ca • ABV 6.0% • pint 7.50 | pitcher 21.00

Pacifico CORONA
mexico • ABV 4.6 % • bottle 7.00

Modelo Especial GRUPO MODELO
mexico • ABV 4.4 % • bottle 7.00



COCKTAILS

Bloody Mary
a salty-savory mixture of tomato, celery, olives,
bacon & a lemon slice 12.00

Mimosa
guava • mango • cranberry • orange 9.00



SPARKLING

Brut CHAMDEVILLE
france • glass 10.00 | bottle 36.00