

A R R I V A L S

CALIFORNIA BOARD & BREAD

CA SOURCED MEATS &
GOURMET CHEESES
GRILLED CROSTINI
HOUSE MADE -
ACCOUTREMENTS 38

CRAFT MAC & CHEESE

PETITE SHELL PASTA | AGED GOUDA
RACLETTE | AGED PARMESAN
TOASTED PANKO 18

SAVANNAH CHICKEN TENDERS

SCRATCH HONEY MUSTARD
SPICED BBQ SAUCE
BEACH CITIES RANCH 20

MUY GOOD GUACAMOLE

V + GF

MADE TO ORDER
FIRE ROASTED SALSA
HAVE UH... CHIPS 18

TRES TACOS TICOS

WARM FLOUR TORTILLA
BLACKENED LOCAL WHITE FISH
COSTA RICAN LIZANO SLAW
CILANTRO | AVOCADO
QUESO FRESCO 24

AGUACHILE DE

CAMARRONES GF

SUSTAINABLY HARVESTED SHRIMP
FRESH LIME & CUCUMBER
SLICED RED ONION
CHILI PEPPER PUREE
HAVE UH ... CHIPS 18

GARLIC CHEESE BREAD

WARM MARINARA 16

ROCK THE CASBAH V

CREAMY HUMMUS
GARDEN TABOULEH
ZA'ATAR PITA BREAD
PERSIAN CUCUMBER 18

VEGAN FLAUTAS V

SPICED JACKFRUIT
NAPA CABBAGE
FLOUR TORTILLA
SMASHED AVOCADO
FRESH PICO DE GALLO
PICKLED RED ONION &
POBLANOS | CILANTRO
SALSA GUAJILLO 20

CHIMICHURRI

STEAK FRIES GF

GRILLED PRIME STEAK BITES
ARGENTINE CHIMICHURRI SAUCE
AVOCADO | PICO DE GALLO
AGED PARMESAN
FRESH CILANTRO 24

PESTO ALFREDO CHICKEN FLATBREAD*

CREAMY ALFREDO SAUCE | MOZZARELLA & FONTINA
PESTO MARINATED GRILLED CHICKEN
FRESH SPINACH & BASIL 24

SPICY SICILIAN FLATBREAD*

SPICED MARINARA SAUCE | MOZZARELLA & FONTINA
ALL- NATURAL PEPPERONI | CREMINI MUSHROOMS | RED ONION
SERRANO CHILE | SHAVED PARMESAN 26

TURKISH FIG & FUNGI FLATBREAD*

SCRATCH FIG TAPENADE
CREMINI MUSHROOMS
CARAMELIZED ONIONS
HERBED GOAT CHEESE
MICRO ARUGULA 22

PAN - SEARED EDAMAME

V + GF

FRESH GARLIC
SEA SALT
PONZU REDUCTION 12

KOREAN BARBEQUE FLATBREAD*

SLOW ROASTED PRIME BEEF
SAKE GOCHUJANG BARBEQUE SAUCE
MOZZARELLA & FONTINA
HOUSE KIMCHI | GREEN ONION
BEAN SPROUTS 24

SOUTHERN SEAFOOD CHOWDER

SHRIMP | SCALLOPS | CLAMS
CALAMARI
CUP 10 | BOWL 12

BLIND DATES GF

SMOKED BACON WRAPPED &
SAGE - GOAT CHEESE STUFFED 14

TOKYO TACOS

SOY PAPER
NORI SEAWEEED
SUSHI RICE | SPAM
FURIKAKE SEASONING

SOY PAPER
NORI SEAWEEED
SPICY TUNA | CRAB
SHRIMP TEMPURA

SWEET SOY
SRIRACHA AIOLI 20

AHI POKE NACHOS

SUSHI GRADE AHI TUNA
FRESH AVOCADO
SESAME - CITRUS SOY
NORI SEAWEEED
MICRO WASABI
WONTON CHIPS
SESAME SEEDS 26

PACIFIC PEPPERS

SPICY PACIFIC TUNA
CREAM CHEESE
STUFFED JALAPEÑO
TEMPURA FRIED
SWEET SOY
WASABI RANCH 12

BRUSSELS SPROUTS GF

DRUNKEN CRANBERRIES
GOAT CHEESE CRUMBLES
BALSAMIC DRIZZLE | HOUSE HERBS 12

GF CAULIFLOWER FLATBREAD CRUST 6

SIDE ORDERS

HOUSE HERB FRIES 9
ROSEMARY GARLIC PARM FRIES 11
GARDEN GREEN SALAD 12
ROASTED POBLANO CORNBREAD &
WHIPPED HONEY BUTTER 11
HAVE UH ... CHIPS WITH
FIRE - ROASTED SALSA & PICO 9
GRILLED BAGUETTE & BUTTER 4
WARM & CHEESY RANCH POTATOES 10



LOCALLY ACQUIRED

ALL DISHES ARE LOCATED RELATIVE TO

GLOBALLY INSPIRED

THE REGION FROM WHERE THEY ARE INSPIRED

M A I N P L A T E S

SALMON OF CAPISTRANO GF

PEPITA & BACON CRUSTED
GRILLED ASPARAGUS
CREAMED SPINACH & MUSHROOMS
MAPLE MISO GLAZE 38

THE BURGER OF BURGERS

ANGUS CHUCK 1/2 LB. PATTY
HOUSE KETCHUP | SHARP CHEDDAR
PICKLES | CARAMELIZED ONIONS
BUTTER LETTUCE | HEIRLOOM TOMATO
BRIOCHE BUN 24

*ADD 3 FOR BACON | AVOCADO | FRIED EGG
SUB GLUTEN FREE BUN 3*

PARISIAN PRIME SANDWICH

ROASTED PRIME BEEF | SAUTEED ONIONS & BELL PEPPERS
PEPPERJACK | HORSERADISH CREAM | CRISPY ONIONS
HOT AU JUS | ARTISAN ROLL 27

JAPANESE SOBA SALAD

V + GF

CHILLED SOBA NOODLES | SESAME CASHEW DASHI | SWEET SOY
CUCUMBER | GREEN ONION | CRISPY GOCHUJANG TOFU
PONZU MUSHROOMS | DAIKON RADISH 26

PASTA ESPAÑOLA

AL DENTE PAPPARDELLE | SPANISH CHORIZO | SAFFRON CREAM
GARDEN SPINACH | GOAT CHEESE | TOASTED PINE NUTS | PAPRIKA COULIS 28

THE SULTAN OF SALADS

MIXED GARDEN GREENS
CHILLED TABOULEH
PERSIAN CUCUMBER
CALIFORNIA FIGS
PICKLED RED ONION
ROASTED WALNUTS
CREAMY FETA DRESSING 20

SEOUL BOWL GF

GOCHUJANG GRILLED CHICKEN
RICE & QUINOA | ROMANESCO
AVOCADO | GARDEN CILANTRO
PICKLED POBLANO & RED ONION
SHITAKE MUSHROOMS
SNAP PEAS | SESAME SEEDS 30
ADD FRIED EGG 3

POKE TWO WAY SALAD

MIXED GREENS | CUCUMBER
PICKLED GINGER | AVOCADO
CRISP WONTONS | SESAME SEEDS
ORANGE SEGMENTS | MICRO WASABI
LILIKOI DRESSING 26

ÉL CÈSAR SALAD

FRESH ROMAINE
TOASTED PEPITAS
SMOKED CHILI -
CAESAR DRESSING
QUESO FRESCO
TOASTED PANKO
PICO DE GALLO
GUAJILLO BUTTER -
CROSTINI 18

CUBA VIEJA SANDWICH

SMOKED HAM | SHREDDED CUBAN BEEF
HAVARTI | HOUSE PICKLES
GRILLED MUSTARD & MAYO
MOJO DIPPER | ARTISAN ROLL 22
NO SUBSTITUTIONS PLEASE

NO LETTUCE SALAD V + GF

HEIRLOOM TOMATOES
SNAP PEAS | ASPARAGUS
CUCUMBER | CARROTS
BROCCOLINI | AVOCADO
RADISH | HERB VINAIGRETTE 18

BRAZILIAN STEAKHOUSE GF

MARINATED SLICED FLAT IRON STEAK
YUKON & YUCA GRATINADO
MOLHO DE ALHO
STEAMED BROCCOLINI 38

SOUTHWEST COBB SALAD GF

ROMAINE & ARUGULA | AVOCADO
HEIRLOOM TOMATOES | JICAMA
SMOKED BACON | CUCUMBERS | QUESO FRESCO
CAGE - FREE HARD BOILED EGG
CILANTRO | ROASTED CORN
CHIPOTLE BLEU CHEESE DRESSING 20

SURFLINER

WEEKLY EXPRESSION
OF OCEAN CREATION
M K T

BURGERS & SANDWICHES COME
WITH OUR HOUSE HERB FRIES.
GUESTS CAN SUBSTITUTE ROSE-
MARY PARM FRIES, CUP OF SOUP,
OR SIDE SALAD FOR \$3 MORE

ADD - ONS

SAVANNAH CHICKEN TENDERS 12
GRILLED CHICKEN BREAST 10
GRILLED SALMON 12
GRILLED FLAT IRON STEAK 14
GRILLED PRAWNS 12
OR MAKE IT BLACKENED!

“WOK THE WOK”

THAI CURRY CIOPPINO

SHRIMP | SCALLOPS | SALMON
RED THAI COCONUT CURRY TOMATO BROTH
LEMONGRASS | FRESH GINGER | CILANTRO
STEAMED RICE | CROSTINI 34

PACIFIC COAST

PRIME FILET 8oz GF

USDA PRIME BEEF TENDERLOIN
CABERNET DEMI - GLACE
POTATO AU GRATIN
GRILLED ASPARAGUS 52

AUSSIE VEGAN BURGER V

PEA BASED PATTY
VEGAN 1,000 ISLAND DRESSING
GRILLED RED ONION | GRILLED PINEAPPLE
CRISP BUTTER LETTUCE
TOASTED BUN 20

LOCALLY ACQUIRED

V = VEGAN | GF = GLUTEN FREE | ALL OF OUR OFFERINGS ARE MADE FROM SCRATCH AND ALL OF OUR INGREDIENTS ARE AS
LOCALLY SOURCED AS POSSIBLE. WE CONTRIBUTE 100% OF OUR TRACKSIDE GARDEN'S YIELD TO THE KITCHEN AND BAR.
TREVOR IS COMMITTED TO HAVING AN ENVIRONMENTALLY CONSCIENTIOUS RESTAURANT THAT SUPPORTS LOCAL AND
SUSTAINABLE FARMS, FISHERIES AND PURVEYORS. THIS INCLUDES AARON'S ORGANIC FARM OFF ORTEGA HIGHWAY!



GLOBALLY INSPIRED

OUR DROUGHT IS STILL REAL! WATER IS AVAILABLE PER GUEST REQUEST. PLEASE SPEAK TO A STAFF MEMBER REGARDING ANY
FOOD ALLERGIES. CONSUMING RAW MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE CHANCES OF A FOOD-
BORNE ILLNESS. WE KINDLY ASK YOU TO SIT BACK, RELAX AND ENJOY OUR FOOD, DRINKS AND SERVICE! CHEERS! SUMMER '23