



LIGHTHOUSE

Brunch

Starters

FILET CROSTINI*

Filet Mignon, Horseradish Sauce, Pickled Onions, Balsamic Drizzle, Baguette • 18.99

GRILLED ARTICHOKE

Two Pesto Grilled Artichoke Halves, Served with Balsamic Aioli & Garlic Aioli • 16.99 **GF**

COCONUT SHRIMP

Panko Coconut Battered Shrimp, Coconut Milk, Sweet Sambal Chili Sauce • 18.99

CRISPY CALAMARI

House-Made Marinara Sauce & Old Bay Seasoned Aioli • 18.99

LOBSTER MAC

Rotini, Mozzarella, Parmesan, Cheddar, Maine Lobster Meat, Roasted Breadcrumbs • 16.99

SEARED SCALLOP WONTONS*

Fried Wonton Shells, Avocado Mash, Gochujang Aioli, Cilantro • 24.99

MINI AHI TOSTADAS*

Ahi Tuna, Red Onions, Mango, Cilantro, Poke Sauce, Avocado, Chili Aioli • 23.99 **GF**

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 10.99

GARLIC STEAMED CLAMS*

White Wine, Garlic, Shallots, Chives, Garlic Bread • 26.99

PACIFIC OYSTERS*

Cocktail Sauce, Mignonette Sauce, Lemon, Mini Tabasco Bottle
Half Dozen • 24.99 Dozen • 48.99

Soups & Salads

HOUSE-MADE CLAM CHOWDER

Cup 6.99 / Bowl 10.99 / Bread Bowl 12.99

SOUP OF THE DAY

Chef’s Daily Creation • Cup 6.99 / Bowl 10.99

CAESAR SALAD

Romaine, Parmesan, House-Made Dressing, Roasted Breadcrumbs, Anchovies • 13.99
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

WEDGE SALAD

Hearts of Romaine, Bleu Cheese, Cherry Tomatoes, Bacon, Pickled Onions • 15.99 **GF**

JUMBO JARS

CAPTAIN’S SANGRIA

Lighthouse’s Special Blend of Red Wine, Juices & Fruits • 17

BUDDY’S BLOODY

R6 Gluten Free Vodka*, Housemade Mix, Salami & Vegetable Skewer • 19 Upgrade to Grey Goose + 4

MEZCAL “SMOKY” MARIA

Illegal Mezcal, House-Made Mix, Shrimp, Bacon & Jalapeno Skewer • 19

BALBOA RUM PUNCH

Orange Juice, Pineapple Juice, Lime, Grenadine, Malibu, Cruzan & Gosling Black Seal Rum • 19

TEQUILA SUNRISE PUNCH

Hornitos Plata, Orange Juice, Pineapple Juice, Grenadine • 19

Brunch Entrees

CLASSIC TWO EGG BREAKFAST*

Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast • 16.99

SEAFOOD OMELETTE

Lobster, Shrimp, Provolone, Salsa Verde, Avocado, Potatoes, Toast • 23.99

BACON, CHEDDAR & AVOCADO OMELETTE*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 18.99

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 17.99

CHICKEN & WAFFLES

House-Breaded Fried Chicken, Hot Honey, Bacon, Maple Syrup • 20.99

AVOCADO TOAST*

Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette • 17.99 Add Bacon +3, Smoked Salmon +8

BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Potatoes, Avocado Crema, Pico de Gallo • 16.99

LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 16.99

STEAK CHILAQUILES*

Flank Steak, Two Over Medium Eggs, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, House-Made Tortilla Chips, Guajillo Red Sauce or Salsa Verde • 23.99 **GF**

Avocado +2 Shrimp + 8

STEAK & EGGS*

6 oz. Skirt Steak, Two Eggs, Breakfast Potatoes, Toast • 25.99
Upgrade to Filet Mignon +10

Fruit bowl may be substituted for potatoes on any applicable item +\$2

Lunch Entrees

LOBSTER ROLL*

Warm Lobster, Garlic Butter, Fresh Cut Potato Chips, Served with Brown Butter • 28.99

FISH & CHIPS

House Battered Cod, French Fries, Tartar Sauce, Lemon • 19.99

MAHI MAHI TACOS*

Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Spring Salad • 22.99 **GF**

LIGHTHOUSE CLASSIC WAGYU BURGER*

Wagyu Beef Patty, House Dressing, Cheddar Cheese, Red Onions, Tomato, Pickles, Lettuce, Fries • 22.99

Vegan Burger Alternative with Gluten Free Bun +\$4 **V GF**

CRISPY CHICKEN SANDWICH

Spicy Slaw, Sambal Aioli, Pickles, Spring Salad, Fries • 18.99

TURKEY PESTO SANDWICH

Onions, Tomato, Mixed Greens, Provolone, Spring Salad, Fries • 17.99

RIBEYE FRENCH DIP

Sliced Ribeye, Provolone, Horseradish Aioli, Au Jus, Fries • 19.99

THAI STEAK SALAD*

Kale, Napa Cabbage, Arugula, Ginger Marinated Skirt Steak, Green Onions, Carrots, Thai Dressing • 22.99

V=VEGAN GF=GLUTEN-FREE



Cocktails

BOMBAY BERRY-TINI

Bombay Bramble Gin, Muddled Raspberry and Blackberry, Lime Juice, Honey, Blackberry Simple • 14

ESPRESSO MARTINI

Grey Goose, Kahlua, Irish Cream, Freshly Brewed Espresso, Sugar Rim • 17

LAVENDER LEMON DROP

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 17

WATERMELON BREEZE

Grey Goose Essences Watermelon & Basil, Fresh Watermelon Juice, Lime, Agave • 16

MEZCAL PINEAPPLE SOUR*

Illegal Mezcal, Pineapple, Lime Juice, Agave, Egg Whites, Bitters • 15

MARINA MAI TAI

Light Rum, Pineapple, Lime Juice, Orgeat, Topped with Gosling Black Seal • 14

STRAWBERRY MOJITO

Rum, Strawberries, Mint, Lime Juice, Simple Syrup, Soda Water • 14

DRAGONFLY

Butterfly Flower Infused Tequila, Plum, Lime Juice, Agave • 15

CADILLAC MARGARITA

Patron Tequila, Fresh Squeezed Lime, Agave, Grand Marnier • 17

SPICY MANGO MARGARITA

Casamigos Tequila, Lime, Agave, Jalapeño Juice, Chamoy, Mango Puree • 16

OCHO PALOMA

Tequila Ocho Plata, Grapefruit Juice, Lime Juice, Agave, Soda • 16

MANGO CHILI PUNCH

Bacardi Chili Mango Rum, Pineapple Juice, Agave, Lime, Chamoy • 15

Mocktails

PACIFIC PUNCH

Orange, Pineapple, Lime, Grenadine, Sprite • 10

BLACKBERRY LEMONADE

Blackberry Simple, Lemon, Agave, Soda • 10

WATERMELON BASIL REFRESHER

Watermelon Juice, Basil, Lime, Agave, Soda • 10

Whiskey Cocktails

OLD FASHIONED • MANHATTAN • WHISKEY SOUR*
IRISH MULE • GODFATHER

Frozen Cocktails

PIÑA COLADA

Light & Dark Rum, Pineapple, Coconut, Cane Sugar • 12

MANGO MARGARITA

Olmec Altos Plata, Mango, Cane Sugar, Lime • 12

FROZEN MANGONADA

Mango, Chamoy, Lime, Lemon, Agave, Tamarind Straw • 12

RASPBERRY LAVA FLOW

Raspberry Puree, Light Rum, Pineapple, Coconut, Cane Sugar • 12

Hard Seltzer, Kombucha, Cider

BREWERY X HARD SELTZER • 7

Huckleberry or Watermelon Lime 5%

BOOCHCRAFT KOMBUCHA • 7

Grapefruit Hibiscus 7%

KYLA KOMBUCHA 16 oz • 9

Lavender Lemonade 6.5%

BIVOUAC CIDER • 7

San Diego Jam Blackberry 6%

Mimosa Brunch!

\$17.95 PER PERSON with purchase of a Brunch Entrée

Limit 4 Drinks per Person. We Reserve the Right to Limit Consumption.
Please Drink Responsibly. Limit One Hour and 30 Minutes.

Wines

Sparkling

GAMBINO BRUT	Italy	9/38
VAL D’OCA PROSECCO	Italy	10/38
CHARLES LAFITTE ROSE	Champagne, France	12/46
MOET & CHANDON	Imperial Brut, France 375ml. (Half Bottle)	68
VEUVE CLICQUOT BRUT	Reims, France	135

Rose

COTE DES ROSES	France	16/62
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Chardonnay

LIGHTHOUSE SELECT BY MONDAVI	California	11
FERRARI CARANO	Sonoma County	13/50
DUCKHORN	Napa Valley	54
ENROUTE	“Reinette”, Russian River Valley	88
SEA SMOKE	Sta. Rita Hills	120

Sauvignon Blanc

CHATEAU STE. MICHELLE	Horse Heaven Hills, Washington	12/46
KIM CRAWFORD	Marlborough, NZ	16/62

Pinot Gris

ACROBAT	Oregon	15/58
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Pinot Noir

EOS	Paso Robles	12/46
MEIOMI	California	14/54
THE FOUR GRACES	Willamette Valley, Oregon	58
KEN BROWN	Sta. Rita Hills	98
SEA SMOKE	“Ten”, Sta. Rita Hills	170
SEA SMOKE	“Southing”, Sta Rita Hills	180

Other Reds

PURPLE COWBOY	“Tenacious Red”, Red Blend, Paso Robles	11/42
DECOY BY DUCKHORN	Merlot, Napa Valley	13/50
CATENA	Malbec, Mendoza, Argentina	14/54
HERESIE CORBIERES BY GERARD BERTRAND	GSM, France	16/70
ZOBÉTO	“Dizziness of Freedom”, Syrah Blend, Paso Robles	17/66
GHOST BLOCK	Zinfandel, Napa Valley	62
VILLA PEREIRE	“L’Eclat”, Bordeaux, France	68

Cabernet

LIGHTHOUSE SELECT BY MONDAVI	California	12
H3	Horse Heaven Hills, Washington	13/50
SERIAL BY JOHN ANTHONY	Paso Robles	17/66
NAPA CELLARS	Napa Valley	61
JUSTIN	Paso Robles	78
CAYMUS	Napa Valley, 375ml (Half Bottle)	85
CHIMNEY ROCK	Napa Valley	118
JAYSON BY PAHLMAYER	Napa Valley	126

Beers

Craft on Draft

ARTIFEX Show Me Your Roots • 8

Blonde 4.5%

BOOTLEGGERS Palomino Pale Ale • 8

American Pale Ale 5.5%

BREWERY X Dictionary Roulette • 9

Hazy IPA 7.4%

THREE WEAVERS Gigaton • 10

Double IPA 9.2%

Bottled or Canned

STELLA ARTOIS • 7

Lager 5.0%

SHINER Bock • 7

American Dark Lager 4.4%

STONE Buenaveza • 7

Salt & Lime Lager 4.7%

NORTH COAST Blue Star • 7

Wheat Beer 4.5%

ELYSIAN BREWING Space Dust • 8

IPA 8.2%

SMOG CITY Seasonal 16oz • 10

Hazy IPA Series

WHISKEY	BOURBON	VODKA	TEQUILA	
Jameson	Larceny Small Batch	R6 (Gluten Free)	Olmecca Altos Plata	Patrón El Cielo
High West Rye	Balcones Texas Pot Still	Deep Eddy	Hornitos	Patrón El Alto
Michter's Rye	Maker's Mark	Ketel One	Patrón Silver	Clase Azul
Hibiki Harmony	Bib & Tucker 6 yr.	Absolut Elyx	Tequila Ocho Plata	Reposado
Knob Creek Rye 7 yr.	Angel's Envy	Grey Goose	Casamigos Blanco	Don Julio 1942
	Heaven Hill Bottled in Bond 7 yr.		Tequila Ocho Anjeo	
SCOTCH	Jefferson's Ocean "Aged at Sea"		Codigo Reposado	
Glenlivet 12 yr.	Booker's		Codigo Cristalino	
Dalmore 12 yr.	Jefferson's Marian McLain			
	Old Fitzgerald 10 yr.			

*Upgrades or substitution of liquor or ingredients may modify dietary information. Consuming raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Lighthouse uses pasteurized eggs in cocktails made with eggs.