



COCKTAILS

MARINA MAI TAI	14
Light Rum, Pineapple, Orgeat, Lime, Dark Rum Float	
STRAWBERRY MOJITO	14
Rum, Strawberries, Mint, Lime, Simple Syrup	
THE CLASSIC MARTINI	15
Vodka or Gin, Vermouth, Bleu Cheese Stuffed Olive	
STRAWBERRY BRULÉE DAIQURI	15
Rum, Strawberries, Lemon, Lime	
LAVENDER LEMON DROP	17
Citrus Vodka, Lavender, Lemon, Simple Syrup	
WATERMELON MARTINI	17
Deep Eddy Vodka, Watermelon, Basil, Lime, Agave	
ESPRESSO MARTINI	17
Vodka, Espresso, Irish Cream, Kalúha,	
LEMON THYME GIN & TONIC	15
Bombay Sapphire, Lemon, Tonic, Thyme Sprig	
CADILLAC MARGARITA	17
El Tesoro Blanco*, Lime, Agave, Grand Marnier	
SPICY MANGO MARGARITA	16
G4* Tequila, Mango, Lime, Agave, Chamoy	
PINEAPPLE MEZCAL MARGARITA	15
Mezcal, Pineapple, Lime, Agave	
OCHO PALOMA	16
Tequila Ocho Plata*, Grapefruit, Lime, Agave, Soda	
CUCUMBER JALAPEÑO MARGARITA	15
Tequila, Cucumber, Jalapeño, Lime, Orange, Agave <i>Like it Smoky? Try it with Mezcal!</i>	

WHISKEY COCKTAILS

OLD FASHIONED • MANHATTAN • WHISKEY SOUR¹
IRISH MULE • GODFATHER • BOURBON MARGARITA

FROZEN COCKTAILS

PIÑA COLADA	12
Light & Dark Rum, Pineapple, Coconut, Cane Sugar	
MANGO MARGARITA	12
Tequila, Mango, Lime, Cane Sugar	
FROZEN MANGONADA	12
Tequila, Mango, Lemon, Lime, Agave, Chamoy, Tamarind Straw	
RASPBERRY LAVA FLOW	12
Rum, Raspberry Purée, Pineapple, Coconut, Cane Sugar	

HARD SELTZER, KOMBUCHA, CIDER

BREWERY X HARD SELTZER	7
Huckleberry or Watermelon Lime 5%	
KYLA KOMBUCHA 16 oz	9
Lavender Lemonade 6.5%	
BIVOAC CIDER	7
San Diego Jam Blackberry 6%	

MOCKTAILS

PACIFIC PUNCH	10
Orange, Pineapple, Lime, Grenadine, Sprite	
BLACKBERRY LEMONADE	10
Blackberry Simple, Lemon, Agave, Soda	
WATERMELON BASIL REFRESHER	10
Watermelon Juice, Basil, Lime, Agave, Soda	
GINGER MINT SPARKLER	10
Lime, Mint, Pineapple, Ginger Ale	

Brunch Mimosa Pitcher

\$15.95 PER PERSON with purchase of a Brunch Entrée

Select One Juice per Carafe: Classic, Mango, Pineapple, Grapefruit.
Cafare Provides Four Glasses per Person.
Limit 4 Drinks per Person. We Reserve the Right to Limit Consumption.
Please Drink Responsibly. Limit 90 Minutes.



Specialty Mimosas by the Glass

TROPICAL PARADISE Sparkling Wine, Guava, Pineapple, and Orange Juices, Coconut Rum	12
SUPER BLOOM Sparkling Wine, Lavender, Blood Orange	11
HAWAIIAN Sparkling Wine, Coconut Rum, Pineapple Juice	12
BLACKBERRY MINT Sparkling Wine, Blackberries, Mint	11
SUNRISE Sparkling Wine, Tequila, Orange Juice, Grenadine	12
ELDERFLOWER GUAVA Sparkling Wine, Elderflower Liquor, Guava Nectar	12

WINES

Sparkling

GAMBINO BRUT Italy	9/38
VAL D'OCA PROSECCO Italy	10/39
CHARLES LAFITTE ROSE Champagne, France	12/46
MOET & CHANDON Imperial Brut, France 375ml. (Half Bottle)	68
VEUVE CLICQUOT Brut, Reims, France	98

Rose

COTE DES ROSES France	16/57
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Chardonnay

DELOACH HERITAGE RESERVE California	11/42
FERRARI CARANO Sonoma County, CA	13/48

Other White Wines

CHATEAU STE. MICHELLE Sauvignon Blanc, Washington	12/46
KIM CRAWFORD Sauvignon Blanc, Marlborough, NZ	16/57
ROCOCO "Own Rooted", Chenin Blanc, Paso Robles, CA	14/50
ACROBAT Pinot Gris, Oregon	15/52

Pinot Noir

EOS Paso Robles, CA	12/46
MEIOMI California	14/50

Other Reds

PURPLE COWBOY "Tenacious Red", Red Blend, Paso Robles, CA	11/42
DECOY BY DUCKHORN Merlot, Napa Valley, CA	13/48
CATENA Malbec, Mendoza, Argentina	14/50
HERESIE CORBIERES BY GERARD BERTRAND GSM, France	16/57
ZOBÉTO "Dizziness of Freedom", Syrah Blend, Paso Robles, CA	17/66

Cabernet

DELOACH HERITAGE RESERVE California	12/46
ANCIENT PEAKS Paso Robles, CA	13/48
SERIAL BY JOHN ANTHONY Paso Robles, CA	15/52
PIUS Paso Robles, CA	15/57
PRECISION "Method", Napa Valley, CA	16/57
CROWN POINT "Relevant", Happy Canyon, CA	20/74

BEERS

Local 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%	
CORONADO BREWING Big Weekend	10
Double IPA 8.8%	

Bottled or Canned

STELLA ARTOIS	7
Lager 5.0%	
SHINER Bock	7
American Dark Lager 4.4%	
TOPA TOPA Dos Topas	7
Lager 4.5%	
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	
RATIONALE BREWING	7
Non Alcoholic Mexican Lager	

WHISKEY

Jameson
High West Rye
Michter's Rye
Heaven Hill Grain to Glass Rye
Hibiki Harmony
Knob Creek Rye 7 yr.

BOURBON

Larceny Small Batch
Balcones Texas Pot Still
Maker's Mark
Bib & Tucker 6 yr.
Angel's Envy
Baby Jane
Jefferson's Ocean "Aged at Sea"
Heaven Hill Grain to Glass
Heaven Hill Grain to Glass Wheated

Booker's
Heaven Hill BIB 7 yr.
Jefferson's Marian McLain
Old Fitzgerald 10 yr.

SCOTCH

Glenlivet 12 yr.
Johnnie Walker Black
Dalmore 12 yr.

VODKA

R6 (Gluten Free)
Deep Eddy
Ketel One
Absolut Elyx
Grey Goose

GIN

Bombay Sapphire
Nolet's Silver
Monkey 47

TEQUILA

Olmeqa Altos Plata
JAJA
Tequila Ocho Plata*
El Tesoro Blanco*
G4*

Tequila Ocho Añejo*
Codigo 1530 Reposado*
Codigo 1530 Cristalino*
Clase Azul Reposado
Don Julio 1942

*100% Blue Agave, Certified Additive Free

10 LIGHTHOUSE

Brunch

Starters

GARLIC BREAD

Toasted French Bread with Garlic Herb Butter • 10

BLISTERED SHISHITO PEPPERS

Garlic, Lemon, Olive Oil, Soy Sauce • 14 GF

HEAVENLY MUSHROOMS

Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry • 17

FIRE GRILLED ARTICHOKE

Pesto Grilled Artichoke with Garlic Aioli • 17 GF

SRIRACHA GINGER CHICKEN WINGS

Ginger Sriracha Glaze, Served with Chipotle Ranch • 20

HOLY COW*

Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice • 24

SHRIMP COCKTAIL*

Spicy Cocktail Sauce, Avocado, Onions, Cilantro, Tortilla Chips • 19 GF

CRISPY CALAMARI

Lightly Fried, Arugula Salad, Pesto Ranch • 19

SEARED AHI TACOS*

Wonton Shell, Asian Slaw, Avocado, Sriracha Aioli • 21

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 11

Soups & Salads

NEW ENGLAND CLAM CHOWDER

A Rich and Creamy Family Recipe
Cup 8 / Bowl 12 / Bread Bowl 14

GAZPACHO

Zesty Tomato, Cucumber, Bell Pepper Purée, Served with Garlic Bread
Cup 8 / Bowl 12

CAESAR SALAD*

Hearts of Romaine, Anchovies, Garlic Breadcrumbs, Parmesan • 15
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

GRILLED CHICKEN & APPLE SALAD

Romaine, Pecans, Apple, Bleu Cheese, Cranberries, Apple Cider Vinaigrette • 23 GF

SEARED AHI SALAD*

Blackened Ahi Tuna, Cabbage, Green Onions, Carrots, Sesame Seeds, Fried Chow Mein, Sesame Chili Vinaigrette • 29

Breakfast Entrees

CLASSIC TWO EGG BREAKFAST*

Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast • 18

SEAFOOD OMELETTE

Lobster, Shrimp, Provolone, Salsa Verde, Avocado, Potatoes, Toast • 25

BACON, CHEDDAR & AVOCADO OMELETTE*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 20

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 19

CHICKEN & WAFFLES

House-breaded Fried Chicken, Hot Honey, Bacon, Maple Syrup • 22

AVOCADO TOAST*

Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette • 19 Add Bacon +3, Smoked Salmon +8

BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Potatoes, Avocado Crema, Pico de Gallo • 18

LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 18

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 • 25 GF Avocado +2 Shrimp +8

STEAK & EGGS*

6 oz. Skirt Steak, Two Eggs, Breakfast Potatoes, Toast • 27
Upgrade to Filet Mignon +10

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

Lunch Entrees

LOBSTER ROLL*

Warm Maine Lobster with Drawn Butter, House-made Potato Chips • 34

FISH & CHIPS

House-battered Cod, Lighthouse Fries, Tartar Sauce, Lemon • 21

MAHI MAHI TACOS*

Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Spring Salad • 23 GF

SEARED AHI TUNA SANDWICH*

Blackened Ahi, Poke Slaw, Pickled Onions, Avocado, Spring Salad, Lighthouse Fries • 29

WAGYU BOURBON BURGER*

Grilled Onions, Bourbon Bacon Jam, Muenster Cheese, Avocado, Arugula, Pickles, Spring Salad, Lighthouse Fries • 26

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

BRAZILIAN STEAK SANDWICH*

Sliced New York Steak, Chimichurri, Onions, Tomato, Arugula, Spring Salad, Lighthouse Fries • 29

CRISPY CHICKEN SANDWICH

Spicy Slaw, Sambal Aioli, Pickles, Spring Salad, Lighthouse Fries • 24

SABATINO'S ORIGINAL SAUSAGE ROLL

Spiced Sausage, Onions, Peppers, Marinara Sauce, French Roll, Spring Salad, Lighthouse Fries • 20

PISTACHIO PASTA RIGATONI

Cherry Tomatoes, Olive Oil, Garlic, Basil, Parmesan • 28



JUMBO JARS

CAPTAIN'S SANGRIA • 18

Lighthouse's Special Blend of Red Wine, Juices & Fruits

BUDDY'S BLOODY • 19

"A Tribute to Newport's Legendary Lifeguard" R6 Gluten Free Vodka, Housemade Mix, Salami & Vegetable Skewer Upgrade to Grey Goose + 4

LEMON BERRY CRUSH • 19

Vodka, Lemon Juice, Raspberries, Blackberry, Simple Syrup, Soda

GF=GLUTEN-FREE

Entrée Split Charge \$4. An 18% automatic gratuity will be added to parties larger than 6. The Lighthouse utilizes produce, meat, poultry & fish that come from farms, ranches & fisheries guided by principles of sustainability. *Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Weight notation based on pre-cooked weight of product. Lighthouse may provide gluten-free and/or vegan items at times, yet please be advised that the restaurant's kitchen is not gluten-free or vegan. \$20 Dessert fee will be charged for desserts brought into the restaurant.

10 LIGHTHOUSE

STARTERS

GARLIC BREAD <i>Toasted French Bread with Garlic Herb Butter</i>	10
BLISTERED SHISHITO PEPPERS <i>Garlic Aioli, Lemon, Olive Oil, Soy Sauce</i> GF	14
HEAVENLY MUSHROOMS <i>Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry</i>	17
FIRE GRILLED ARTICHOKES <i>Pesto Grilled Artichokes with Garlic Aioli</i> GF	17
SRIRACHA GINGER CHICKEN WINGS <i>Ginger Sriracha Glaze, Served with Chipotle Ranch</i>	20
HOLY COW!* <i>Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice</i>	24
SEARED AHI TACOS* <i>Wonton Shell, Asian Slaw, Avocado, Sriracha Aioli</i>	21
SHRIMP COCKTAIL* <i>Spicy Cocktail Sauce, Avocado, Onions, Cilantro, Tortilla Chips</i> GF	19
CRISPY CALAMARI <i>Lightly Fried, Arugula Salad, Pesto Ranch</i>	19

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER <i>A Rich and Creamy Family Recipe</i>	Cup 8 Bowl 12 Bread Bowl 14
GAZPACHO <i>Zesty Tomato, Cucumber, Bell Pepper Purée, Garlic Bread</i>	Cup 8 Bowl 12
CAESAR SALAD <i>Hearts of Romaine, House-made Dressing, Anchovies, Garlic Breadcrumbs, Parmesan</i>	15 <i>Add Steak +6 • Salmon +6 • Chicken +5</i>
THE BLEU WEDGE <i>Iceberg, House-made Bleu Cheese Dressing, Bacon, Onion, Tomatoes, Bleu Cheese Crumbles</i> GF	15
GRILLED CHICKEN & APPLE SALAD <i>Romaine, Pecans, Apple, Bleu Cheese, Cranberries, Apple Cider Vinaigrette</i>	23
SEARED AHI SALAD* <i>Blackened Ahi Tuna, Cabbage, Green Onions, Carrots, Sesame Seeds, Fried Chow Mein, Sesame Chili Vinaigrette</i>	29

SANDWICHES

SABATINO'S ORIGINAL SAUSAGE ROLL <i>Spiced Sausage, Onions, Peppers, Marinara Sauce, French Roll, Spring Salad, Lighthouse Fries</i>	20
WAGYU BOURBON BURGER* <i>Grilled Onions, Bourbon Bacon Jam, Muenster Cheese, Arugula, Avocado, Pickles, Spring Salad, Lighthouse Fries</i> ...	26
SEARED AHI TUNA SANDWICH* <i>Blackened Ahi, Poke Slaw, Pickled Onions, Avocado, Spring Salad, Lighthouse Fries</i>	29
CRISPY CHICKEN SANDWICH <i>Spicy Slaw, Sambal Aioli, Pickles, Spring Salad, Lighthouse Fries</i>	24
BRAZILIAN STEAK SANDWICH* <i>Sliced New York Steak, Chimichurri, Onions, Tomato, Arugula, Spring Salad, Lighthouse Fries</i>	29
LOBSTER ROLL* <i>Warm Maine Lobster with Drawn Butter, House-made Potato Chips</i>	34

ENTRÉES

PAN SEARED SALMON* <i>Served with Asparagus, Oyster Mushrooms, Herb Beurre Blanc</i>	37
SCAMPI PRIMAVERA* <i>Fresh Linguini, Shrimp, Alfredo Sauce, Parmesan, Zucchini, Carrots</i>	32
BUDI'S BUTTER FISH* <i>Miso Marinated Butter Fish, Baby Bok Choy, Jasmine Rice</i> GF	38
BLACKENED MAHI MAHI* <i>Citrus Beurre Blanc, Jasmine Rice, Grilled Vegetables</i> GF	38
CHICKEN PICCATA <i>Pan-seared Chicken Cutlets, Linguini Pasta, Mushrooms, Zesty Lemon Butter Sauce, Capers and a Hint of Garlic</i>	29
PISTACHIO PESTO RIGATONI <i>Cherry Tomatoes, Olive Oil, Garlic, Basil, Parmesan</i>	28
FILET PEPPER STEAK* <i>Grilled Filet Mignon, Green Peppercorn Sauce, Mashed Potatoes, Asparagus</i> GF	48
BRAISED SHORT RIB PASTA <i>Pappardelle Pasta, Carrots, Celery, Red Wine Reduction</i>	37

GF=GLUTEN-FREE

SIGNATURE COCKTAILS

MARINA MAI TAI Light Rum, Pineapple, Orgeat, Lime, Dark Rum Float	14
STRAWBERRY MOJITO Rum, Strawberries, Mint, Lime, Simple Syrup	14
STRAWBERRY BRULÉE DAIQUIRI Rum, Strawberries, Lemon, Lime	15
LAVENDER LEMON DROP Citrus Vodka, Lavender, Lemon, Simple Syrup	17
WATERMELON MARTINI Deep Eddy Vodka, Watermelon, Basil, Lime, Agave.	17
ESPRESSO MARTINI Vodka, Espresso, Irish Cream, Kahlúa.	17
LEMON THYME GIN & TONIC Bombay Sapphire, Lemon, Tonic, Thyme Sprig	15
CADILLAC MARGARITA El Tesoro Blanco*, Lime, Agave, Grand Marnier.	17
SPICY MANGO MARGARITA G4* Tequila, Mango, Lime, Agave, Chamoy	16
PINEAPPLE MEZCAL MARGARITA Mezcal, Pineapple, Lime, Agave	15
OCHO PALOMA Tequila Ocho Plata*, Grapefruit, Lime, Agave, Soda	16
CUCUMBER JALAPEÑO MARGARITA Tequila, Cucumber, Jalapeño, Lime, Orange, Agave, Like It Smokey? Try it with Mezcal	15

CLASSIC COCKTAILS

OLD FASHIONED Larceny Bourbon, Sugar, Bitters, Luxardo Cherry, Orange Peel, Barrel-Aged Maple	17
MANHATTAN Michter's Rye, Sweet Vermouth, Bitters, Luxardo Cherry.	17
THE CLASSIC MARTINI Vodka or Gin, Vermouth, Bleu Cheese Stuffed Olive	15
NEGRONI Nolet's Silver, Campari, Vermouth, Orange Peel.	16
GODFATHER Scotch & Amaretto.	16

Beers

LOCAL CRAFT ON DRAFT

ARTIFEX SHOW ME YOUR ROOTS Blonde 4.5%.	8
BOOTLEGGERS PALOMINO PALE ALE American Pale Ale 5.5%.	8
BREWERY X DICTIONARY ROULETTE Hazy IPA 7.4%.	9
CORONADO BREWING BIG WEEKEND Double IPA 8.8%.	10

BOTTLED OR CANNED

STELLA ARTOIS Lager 5.0%.	7
SHINER BOCK American Dark Lager 4.4%.	7
TOPA TOPA DOS TOPAS Lager 4.5%.	7
NORTH COAST BLUE STAR Wheat Beer 4.5%.	7
ELYSIAN BREWING SPACE DUST IPA 8.2%.	8
SMOG CITY ROTATING SEASONAL 16oz Hazy IPA Series	10
RATIONALE BREWING Mexican Lager (Non-Alcoholic)	7

HARD SELTZER, KOMBUCHA, CIDER

BREWERY X HARD SELTZER Huckleberry or Watermelon Lime 5%.	7
KYLA KOMBUCHA 16 oz Lavender Lemonade 6.5%.	9
BIVOUC CIDER San Diego Jam Blackberry 6%.	7

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
GINGER MINT SPARKLER Lime, Mint, Pineapple, Ginger Ale.	10

WINES

SPARKLING

GAMBINO BRUT Italy	9/38
VAL D'OCA PROSECCO Italy	10/39
CHARLES LAFITTE ROSE CHAMPAGNE France	12/46
MOET & CHANDON IMPERIAL BRUT France 375ml. (Half Bottle)	68
VEUVE CLICQUOT BRUT Reims, France.	98

ROSÉ

COTE DES ROSES France	16/57
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CHARDONNAY

DELOACH HERITAGE RESERVE California.	11/42
FERRARI CARANO Sonoma County, CA	13/48
DUCKHORN Napa Valley, CA	54
ZOTO Sta. Rita Hills, CA	14/50
SEA SMOKE Sta. Rita Hills, CA	95

OTHER WHITES

CHATEAU STE. MICHELLE SAUVIGNON BLANC Washington.	12/46
KIM CRAWFORD SAUVIGNON BLANC Marlborough, NZ	16/57
ROCOCO "OWN ROOTED" CHENIN BLANC Paso Robles, CA	14/50
ACROBAT PINOT GRIS Oregon	15/52

PINOT NOIR

EOS Paso Robles, CA.	12/46
MEIOMI California	14/50
THE FOUR GRACES Willamette Valley, OR	58
ZOTO Sta. Rita Hills, CA	16/57
SEA SMOKE "TEN" Sta. Rita Hills, CA	95
SEA SMOKE "SOUTHING" Sta. Rita Hills, CA	100

OTHER REDS

PURPLE COWBOY "TENACIOUS RED" Red Blend, Paso Robles, CA.	11/42
DECOY BY DUCKHORN MERLOT Napa Valley, CA	13/48
CATENA MALBEC Mendoza, Argentina	14/50
ZOBÉTO "DIZZINESS OF FREEDOM" Syrah Blend, Paso Robles, CA.	17/66
HERESIE CORBIERES GSM France.	18/68
PIRATE TREASURED "LA SIRENA" Napa Valley, CA	77
VILLA PEREIRE "L'ÉCLAT" Bordeaux, France	59
LAW ESTATES "AUDACIOUS" Red Blend, Paso Robles, CA	98
SAXUM "BROKEN STONES" Covée, Paso Robles, CA.	160

CABERNET

DELOACH HERITAGE RESERVE California.	12/46
ANCIENT PEAKS Paso Robles, CA	13/48
SERIAL BY JOHN ANTHONY Paso Robles, CA.	14/50
PIUS Paso Robles, CA.	16/57
PRECISION "METHOD" Napa Valley, CA	16/57
CROWN POINT "RELEVANT" Happy Canyon, CA	20/74
JUSTIN Paso Robles, CA	62
CAYMUS Napa Valley, CA 375ml (Half Bottle)	76
PLUMPJACK Napa Valley, CA	98
BARRETT & BARRETT Calistoga, Napa Valley, CA.	260

WHISKEY

BOURBON

SCOTCH

VODKA

GIN

TEQUILA

Jameson
High West Rye
Michter's Rye
Heaven Hill Grain to Glass Rye
Hibiki Harmony
Knob Creek Rye 7 yr.

Larceny Small Batch
Balcones Texas Pot Still
Maker's Mark
Bib & Tucker 6 yr.
Angel's Envy
Baby Jane
Jefferson's Ocean "Aged at Sea"
Heaven Hill Grain to Glass
Heaven Hill Grain to Glass Wheated
Booker's
Heaven Hill BIB 7 yr.
Jefferson's Marian McLain
Old Fitzgerald 10 yr.

Glenlivet 12 yr.
Johnnie Walker Black
Dalmore 12 yr.

R6 (Gluten Free)
Deep Eddy
Ketel One
Absolut Elyx
Grey Goose

Bombay Sapphire
Nolet's Silver
Monkey 47

Olmea Altos Plata
JAJA
Tequila Ocho Plata*
El Tesoro Blanco*
G4*
Tequila Ocho Añejo*
Codigo 1530 Reposado*
Codigo 1530 Cristalino*
Clase Azul Reposado
Don Julio 1942
*100% Blue Agave, Certified Additive Free

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. ¹Lighthouse uses pasteurized eggs in cocktails made with eggs.



The Monster

Housemade Double Chocolate Brownie,
Giant Marshmallow, Vanilla Ice Cream • 15

Mud Pie

Häagen-Dazs Coffee Ice Cream,
Chocolate Cookie Crust,
Fudge Topping • 16

Beignet Plate

Cinnamon Sugar & Cream Cheese Icing • 11

Apple Pie à la Mode

Warm Apple Pie, Vanilla Ice Cream,
Whipped Cream • 13

Warm Skillet Cookie

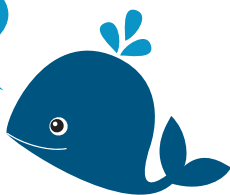
White Chocolate Macadamia Nut Cookie,
Vanilla Ice Cream
Chocolate & Caramel Sauce • 15

U N E M S D I K I D S

\$8.99

SERVED FROM
8AM TO 11AM

BREAKFAST!



CEREAL BOWL

Side of Fresh Fruit

EGG & BACON*

Organic Egg & Bacon

SMALL STACK BUTTERMILK PANCAKES

Maple Syrup • Whipped Butter

FRENCH TOAST STICKS

Powdered Sugar • Maple Syrup

\$10.99

SERVED FROM
11AM TO CLOSE

**LUNCH &
DINNER!**



LIL' CHEESEBURGER

Cheddar • Lettuce • Tomato

GLUTEN-FREE BUN AVAILABLE FOR \$1 MORE

ALL-BEEF HOT DOG

Ketchup

FISH & CHIPS

House-Made Tartar Sauce • Ketchup • Lemon

CHICKEN TENDERS

Ranch • Ketchup

GRILLED CHEESE

White Bread • Cheddar

CHEESY MACARONI

Cheddar • Parmesan

CRISPY CHICKEN SALAD

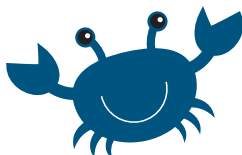
Romaine • Cheddar Cheese

Potato Chip Croutons

Tomatoes • Ranch

LUNCH & DINNER
served with choice of
french fries or apples...

(excludes cheesy macaroni
and crispy chicken salad)



MEALS FOR KIDS 12 AND UNDER

*Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. Especially If You Have Certain Medical Conditions.



MONDAY- FRIDAY
2PM - 6PM

Menu

Taquitos 7.99

Chips and Guacamole 7.99

Buffalo Chicken Sliders 10.99

Seared Ahi Nachos* 12.99

Ceviche* 10.99

Grilled Shrimp Skewers 12.99

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Lighthouse may provide gluten-free and/or vegan items at times, yet please be advised that the restaurant's kitchen is not gluten-free or vegan.

COCKTAILS \$10



BOMBAY BERRY-TINI

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

ESPRESSO MARTINI

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

LAVENDER LEMON DROP

Citrus Vodka, Lemon Juice

WATERMELON BREEZE

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

MEZCAL PINEAPPLE SOUR*

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

MARINA MAI TAI

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

STRAWBERRY MOJITO

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

DRAGONFLY

Butterfly Flower Infused Tequila, Plum, Lime Juice, Agave

CADILLAC MARGARITA

Patron Tequila, Fresh Squeezed Lime, Agave, Grand Marnier

SPICY MANGO MARGARITA

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

OCHO PALOMA

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

MANGO CHILI PUNCH

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

Lighthouse uses pasteurized eggs in cocktails made with eggs.

LIGHTHOUSE

FROZEN COCKTAILS \$8

PIÑA COLADA

Light & Dark Rum, Pineapple, Coconut, Cane Sugar

MANGO MARGARITA

Olmece Altos Plata, Mango, Cane Sugar, Lime

FROZEN MANGONADA

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

RASPBERRY LAVA FLOW

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



MOCKTAILS \$8

PACIFIC PUNCH

Orange, Pineapple, Lime, Grenadine, Sprite

BLACKBERRY LEMONADE

Blackberry Simple, Lemon, Agave, Soda

WATERMELON BASIL REFRESHER

Watermelon Juice, Basil, Lime, Agave, Soda

Lighthouse reserves the right to limit consumption, please drink responsibly.

 LIGHTHOUSE

WINES

SPARKLING

Gambino Brut Italy 4.50

ROSE

Cote des Rose France 8

CHARDONNAY

Lighthouse Select, By Mondavi California 5.50

Ferrari Carano Sonoma County 6.50

SAUVIGNON BLANC

Chateau Ste. Michelle Horse Heaven Hills, Washington 6

Kim Crawford Marlborough 7.50

PINOT GRIS

Acrobat Oregon 5.50

OTHER REDS

Purple Cowboy "Tenacious Red" Red Blend, Paso Robles 5.50

Decoy by Duckhorn Merlot, Napa Valley 6.50

Catena Malbec Mendoza, Argentina 7

Heresie Corbieres by Gerard Bertrand GSM Blend, France 8

PINOT NOIR

EOS California 6

Meiomi California 7

CABERNET

Lighthouse Select, by Mondavi California 5.50

H3 Horse Heaven Hills, Washington 7.50

Serial by John Anthony Paso Robles 8.50



DRAFT BEER

ARTIFEX Show Me Your Roots Blonde 4.5% • 4

BOOTLEGGERS Palomino Pale Ale American Pale Ale 5.5% • 4

THREE WEAVERS Gigaton Double IPA 9.2% • 5

BREWERY X Dictionary Roulette Hazy IPA 7.4% • 4.50