BRUNCH

Celebrating over 10 years in Newport Beach | Happy Hour M-F 2pm - 5pm

LIGHT HOUSE

Brunch Mimosa Carafe

$14.95 PER PERSON with purchase of a Brunch Entrée

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

STARTERS

HEAVENLY MUSHROOMS | 18
Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry

FIRE GRILLED ARTICHOKES | 19
Pesto Grilled Artichokes, Garlic Aioli **GF**

HOLY COW!* | 26
Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice

SEARED AHI TACOS* | 23
Wonton Shell, Asian Slaw, Avocado, Chili Aioli

SHRIMP CEVICHE* | 21
Marinated Shrimp, Fresh Lime Juice, Cilantro, Cucumber, Avocado, Pico de Gallo, Tortilla Chips **GF**

CRISPY CALAMARI | 21
Lightly Fried, Arugula Salad, Pesto Ranch, House-made Potato Chips

CINNAMON SUGAR BEIGNETS | 12
Cream Cheese Icing

SOUPS & SALAD

NEW ENGLAND CLAM CHOWDER
A Rich and Creamy Family Recipe
Cup 9 | Bowl 13 | Bread Bowl 14

TOMATO BASIL BISQUE
Creamy House-made Tomato Basil Bisque, Grilled Cheese Croutons Cup 9 | Bowl 13 | Bread Bowl 14

POKE BOWL* | 29
Mixed Greens, Jasmine Rice, Seared Ahi, Mango, Cucumber, Avocado, Pickled Onion, Wonton Chips, Chili Aioli

CAESAR SALAD | 17
Romaine Lettuce, House-made Dressing, Cherry Tomato, Garlic Bread, Parmesan, Served Chopped and Tossed
Chicken +6 • Flat Iron Steak +8 • Shrimp +8 • Salmon +10

GRILLED CHICKEN & APPLE SALAD | 25
Romaine, Pecans, Apples, Bleu Cheese, Cranberries, Apple Cider Vinaigrette

BREAKFAST & LUNCH PLATES

CLASSIC TWO EGG BREAKFAST* | 20
Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast

STEAK & EGG BREAKFAST* | 29
Two Organic Eggs, 6 oz. Flat Iron Steak, Breakfast Potatoes, Toast *Upgrade to 4 oz. Filet Mignon +16*

SEAFOOD OMELETTE* | 28
Lobster, Shrimp, Provolone, Salsa Verde, Avocado, Breakfast Potatoes, Toast

BACON, CHEDDAR & AVOCADO OMELETTE* | 22
Eggs, Bacon, Cheddar Cheese, Avocado, Breakfast Potatoes, Toast

LIGHTHOUSE BENEDICT* | 21
Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Breakfast Potatoes

AVOCADO TOAST* | 19
Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette *Add Bacon +3, Smoked Salmon +8*

STEAK CHILAQUILES* | 26
Tri-Tip and Filet, Two Over Medium Eggs, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, House-made Tortilla Chips, Guajillo Red Sauce or Salsa Verde **GF**
Avocado +2 Shrimp + 8

BREAKFAST BURRITO | 20
Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Breakfast Potatoes, Avocado Crema, Pico de Gallo

LEMON BLUEBERRY RICOTTA PANCAKES | 20
Mascarpone Cream Sauce, Blueberry Coulis

FISH & CHIPS | 23
House-battered Cod, Coleslaw, Lighthouse Fries, Tartar Sauce, Lemon

MAHI MAHI TACOS* | 25
Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Spring Salad **GF**

HANDHELDS

LOBSTER ROLL* | 37
Warm Maine Lobster with Drawn Butter, House-made Potato Chips (Voted #1 Best Lobster Roll in Newport Beach)

SHAVED RIBEYE SANDWICH* | 33
Half Pound Shaved Ribeye, Ciabatta Roll, Caramelized Onions, Provolone Cheese, Tomato, Arugula, Spring Salad, Lighthouse Fries

CRISPY FRIED CHICKEN SANDWICH | 27
Breaded and Fried Chicken, Provolone, Avocado Pesto Ranch, Tomato, Arugula, Spring Salad, Lighthouse Fries

WAGYU BACON CHEDDAR BURGER* | 27
Wagyu Beef, Bacon, Cheddar Cheese, Tomato, Arugula, 1000 Island Dressing, Spring Salad, Lighthouse Fries

TURKEY PESTO SANDWICH | 21
Onions, Tomato, Mixed Greens, Provolone, Spring Salad, Lighthouse Fries

A 3% adjustment is applied to guest checks paid by credit card. Guests paying by cash or debit card will not incur this charge.
Corkage fee $25. Entrée Split Charge $4. An 18% automatic gratuity will be added to parties of 6 or more. $20 Dessert fee will be charged for desserts brought into the restaurant.
*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.*

GF=GLUTEN-FREE

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Coastal Mimosa Flight

$17.95

Three Glasses of Paradise: Blood Orange Bliss, Blackberry Sunset, and Pineapple Yuzu

SIGNATURE COCKTAILS

OCEAN MIST *Coconut Rum, Pineapple Juice, Coconut Milk, Blue Curaçao* 15
STRAWBERRY MOJITO *Rum, Strawberries, Mint, Lime, Simple Syrup* 16
SPICY MANGO MARGARITA *Ocho Tequila, Mango, Lime, Agave, Chamoy* 18
YUZU PINEAPPLE MARGARITA *Tequila, Yuzu, Pineapple & Lime Juice, Agave, Tajín* 17
PINK HORIZON PALOMA *Tequila, Grapefruit Soda, Lime* 18
LAVENDER LEMON DROP *Citrus Vodka, Lavender, Lemon, Simple Syrup* 17
POMEGRANATE MARTINI *Lemon-infused Vodka, Pomegranate and Lemon Juice, Triple Sec, Orange Bitters* 17
BLOOD ORANGE COSMO *Ketel One Vodka, Blood Orange, Triple Sec, Cranberry, Lime* 18
ESPRESSO MARTINI *Deep Eddy Vodka, Irish Cream, Espresso Liqueur* 18
WISER AND ELDER *Gin, Lemon-infused Vodka, St-Germain, Basil* 16
LIGHTKEEPER *Milk-washed Bourbon, Licor 43, Crème de Cacao, Passion Fruit* . . . 18

BEERS

DRAFT:

FIRESTONE 805 CERVEZA *Mexican Style Lager 4.5%* 9
ARTIFEX SHOW ME YOUR ROOTS *Blonde 4.5%* 9
MADEWEST *West Coast Pale Ale 5.6%* 9
FIRESTONE MIND HAZE *Hazy IPA 6.2%* 9

BOTTLES & CANS:

CORONADO BREWING SALTY CREW *Blonde Lager 4.5%* 8
MODELO *Mexican Lager 4.4%* 8
BLUE MOON *Belgian Witbier 5.4%* 8
TOPA TOPA CHIEF PEAK *IPA 7.0%* 9
ATHLETIC RUN WILD *IPA (Non-Alcoholic)* 8

MOCKTAILS

PACIFIC PUNCH *Orange, Pineapple, Lime, Grenadine, Sprite* 12
BLACKBERRY LEMONADE *Blackberry Simple, Lemon, Agave, Soda* 12
PINEAPPLE MULE *Yuzu Pineapple, Ginger Beer, Lime Juice* 12
ROYAL INDIGO *Empress 0.0 Indigo, Cranberry & Lemon Juice, Simple, Soda* 12
SUNSET SPRITZ *Grapefruit Juice, Blood Orange, Soda* 12
SPA DAY *Cucumber, Muddled Mint and Limes, Soda* 12
HAWAIIAN BREEZE *Mionetto Aperitivo, Muddled Orange, Orange Juice, Soda* . . . 12
FAUX MOSA *Mionetto Alcohol-Removed Sparkling Wine, Pomegranate and Orange Juice* 12

JUMBO JAR COCKTAILS

CAPTAIN'S SANGRIA *Lighthouse's Special Blend of Red Wine, Juices & Fruits* . . 18
BUDDY'S BLOODY MARY *"A Tribute to Newport's Legendary Lifeguard"*
Gluten Free Vodka, House-made Mix, Shrimp, Salami & Vegetable Skewer 22
Upgrade to Tito's +4
LEMON BERRY CRUSH *Vodka, Lemon Juice, Raspberries, Blackberry, Simple Syrup, Soda* 19

SPECIALTY MIMOSAS

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

WINES

SPARKLING:

GAMBINO BRUT *Italy* 10/38
VAL D'OCA PROSECCO *Italy* 10/39
MOËT & CHANDON *France (Half Bottle)* 68
VEUVE CLICQUOT BRUT *Reims, France* 98

ROSÉ

CÔTE DES ROSES *France* 16/57

CHARDONNAY

DELOACH HERITAGE RESERVE *California* 11/42
FERRARI-CARANO *Sonoma County, CA* 13/46

OTHER WHITES

CHATEAU STE. MICHELLE Sauvignon Blanc *Washington* 13/46
KIM CRAWFORD Sauvignon Blanc *Marlborough, NZ* 16/57
JOSH CELLARS Pinot Grigio *California* 14/50

PINOT NOIR

CAVANAUGH HERITAGE *Santa Ynez Valley, CA* 13/46
MEIOMI *California* 14/50

OTHER REDS

CATENA MALBEC *Mendoza, Argentina* 14/50
ZOBÉTO "DIZZINESS OF FREEDOM" ***Syrah Blend***, *Paso Robles, CA* 17/66

CABERNET

DELOACH HERITAGE RESERVE *California* 14/46
SERIAL BY JOHN ANTHONY *Paso Robles, CA* 15/54
PIUS *Paso Robles, CA* 16/57
JUSTIN *Paso Robles, CA* 19/72
CROWN POINT "RELEVANT" *Happy Canyon, CA* 20/74
CAYMUS *Napa Valley, CA 375ml (Half Bottle)* 76
BARRETT & BARRETT *Calistoga, Napa Valley, CA* 260

WHISKEY	BOURBON	SCOTCH	VODKA	GIN	TEQUILA
Jack Daniel's Jameson High West Double Rye Hibiki Harmony Knob Creek Rye 7 yr. Baby Blue A'Bunadh Alba	Larceny Small Batch Maker's Mark Woodford Reserve Angel's Envy Baby Jane A Midwinter Night's Dram Elijah Craig Old Fitzgerald 7 yr. Old Fitzgerald 9 yr. Knob Creek 9 yr.	Johnnie Walker Black Dalmore 12 yr.	Deep Eddy Ketel One Tito's Grey Goose	Beefeater Fords Nolet's Silver Bombay Sapphire	Tequila Ocho Plata* El Tesoro Blanco* Patrón Silver Tequila Ocho Reposado Ilegal Mezcal Añejo Tequila Ocho Añejo 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 foodborne illness, especially if you have certain medical conditions. [1]Lighthouse uses pasteurized eggs in cocktails made with eggs.