



*Handhelds*

**B.L.T.T.A. 18**

bacon | bibb lettuce | heirloom tomato | brioche bread | fries

**ANGRY BIRD 18**

fried chicken | sriracha mayo | spicy honey glaze | jalapeno slaw | b&b pickles | brioche bun | fries

**MAHONY BURGER 20**

grass fed angus beef | bacon jam | triple crème brie | arugula | tomato | pesto mayo | pretzel bun | fries

**SPEAKEASY BURGER 20**

grass fed angus beef | bourbon candied bacon | port onion jam | purple moon cabernet cheddar | beer battered onion rings | pretzel bun | arugula | fries

**MARRIOTT SIGNATURE BURGER 22**

grass fed angus beef | lettuce | tomato | pesto mayo | brioche bun | fries  
*choice of 3 toppings:*  
 american | swiss | cheddar | pepper jack | bacon | guacamole | fried egg | mushroom | caramelized onion



*Shares & Starters*

**BANG BANG CAULIFLOWER 16**

fried cauliflower | bang bang sauce | crispy rice noodles | scallions

**CRISPY WINGS 17**

Blakes dry rub & choice of sauce: buffalo | bbq | sweet chili

**DAILY SOUP**

cup **7** bowl **10**

**PUB PRETZEL BITES 16**

beer cheese fondue

**FIRE CRACKER SHRIMP 17**

cilantro lime slaw | ginger | sriracha firecracker sauce

**POKE NACHOS 17**

wonton chips | furikake | avocado | spicy aioli | sweet soy glaze | micro cilantro

*Flatbread & Pizza*

**FIGGY PIGGY 16**

fig jam | cypress goat cheese | gorgonzola | local prosciutto | wild arugula

**BEE STING 16**

triple crème brie | calabrese salami | parm | chili honey | micro greens

**PEPPERONI PIZZA 17**

classic pepperoni pizza

**THREE CHEESE PIZZA 17**

mozzarella | jack | parmesan

*From the Garden*

**CAESAR SALAD 15**

chopped romaine | parmesan | roasted corn | cherry tomato | avocado artisan cheese lavash

(protein additions: shrimp, ahi, or salmon 8 | chicken 5)

**TANAKA FARM STRAWBERRY & KALE 17**

local pistachios | cypress grove goat cheese | mandarin oranges | ruby red beets curls | pomegranate balsamic vinaigrette

**SOCAL AHI 23**

mixed greens | red cabbage | cilantro | scallions | mandarin oranges | shredded carrots | crispy wonton | sliced almonds | sesame ginger dressing

*Mains*

**N.Y. STRIP STEAK 33**

10oz grass fed | garlic mashed potato | grilled asparagus | herb butter | beer battered onion rings

**WILD SALMON 27**

chipotle honey glaze | spanish cilantro quinoa | cherry tomato | elote salsa | pickled onions

**ORGANIC ROASTED CHICKEN 26**

market vegetables | brown rice | lemon herb rub

**CARNE ASADA BOWL 23**

avocado | spanish cilantro quinoa | black beans | roasted corn | pickled onions | cilantro | sour cream | pico de gallo | tomatillo salsa

**TERIYAKI TOFU BOWL 20**

crispy tofu | brown rice | stir-fry vegetables | scallions  
 (protein additions: shrimp, ahi, or salmon 8 | chicken 5)

**OC GRILLED CHEESE 17**

provolone | local cheddar | avocado | tomato | brioche bread | fries

**EN FUEGO QUESADILLA 17**

chipotle chicken | pickled onion | pico de gallo | jack cheese | avocado | sour cream

**STREET TACOS 17**

corn or flour tortilla  
 choice of: carne asada | chipotle chicken | battered shrimp  
 spicy mayo | pico de gallo | pickled onion | red cabbage | salsa verde

*Kids Menu 12*

includes beverage & choice of fruit, salad or fries  
 (for kids 10 years & younger)

**BURGER \* GRILLED CHICKEN \* CHEESE QUESADILLA  
 MAC N CHEESE \* CHICKEN TENDERS**

*Sides*

**ONION RINGS 9  
 GREEN BEAN FRIES 9  
 SALAD 7**



# Wines

|  |    |     |
|--|----|-----|
| Chandon Brut, California                                   | 12 | 52  |
| Chandon Sparkling Rose, California                         | 12 | 52  |
| Mionetto Prosecco DOC, Veneto, Italy                       | 11 | 44  |
| Veuve Cliquot Champagne, France                            |    | 160 |
| Fleurs de Praire Rose – Cotes de Provence, France          | 12 | 52  |
| Chateau Minuty Rose – Cotes de Provence, France            | 12 | 52  |
| Chateau Ste. Michelle Reisling – Washington                | 11 | 44  |
| Pighin Pinot Grigio – Friuli, Italy                        | 14 | 56  |
| Santa Margherita Pinot Grigio, Alto Adige – Italy          | 17 | 68  |
| Emmolo Sauvignon Blanc - Rutherford, California            | 14 | 56  |
| Kim Crawford Sauvignon Blanc - Marlborough, New Zealand    | 12 | 52  |
| Brancott Estate Sauvignon Blanc - Marlborough, New Zealand | 11 | 44  |
| Chateau St. Jean Chardonnay- North Coast, California       | 14 | 56  |
| Sonoma Cutrer Chardonnay- Sonoma Coast, California         | 16 | 64  |
| Meiomi Chardonnay- Santa Barbara, California               | 15 | 60  |
| Hess Collection Chardonnay- Napa Valley, California        | 14 | 56  |
| Straight Shooter Pinot Noir - Willamette, Oregon           | 14 | 56  |
| Artesa Pinot Noir - Napa Valley, California                | 15 | 60  |
| Erath Pinot Noir - Willamette, Oregon                      | 14 | 56  |
| Meiomi Pinot Noir - California                             | 17 | 68  |
| Alamos Malbec - Mendoza, Argentina                         | 11 | 44  |
| Trouble Maker Red Blend – Central Coast, California        | 12 | 52  |
| Lion Tamer Red Blend - Napa Valley, California             | 20 | 80  |
| Earthquake Zinfandel - Lodi, California                    | 14 | 56  |
| J. Lohr, Los Osos Merlot - Paso Robles, California         | 12 | 52  |
| Raymond Vineyards Reserve Merlot - Napa Valley, California | 16 | 64  |
| St. Francis Merlot – Sonoma, California                    | 14 | 56  |
| Columbia Crest H3 Cabernet – Columbia Valley, Washington   | 12 | 52  |
| Black Stallion Cabernet - Napa Valley, California          | 15 | 60  |
| Hess Allomi Cabernet - Napa Valley, California             | 22 | 88  |

## On Tap 12

|                                 |      |
|---------------------------------|------|
| Stella Artois                   | 5.0% |
| Wolf Pup IPA                    | 8.0% |
| Golden Road Brewery, Anaheim    |      |
| Mango Cart                      | 4.0% |
| Golden Road Brewery, Anaheim    |      |
| El Chango                       | 5.3% |
| Bootlegger's Brewery, Fullerton |      |
| Overcast Hazy IPA               | 7.0% |
| DeLaHunt, San Clemente          |      |

## Domestic 10

|                |      |
|----------------|------|
| Budweiser      | 5.0% |
| Bud Light      | 4.2% |
| Michelob Ultra | 4.2% |
| Coors Light    | 4.2% |

## Craft 11

|                 |      |
|-----------------|------|
| Lagunitas IPA   | 6.2% |
| Firestone 805   | 4.7% |
| Blue Moon       | 5.4% |
| Sam Adams Lager | 5.0% |

## Import 11

|                  |      |
|------------------|------|
| Corona Extra     | 5.0% |
| Corona Light     | 4.1% |
| Guinness Draught | 4.2% |
| Heineken         | 5.0% |
| Heineken 0.0     | .05% |
| Modelo Especial  | 4.4% |

## Hard Seltzer 10

|         |      |
|---------|------|
| Truly's | 5.0% |
|---------|------|

## Signature Cocktails

### THE PERFECT BAY 20

BACARDI RUM | MYERS DARK RUM | STRAWBERRY PUREE | ROSEMARY

### FLOE PUNCH 20

CITRUS VODKA | APPLE PUCKER | LIME JUICE | PINEAPPLE JUICE | ST GERMAIN

### BETO'S PALOMA 21

CASAMIGO BLANCO TEQUILA | LIME JUICE | ROCK SALT | GRAPEFRUIT SODA

### IRVINE SUNSET 20

COCONUT RUM | PINEAPPLE JUICE | LIME JUICE | GRENADINE | LEMON LIME SODA

### CHIPOTLE PINEAPPLE

#### MARGARITA 21

PATRON SILVER | COINTREAU | CHIPOTLE PINEAPPLE SYRUP | LIME JUICE | MINT

### SAPPHIRE MARTINI 21

BOMBAY SAPPHIRE GIN | DRY VERMOUTH | BLUE CURACAO

### FLOE'S 75 21

HENDRICKS GIN | BASIL INFUSED SIMPLE SYRUP | LEMON JUICE | MIONETTO PROSECO

### EM'S AMIGO 21

CASAMIGO BLANCO TEQUILA | COINTREAU | PINEAPPLE JUICE | MUDDLED MINT | GINGER BEER

### SPRING SPRITZ 21

BOMBAY SAPPHIRE GIN | WHITE VERMOUTH | MIONETTO PROSECCO | SODA WATER

### THE APPLE

#### OF MY EYE 20

GOSSLINGS RUM | APPLE JUICE | ANGUSTURA BITTERS | SIMPLE SYRUP

### CHERRY BLOSSOM 20

HERRADURA SILVER TEQUILA | LIME JUICE | GRAPEFRUIT JUICE | GRANADINE

### THE TASTY FRENCHY 20

VANILLA VODKA | PINEAPPLE JUICE | CHAMBORD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please let us know of any dietary preferences or food allergies we should be aware of in preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

For parties of 6 or more, 18% gratuity will be added. FEB 2022