

# PATIO LUNCH

## FRESH GREENS

### Tajin Fruit Salad

Medley of Fresh Mango, Papaya, Watermelon, Honeydew and Agave on a Bed of Greens sprinkled with Tajin

\$18

### House Salad

Fresh Butter Lettuce, Tomato, Pickled Onions, Radish, and Shaved Carrots served with your choice of Ranch, Bleu Cheese or Italian dressing

\$8

## Shareables

### Emerald Bay Hummus

House-made Green and Red Hummus, sprinkled with Dukkha and Feta Cheese, and a side of warm Naan

\$14

### Okie Poké Nachos

Fresh Ahi Tuna Cubes tossed with a blend of Mango, Avocado and Poké Sauce, Sriracha Aioli, and a Seaweed Salad on a bed of Crispy, Fried Wonton Chips

\$26

### West End Wings

Crispy Chicken Wings tossed in your choice of: Buffalo Sauce, BBQ Sauce, Honey Curry Sauce, or the Chef's Special

Full Order (12) \$28 | Half Order (6) \$15

### Peel & Eat Shrimp

Pan Fried Blackened Shrimp served with Red and Green Salsa, and Tortilla Chips

\$21

### Fun-Guy Pizza

Herb-Sautéed Mixed Mushrooms, Mozzarella, Arugula and Shaved Parmesan layered over Bechamel Sauce on a flaky 10" Round Crust

\$23

### Shrimply Irristible Pizza

Balsamic Drizzled on Shaved Parmesan, Arugula, Thyme, Sage, Parsley, and Burrata stuffed with Shrimp wrapped in Proscuitto layered on a flaky 10" Round Crust

\$27

## Lunch Entrées

All Sandwiches and Burgers served with Fries

### TC-Tacos

Your Choice of Two Grilled Swordfish or Grilled Shrimp Tacos on Corn Tortillas generously topped with Cabbage and Cilantro and drizzled with Plum Sauce accompanied with Tortilla Chips and Salsa

\$19

### Long Point Burger

Double Meat Patty, Date Bacon Jam, Pepperjack, Arugula, and Tomato sandwiched between a Potato Bun  
[Sub Veggie Patty]

\$26

### Blackjack Swordfish Sandwich

Blackened Fish, Arugula, Tomato and House-made Tzatziki Sauce on a Soft Pretzel Bun  
[Sub Grilled Chicken]

\$25

### Ben Weston Banh-Mai

Pickled Radish, Pickled Ginger, Heirloom Carrots, and Cilantro mix over Chef's Poké Sauce tossed Mushroom Medley on a Golden Brown Ciabatta

\$18

### Parson's Po'Boy

Your Choice of Fried Shrimp or Fried Mahi topped with Creole Cabbage and Tomatoes on a Ciabatta Bun

\$19



Chef Russ

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

 **Gluten Free**

# Bar Menu



## SPECIALTY DRINKS

### Painkiller

Well Gold Rum, Crème de Coconut, Orange Juice, and Pineapple Juice dusted with Nutmeg

\$14

### Catalina Punch

Well Vodka, Peach Schnapps, Raspberry Liqueur, Orange Juice, and Cranberry Juice with a Cherry Garnish

\$14

### Cat Harbor Collins

Tanqueray, Sweet & Sour, and Sprite

\$15

### Cucumber Mint Mojito

Cucumber Mint Vodka, Mint Simple Syrup, Lime Juice, and Club Soda Garnished with a Mint Sprig and Cucumber

\$14

### Spicy Margarita

Ghost Blanco Tequila, House-made Sweet & Sour with a Tajín & Chamoy Rim

\$14

### Isthmus Rum Punch

Dark Rum, Light Rum, Overproofed Rum, Lime Juice, Pineapple Juice, and Orange Juice with a Mint Sprig and Lime Garnish

\$14

### Middle Ranch Water

Blanco Tequila, Lime Juice, Soda Water with a Chamoy Tajin Rim and Lime Garnish

\$14



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender, Michael Hoffer.

### Buffalo Milk

Vodka, Creme de Cacao, Creme d' Banana, Coffee Liqueur, and Milk topped with Whipped Cream, and a Dusting of Nutmeg

\$14

## BEER ON TAP

Lost Coast Great White Wheat Ale \$11

Golden Road Ride on Hazy IPA \$11

Anderson Valley Boont Amber Ale \$11

## BOTTLED BEER

Michelob Ultra \$8

Coors Light \$8

Miller Light \$8

Budweiser \$8

Lagunitas IPA \$9

Sierra Nevada Pale Ale \$9

Firestone 805 Blonde Ale \$9

Pacifico \$9

Stella Artois \$9

Modelo \$9

Guinness \$9

Golden State Cider \$9

Black Cherry White Claw \$9

## NON-ALCOHOLIC

Heineken Zero NA \$8

Lagunitas IP'NA \$9

## WINES BY THE GLASS

### PINOT NOIR

Vint \$11

Meiomi \$15

### CHAMPAGNE

Cooks Brut Split \$11

Ruffino Prosecco Split \$11

### MERLOT

Vint \$11

The Velvet Devil \$11

### CHARDONNAY

Vint \$11

Kendall Jackson \$13

La Crema \$15

### OTHER REDS

La Linda Malbec \$13

### CABERNET SAUVIGNON

Vint \$11

Josh Cellars Heritage \$16

### OTHER WHITES

Seaglass Pinot Grigio \$11

OB Sauvignon Blanc \$13

Cote de Roses \$15