



Harbor Sands

Starters

Avocado Ahi Poke

Soy and sesame-infused Ahi, California avocado, green onion, sweet onion, sriracha, sesame seaweed salad, mesclun mix, sesame oil and crispy wontons / 19

Calamari Picatta

Tender breaded calamari steak, with a lemon capers and fresh herbs / 17

West End Wings

Traditional Buffalo-style or sweet habanero chili, with celery and cool ranch dip
Dozen 18 / Half Dozen 10.50

Loaded Tater Tot-chos

Crispy tater tots loaded with cheese sauce, bacon, scallions, pico de gallo, sour cream and guacamole / 15

Harbor Reef Hummus

Mediterranean style, with sliced cucumber, olives, feta, pepperoncini and warm pita bread / 10

Caprese Flat Bread

Toasted flat bread topped with chopped olives, tomatoes, fresh mozzarella, basil and olive oil / 10

Chips & Salsa

House-made tortilla chips and salsa roja / 7.50

Salads

Farmstand Caesar

Crisp romaine, shaved Grana Padano cheese and house-made croutons
Full 12 / Half 6 / Add chicken 6 / Add shrimp 8

Sweet & Savory Spinach Salad

Fresh spinach, crumbled Gorgonzola, shaved red onion, mushrooms and candied pecans, with brandy brown sugar dressing / Full 15 / Half 7.50 / Add chicken 6 / Add shrimp 8

Burgers, Sandwiches & More

Burgers and sandwiches served with choice of mixed greens or thin-cut crispy sea salt fries

Yacht Club

Sliced turkey breast, applewood bacon, Genoa salami, provolone, crisp romaine, heirloom tomato and pepperoncini on a toasted ciabatta roll, with mayo and Italian dressing / 15.95

The Two Harbors

Certified Angus beef, lettuce, tomato, shaved red onion, dill slices and Thousand Island dressing on a toasted potato roll / 12

Veggie patty available on request

Add bacon 2 / Add avocado 2 / Add Cheese 2

Harbor Reef Special

Half a pound blend of seasoned bison and Wagyu beef, lettuce, tomato, shaved red onion, dill slices and Thousand Island dressing on a toasted potato roll / 17

Add bacon 2 / Add avocado 2 / Add Cheese 2

Blackened Chicken

Seasoned breast, Swiss, naturally-smoked bacon, lettuce, avocado, vine-ripened tomato, shaved red onion, dill pickles and mayo on a toasted brioche bun / 14

Alaskan Cod & Chips

Crispy beer-battered fillets and thin-cut crispy sea salt fries, with cole slaw and tartar sauce / 17.50

Yellowtail Tacos

Grilled marinated local catch, shaved cabbage, pico de gallo, and jalapeno aioli on corn tortillas, with fries or house-made chips and salsa / 12



Specialty Drinks

Two Harbors Iced Tea

Malibu rum, vodka, gin, triple sec and soda water, with a splash of pineapple juice / 8.75

Lynchburg Lemonade

Jack Daniel's, triple sec and Sprite, with a splash of sweet and sour / 8.50

Cat Harbor Collins

Hendrick's gin, soda water and sweet & sour, with lime and cherry garnish / 11.00

Isthmus Breeze

Vodka, gin, rum, triple sec and sweet & sour, with a Blue Curaçao floater / 8.75

Catalina Punch

Vodka, raspberry liqueur, peach schnapps, OJ and cranberry juice, with a 151 floater / 8.75

Island Dreamsicle

Burnett's orange cream vodka and orange soda, with a splash of milk and whipped cream / 8.25

Painkiller

Don Q Gold, Coco Lopez, pineapple juice, orange juice and nutmeg / 8.75

St. Mimosa

Champagne on the rocks with a splash of St. Germain and a squeeze of lemon / 9.00

Strawberry Lemonade

Tito's vodka and lemonade, with a splash of strawberry purée / 8.00

Mexican Michelada

Pacifo and our signature Michelada mix, with Tajín rim and lime garnish / 7.50

Avalon Fizz

Tito's vodka, pomegranate soda and dash of triple sec, with a lime twist / 8.25

The Paloma

Tequila, club soda and grapefruit soda, with salted rim and lime garnish / 8.25



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender Michael Hoffer, this creamy blend of frozen delight goes down fast and carries a kick almost as hard as the island bovine that shares its name.

Buffalo Milk

Vodka, crème de cacao, crème de banana, coffee liquor and milk, with whipped cream topping and a dusting of nutmeg / 8.75

On Tap

Elysian Space Dust IPA, Stella Artois / 8.25
Centennial Blonde / 9.00

In the Bottle

Budweiser, Bud Light, Coors Light, Miller Lite / 5.75
Pacifico, Lost Coast Great White, Lost Coast Revenant IPA,
Lost Coast Downtown Brown, / 6.75
Beck's Non-Alcoholic / 6.75
Sierra Nevada / 7.25
Excalibur Hard Apple Cider / 7.50
Guinness / 8.50

By the Glass

Chardonnay

DeLoach 7.75 | Insomnia 11.00 | Beckon 12.50

Other Whites

Three Thieves Pinot Grigio 7.75 | Nobilo Sauvignon Blanc 9.00 | Pebble Lane Rosé 8.00

Pinot Noir

DeLoach 7.75 | Meiomi 9.25

Merlot

DeLoach 7.75 | Angeline Reserve 8.50

Cabernet Sauvignon

DeLoach 7.75 | Liberty School 9.50 | Avalon 8.25

Other Reds

7 Deadly Zins Zinfandel 7.75 | Kaiken Reserva Malbec 7.75