

ALL-DAY MENU



FROM THE SEA

- CEVICHE (gf) local rockfish, shrimp, aji amarillo, avocado, tomato, cucumber, red onion, artisanal tortilla chips \$21
- CAMPECHANA (gf) mixed seafood cocktail of rock cod, shrimp, octopus, scallops, pico de gallo, avocado, cilantro, lime juice, artisanal tortilla chips \$23
- TUNA POKE (gf) ahi tuna, avocado, spicy sesame dressing, furikake, micro cilantro, artisanal tortilla chips \$24
- CRUDO (gf) hamachi, jalapeño, avocado, green chiles, lime juice, sea beans, micro cilantro \$24
- RAW WEST COAST OYSTERS (gf) cucumber-shallot mignonette, charred lemon \$23 HALF DOZEN | \$41 DOZEN
- SHRIMP & CRAB COCKTAIL (gf) sweet water shrimp, snow crab claw, cocktail sauce \$24

SHAREABLES & STARTERS

- CHIPS & SALSA (v,gf) artisanal tortilla chips, roasted tomato salsa \$15
- GUACAMOLE (v,gf) avocado, yuzu, jalapeño, trio of salsas, artisanal tortilla chips \$18
- BRUSSELS SPROUTS (v) kale, fried onion, sherry vinegar, lime, tajin \$12
- SHISHITO PEPPERS (v,gf) ponzu, lime, mix chili powder, sesame \$12

SALADS

- CAESAR SALAD romaine, cotija cheese, seasoned croutons, red radish, chipotle-anchovy dressing \$18
- JUNE CHOP SALAD (vg) shredded lettuce, corn, black beans, cotija cheese, sweet peppers, avocado, cilantro, onion, tomato, radish, tortilla strips, creamy cilantro dressing \$18

choose protein: +avocado \$4, +grilled chicken \$9, +shrimp \$12, +salmon \$13, +hanger steak \$14

LA TAQUERIA

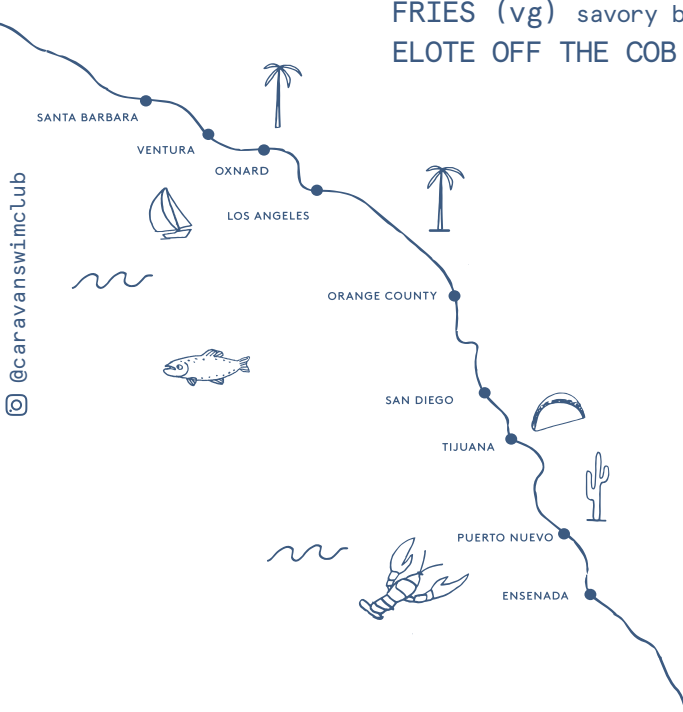
- BUFFALO CAULIFLOWER TACOS (vg) crispy cauliflower, buffalo sauce, shredded cabbage, cilantro aioli, flour tortilla \$18
- CARNE ASADA TACOS (gf) salsa roja, cilantro & onions, roasted tomato salsa, corn tortilla \$24
- BAJA FISH TACOS (n) blackened wild seabass, red mole aioli, pickled onions, fresno chili slaw, charred lemon, flour tortilla \$29
- SHRIMP TACOS (gf) grilled shrimp, red & white cabbage slaw, pico de gallo, cilantro lime aioli, corn tortilla \$26

PLATES

- SQUASH BLOSSOM QUESADILLA (vg) oaxaca & cotija cheese, chipotle aioli, pickled red onion, radish, flour tortilla \$21
+avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$14
- WAGYU BURGER cheddar, heirloom tomato, grilled onion, arugula, mayo-relish, fries \$24
- BAJA SEABASS corn farrotto, chili slaw, grilled pineapple salsa \$36
- HANGER STEAK (gf) papaya marinade, roasted pepper, charred onion, fingerling potatoes, chimichurri sauce \$42
- SALMON (gf) served blackened, nest of squash, sweet onions and peppers, chile morita sauce \$38

SIDES

- RICE & BEANS (v,gf) spanish rice, black beans with sweet peppers, onions, cumin \$9
- FRIES (vg) savory baja spice blend, chipotle aioli \$11
- ELOTE OFF THE COB (vg,gf) cotija cheese, chili, lime \$10



(v)= vegan | (vg)= vegetarian | (gf)= gluten-free | (n)= contains nuts

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 6 or more guests, open tabs, and daybed reservations Hotel June adds a 20% service charge that goes directly to its colleagues. Hotel June adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

COCKTAILS

CAVE PAINTING

union mezcal, campari, lime, agave \$18

KADEE'S SECRET

basil infused aviation gin, aperol, strawberry, lemon \$17

AFTERNOON DELIGHT

thyme infused bourbon, peach bitters, maple \$17

POOLSIDE SPRITZ

ketel one vodka, st. germain, pomegranate, lemon, cava \$17

THE GETAWAY

rum, amaro montenegro, pineapple, lime, orgeat, bitters \$18

MARGARITAS

JUNE MARGARITA astral tequila blanco, dry curaçao, lime, agave \$18

SPICY PASSION FRUIT astral tequila blanco, chinola, passion fruit, lime, house-made fire bitters \$18

CUCUMBER MINT astral tequila blanco, dry curaçao, cucumber, mint, lime, orange \$18

SEASONAL FRUIT astral tequila blanco, dry curaçao, lime, seasonal fruit \$18

NO PROOF COCKTAILS

LA MARCIANA passion fruit, pineapple, lime, demerara \$12

SPA DAY cucumber, mint, lemon, lime \$12

NA BEST DAY BREWING KOLSCH \$9

BREWS

ON DRAFT

SKYDUSTER DRY LAGER

5.0% abv, Los Angeles, CA \$10

TOPA TOPA BREWING CO. LEVEL LINE PALE ALE

5.1% abv, Ventura County, CA \$10

BOOMTOWN HAZY IPA

6.5% abv, Chavez Ravine, CA \$10

EL SEGUNDO MAYBERRY IPA

7.2% ABV, El Segundo, CA \$10

CANS

THREE WEAVERS 'SEAFARER' KÖLSCH-STYLE ALE

4.8% abv, Inglewood, CA \$9

CALIDAD MEXICAN STYLE LAGER

4.8% abv, Santa Barbara, CA \$8

PIZZA PORT 'SWAMIS' IPA

6.8% abv, San Diego, CA \$10

MADEWEST PALE ALE

5.6% ABV, Ventura, CA \$9

WINES

(n) = natural wine

SPARKLING

FIELD RECORDINGS (n) \$16/62

DRY HOPPED PET NAT CHARDONNAY | PASO ROBLES, CA

APRES SOL \$15/55

SPARKLING ROSÉ | EMILIA ROMAGNA, ITALY

ROSÉ & SKIN CONTACT

POOL PARTY X HOTEL JUNE \$15/55

GRENACHE & MOURVEDRE | PASO ROBLES, CA

PARADISE SPRINGS 'PINK ASH' \$16/60

GRENACHE & SYRAH ROSÉ | SANTA BARBARA, CA

LIEU DIT \$17/62

CABERNET FRANC | SANTA BARBARA COUNTY, CA

WHITE

TRESSOM WHITE X HOTEL JUNE (n) \$16/60

FALANGHINA | VALLE DE GUADALUPE, BAJA

DAVIS BYNUM \$16/60

CHARDONNAY | SONOMA COUNTY, CA

RODNEY STRONG \$16/60

SAUVIGNON BLANC | ALEXANDER VALLEY, CA

CADRE \$16/64

ALBARIÑO | SAN LUIS OBISPO, CA

CAMBRIA \$18/68

VIOGNIER | SANTA MARIA VALLEY, CA

RED

DAVIS BYNUM \$17/68

PINOT NOIR | SONOMA COUNTY, CA

FERDINAND \$18/68

TEMPRANILLO | SIERRA FOOTHILLS, CA

LIEU DIT \$23/88

CABERNET SAUVIGNON | SANTA YNEZ VALLEY

SO FAR OUT \$15/58

CHILLED RED BLEND (NEBBIOLO, CHARBONO, CHENIN) | CENTRAL COAST, CA

FUN STUFF IN CANS

JUNESHINE KOMBUCHA

assorted flavors

6% abv, 12oz, San Diego, CA \$9

MADRE DESERT WATER

assorted flavored sparkling mezcal drink

5% abv, 12oz, Lake Elsinore, CA \$9

ANYTIME SPRITZ

cranberry, lime, or yuzu

5% abv, 12oz, Los Angeles, CA \$9

Corkage \$40 per bottle, 2 bottles max