



BRUNCH

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

SHRIMP & CRAB COCKTAIL (gf) sweet water shrimp, snow crab claw, cocktail sauce \$24

WELLNESS

ACAI BOWL (v,gf,n) coconut yogurt, banana, berries, hemp seed, granola \$17

OVERNIGHT OATS (v,gf,n) almonds, coconut yogurt, berries, chai seeds, oat milk \$16

SHAREABLES & STARTERS

CHIPS & SALSA (v,gf) artisanal tortilla chips, roasted tomato salsa \$13

GUACAMOLE (v,gf) artisanal tortilla chips, trio of salsas, avocado, yuzu, pepitas, jalapeño \$18

BRUSSELS SPROUTS (v) kale, fried onion, sherry vinegar, lime, tajin \$11

SHISHITO PEPPERS (v,gf) ponzu, lime, mix chili powder, sesame \$12

PLATES

BREAKFAST BURRITO (vg) scrambled eggs, tater tots, cheddar cheese, artisanal tortilla chips \$17

+sub egg whites \$2, +add avocado \$4, +bacon \$4, +chicken apple sausage \$4, +carne asada \$5

JUNE BREAKFAST two eggs any style, roasted tomato, breakfast potatoes with onions and peppers, w/choice of white, wheat or sourdough toast and choice of bacon or chicken apple sausage \$19

SQUASH BLOSSOM QUESADILLA (vg) oaxaca & cotija cheese, pickled red onion, radish, flour tortillas \$21

+avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$14

AVOCADO TOAST (v) rustic sourdough toast, avocado, heirloom tomato, cilantro, hemp seeds, lemon oil \$17 + fried egg \$2

CLASSIC FRENCH TOAST (vg) agave, strawberries \$17

WAGYU BURGER cheddar, heirloom tomato, grilled onion, arugula, pickles, mayo-relish, fries \$24

BAJA FISH TACOS (n) blackened wild seabass, red mole aioli, pickled jalapeño slaw, charred lemon, flour tortilla \$29 |served with salsa |

+avocado \$4

HANGER STEAK & EGGS two eggs any style, breakfast potatoes with onions and peppers, roasted tomato, w/choice of white, wheat, or sourdough toast \$32

SALADS

ORGANIC VEGETABLE SOUP BOWL (v,df,gf) lentils, celery, carrots, onions, cilantro & tortilla strips \$12

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

+avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$14

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 the Hotel in providing healthcare benefits for our colleagues. Feel free to contact a manager with any concerns.

COCKTAILS

CAVE PAINTING

union mezcal, campari, lime, agave \$17

SUN CHASER

union mezcal, ancho reyes, lemon, honey ginger \$17

PEAR PRESSURE

pear infused skyy vodka, st. germain, lemon, \$17

AMBER ORCHARD

rye whiskey, aperol, apple spiced sweet vermouth, lemon \$17

CALM & COLLECTIVE

chamomile infused gin, yellow chartreuse, lemon, honey \$17

AUTUMN & EVE

pineapple rum, pimento dram, banana liqour, lime, cinnamon, egg white \$17

HARVEST HIGHBALL

bourbon, clove liqour, cinnamon, ginger beer \$17

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

NO PROOF SIPS

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

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

NA BEST DAY BREWING KOLSCH \$9

FEVER TREE GINGER BEER \$5

ACQUA PANNA STILL \$12

SAN PELLEGRINO SPARKLING WATER \$12

Corkage \$40 per bottle, 2 bottles max

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

FREEMONT BREWING GOLDEN PISLNER

4.5% abv Seattle, WA \$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

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

WINES

(n)= natural wine

SPARKLING

GAMBINO \$16/60

PROSECO | VENETO, ITALY

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 \$17/64

CAB FRANC | SANTA BARBARA, CA

WHITE

TRESSOM WHITE (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

LAGER DE CEVERA \$17/64

ALBARIÑO | RIAS BAIXAS, SPAIN

CAMBRIA \$18/68

VIOGNIER | SANTA MARIA VALLEY, CA

RED

DAVIS BYNUM \$17/64

PINOT NOIR | SONOMA COUNTY, CA

LA RIOJA ALTA `VINA ALBERDI` \$19/72

TEMPRANILLO | RIOJA, SPAIN

CAYMUS VINEYARDS `CALIFORNIA` \$22/82

CABERNET | CALIFORNIA

SO FAR OUT \$15/58

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

CHATEAU PESCAUD \$18/68

RED BLEND (MERLOT, CAB FRANC) | BORDEAUX, FR