

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, 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

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 sauce, lime, mix chili powder, sesame \$12

OAXACAN FLATBREAD oaxacan cheese, chile morita sauce & micro cilantro \$13

BBQ CHICKEN FLATBREAD oaxacan cheese, chile morita sauce, shredded chicken, micro cilantro & red onions \$15

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

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, pickles, 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

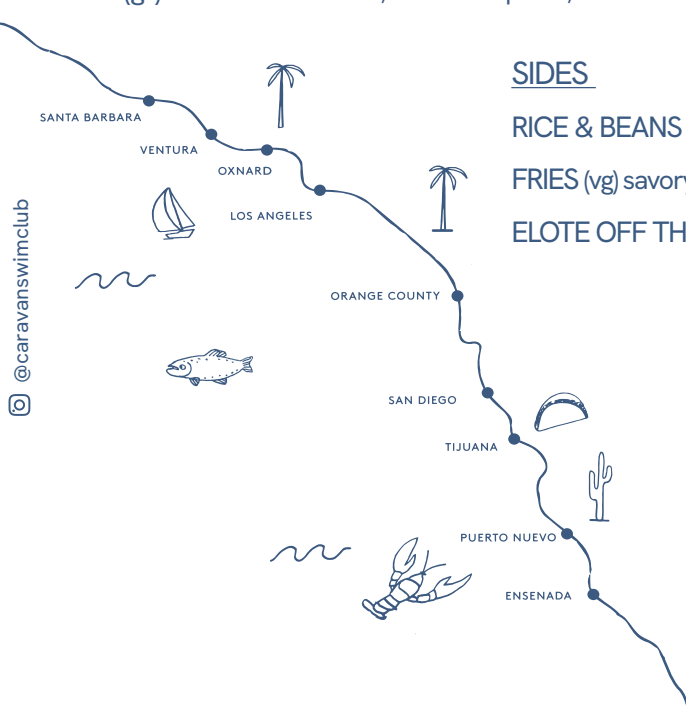
FRIES (vg) savory baja spice blend, chipotle aioli \$11

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 the Hotel in providing healthcare benefits for our colleagues.



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

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

FREMONT 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

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

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

TIF'S

spicy marg or spiked lemonade

12% abv, 12oz, Santa Cruz, CA \$8