



SCENIC
ROUTE

FROM THE SEA

CEVICHE (gf) local rockfish, shrimp, aji amarillo, avocado, tomato, cucumber, red onion, artisanal tortilla chips \$21

TUNA POKE (gf) ahi tuna, avocado, spicy sesame dressing, furikake, micro cilantro, artisanal tortilla chips \$21

SHAREABLES AND STARTERS

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

GUACAMOLE (v,gf) avocado, yuzu, jalapeño, trio of salsas, artisanal tortilla chips \$15

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

SOUP & 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 \$9, salmon \$13, hanger steak \$14

TACOS & SANDWICHES

2 CARNE ASADA TACOS (gf) salsa roja, cilantro, onions, roasted tomato salsa, corn tortilla, served with chips and salsa \$18

2 BAJA FISH TACOS (n) blackened wild seabass, red mole aioli, pickled onions, fresno chili slaw, charred lemon, flour tortilla, served with chips and salsa \$21

SQUASH BLOSSOM QUESADILLA oaxacan & cotija cheese, pickled red onion, radish, chipotle aioli, cilantro, flour tortilla, side of salsa roja and jalapeño \$20

+avocado \$4, grilled chicken \$9, shrimp \$9, salmon \$13, hanger steak \$14

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

CHICKEN SANDWICH breaded chicken breast, honey mustard, heirloom tomato, spicy chipotle slaw, red onions, brioche bun, fries \$19

BAJA LUNCH COMBO

Choice of sandwich + cup of soup or salad \$19

CHICKEN CLUB GREEN WRAP

spinach tortilla, grilled chicken, bacon, seasonal squash, pico de gallo, lettuce, chipotle aioli \$15

TORTA DE ASADA

telera bread, marinated beef steak, oaxacan cheese, onions, peppers, tomato, arugula, chimichurri \$16

CUP OF ORGANIC VEGETABLE SOUP

lentils, celery, carrots, onions, cilantro, tortilla strips \$8

LUNCH CAESAR SALAD

romaine hearts, cotija cheese, seasoned croutons, red radish, chipotle anchovy dressing \$10

SIDES

RICE & BEANS (v,gf) spanish rice, black beans, sweet peppers, onions, cumin \$9

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

ELOTE OFF THE COB (vg,gf) cotija cheese, chili, cilantro, lime \$10



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

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 to its colleagues. Feel free to contact a manager with any concerns.



SCENIC ROUTE

WINES

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

WHITES

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

REDS

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

NO PROOF SIPS

NA BEST DAY BREWING KOLSCH \$9

FEVER TREE GINGER BEER \$5

CANNED BEERS

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

TIF'S spicy marg or spiked lemonade 12% abv, 12oz, Santa Cruz, CA \$8



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

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 to its colleagues. Feel free to contact a manager with any concerns.