



# BRUNCH

## WELLNESS

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

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

CHIA PINEAPPLE BOWL chia and coconut pudding, fresh pineapple, blueberries, flax seeds \$14

TROPICAL FRUIT BOWL seasonal fresh cut fruit \$12

## 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

OAXACAN FLATBREAD oaxacan cheese, chile morita sauce, micro cilantro \$15

BBQ CHICKEN FLATBREAD oaxacan cheese, chile morita sauce, shredded chicken, micro cilantro, red onion \$17

PATATAS BRAVAS (gf) crispy fingerling potatoes, aioli \$12

## FROM THE SEA

CEVICHE (gf) local rockfish, shrimp, aji amarillo, avocado, tomato, cucumber, red onion, artisanal tortilla chips \$22

TUNA POKE (gf) ahi tuna, avocado, spicy sesame dressing, furikake, micro cilantro, artisanal tortilla chips \$24

## SOUP & SALADS

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

CAESAR SALAD romaine, cotija cheese, chipotle-anchovy dressing, seasoned croutons, red radish \$18

+avocado \$4, +grilled chicken \$9, +shrimp \$12, +salmon \$13, +hanger steak \$16

JUNE CHOP SALAD (vg) corn, black beans, cotija cheese, sweet peppers, avocado, cilantro, onion, tomato, radish, tortilla strips, shredded lettuce, creamy cilantro dressing \$18

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

## 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, choice of white, wheat, or sourdough toast, choice bacon or chicken apple sausage \$19

SQUASH BLOSSOM QUESADILLA (vg) oaxacan & cotija cheese, pickled red onion, radish, flour tortillas \$23

+avocado \$4, +grilled chicken \$9, +shrimp \$12, +hanger steak \$16

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

CHICKEN SANDWICH breaded chicken breast, honey mustard, heirloom tomato spicy slaw, fries \$21

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

+avocado \$4

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

SALMON pineapple mango salsa, arroz con aji peppers, scallions, pickled onions, cilantro \$38

## SIDES

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

FRIES (vg) savory baja spice blend, chipotle aioli \$12

ELOTE OFF THE COB (vg,gf) cotija cheese, chili, lime \$12

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

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](http://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](http://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

## 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 liquor, lime, cinnamon, egg white \$17

## HARVEST HIGHBALL

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

## MARGARITAS

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

POMEGRANATE astral tequila blanco, dry curaçao, lime, pomegranate \$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 COCKTAILS

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

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 PILSNER

4.5% ABV, Seattle, WA \$9

## 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

### SPACE AGE ROSÉ SPRITZ

5.5% abv, 5oz, Central Coast, CA \$8

# WINES (n)= natural wine

## SPARKLING

### GAMBINO \$16/60

PROSECCO | 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 (n) \$17/64

CABERNET FRANC | SANTA BARBARA COUNTY, CA

## WHITE

### JERMANN \$16/60

PINOT GRIGIO | GORIZIA, ITALY

### 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

### LA FETE DU ROUGE \$18/68

RED BLEND (SYRAH, GRENACHE, MOURVÈDRE) | PROVENCE, FR