

Shared PLATES

PR HUMMUS & VEGGIES 14

carrot, cucumber, radish, broccoli, celery

WAHOO CEVICHE 23

cilantro, peppers, red onion, lime
plantains, leche de tigre

AVOCADO FLATBREAD 21

cauliflower bread, jalapeño, cilantro
lime, za'atar

ADD-ONS

CHICKEN PINCHOS 32

3 skewers • guava BBQ sauce

SHRIMP PINCHOS 41

3 skewers • garlic, herbs,
smoked paprika

SPINY LOBSTER TAIL 59

tomato butter

SNACKS

BUFFALO WINGS *hot sauce or bbq*

TEN WINGS 19 / TWENTY WINGS 37

carrots, celery, blue cheese dressing

GOUDA FRITTERS 14

guava sauce

O-KOYOMI-YAKI (*Japanese pancake*) 22

pork belly, cabbage, Kewpie, nori, cage-free egg
okoyomiyaki sauce, bonito flakes

FRIES 14

NORI FRIES sriracha ketchup, furikake

TRUFFLE FRIES pecorino romano, garlic aioli

YUCCA FRIES calypso sauce

BOWLS & SALADS

HEIRLOOM TOMATOES 21

avocado, watermelon, pearl onion, ponzu

CHICKEN CAESAR 24

white anchovy, pecorino romano, cucumber, gluten-free herb polenta croutons

SO-CAL SHRIMP TACO BOWL 29

avocado, black beans, guajillo-cumin yogurt, brown rice, grilled corn, lime
tortilla strips, nopalitos, salsa roja

KASHI BOWL 19

quinoa, farro, brown rice, cranberry, pepitas, butternut squash, soybeans
passionfruit, miso vinaigrette

HAWAIIAN TUNA POKE 25

sesame rice, spicy cucumbers, seaweed salad

THAI PEANUT CHICKEN SALAD 24

cabbage, carrot, coconut-peanut sauce, wonton, edamame, bean sprouts
sweet chili vinaigrette

BONBUA EGG BOWL 21

cage-free scrambled eggs, local pork longaniza, vaca negra cheese gravy
scallions, potatoes

CHICKEN SHOYU RAMEN BOWL 24

hard-boiled egg, furikake, togarashi, nori, bean sprouts, radish, scallion
sesame oil

HAND-HELDS

Served with root vegetable chips / sub fries +6

TURKEY CLUB 21

bacon, lettuce, tomato, onion, whole grain wheat bread, herb aioli

FISH TACOS 24

market fish, gold beets, red cabbage, salsa verde, passion fruit-chipotle aioli
flour tortillas

SMASH BURGER 25

cheddar cheese, bacon, lettuce, tomato, onion, pickles, special sauce

CRISPY CHICKEN SANDWICH 24

pickles, house coleslaw, chipotle aioli

RUEBEN ON RYE 23

pastrami, swiss cheese, sauerkraut, Russian dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.

Desserts

LOCAL PINTA GELATO BY THE PINT 14

vanilla • coconut • passion fruit • sour sop • guava • cookies and cream • chocolate

COCONUT CAKE 12 • dulce de leche

VEGAN CHOCOLATE CAKE 12 • macerated berries

Kids & Teens

14yrs old & under | Served with whole fruit & chocolate chip cookie

\$16

GRILLED CHEESE SANDWICH chips
GRILLED CHICKEN BREAST chips or veggies
CHICKEN TENDERS chips

CHEESEBURGER chips
CHEESE QUESADILLA salsa roja, sour cream, chips
KOSHER HOT DOG chips

CHAKRA COCTAILS

\$17



ESJ BLOODY MARY **ROOT**
Legendary 1958 El San Juan House-Made Spicy
Bloody Mary Mix, Vodka, bacon, olives & celery



ANANAS SACRAL
Tresclavos pineapple rum, Luxardo maraschino
brandied oleo saccharum, fresh lime juice, coconut orgeat
bitters with black sesame & spices



NO RUSH **SOLAR PLEXUS**
rye whiskey, fresh lemon juice, fresh orange juice
secret ingredient



LA PLAZA **HEART**
Casamigos reposado, agave nectar, fresh lime juice
orange liqueur, ginger, cilantro



THE BLUE DANUBE **THROAT**
gin, butterfly pea dust, honey, fresh lemon juice
bee pollen



À AJNA **THIRD EYE**
mezcal, reposado tequila, fresh lemon juice,
brown sugar, jalapeño, curaçao



SPARITA **CROWN**
silver tequila, fresh watermelon juice, fresh lime juice, salt

BEER

\$9

Medalla
Heineken
Ocean Lab IPA
Ocean Lab Blonde Lager
Old Harbor Coqui
Blue Moon
Magna
Sweet Caroline

WINE

WHITE & ROSÉ WINES

Bollini, Pinot Grigio 15 / 54
Craftwork, Sauvignon Blanc 15 / 55
Craftwork, Chardonnay 15 / 55
Pavina, Rosé 16 / 64

RED WINES

Craftwork, Pinot Noir 15 / 55
Craftwork, Cabernet Sauvignon 15 / 55
Bousquet, Malbec 15 / 52

KOSHER WINES

Baron Herzog, Cabernet Sauvignon 65
Baron Herzog, Chardonnay 65

CHAMPAGNE & SPARKLING

Veuve Cliquot Yellow Brut 36 / 145
Laurent-Perrier Brut 125
Torre Oria, Cava 15 65
Taittinger Brut 95
Taittinger Rosé 145
Krug 895

SPIRITS LIST

VODKA

Grey Goose 275
Ketel One 275
Absolut 250
Tito's 275

GIN

Aviation 275
Hendricks's 250
Bombay Sapphire 250
WHISKEY & COGNAC
Macallan 12yr 300
Macallan 18yr 725
Hennessy VS 250
Hennessy VSOP 300
Jack Daniel's 250
Black Label 250

TEQUILA

Don Julio Reposado 300
Don Julio Blanco 250
Don Julio Añejo 325
Patrón Añejo 300
Patrón Silver 250
Patrón Reposado 275

RUM

Bacardí Reserve 350
Don Q Añejo 275
Bacardi 8 275
Don Q 250