



FIRST TASTE

The Zephyr Board 45

selection of meats, cheeses, sliders, house pickles, focaccia, seasonal fruits

Breeze Board 18

baked brie, house focaccia, peach jam, apricot mostarda (vg)

San Juan Ceviche 22

shrimp, avocado, jalapeño, cucumber, tortilla (gf)

Horizon Hummus 14

avocado, crudité, focaccia (v)

Chip off the Ol' Guac 16

pumpkin seed, coriander (v)

Westminster Wings 19

chefs special bbq dry rub blend, mango habanero dippin' sauce

Boardwalk Chix 18

crispy gluten free chicken with smoky bbq, citrus aioli, pepperoncini ranch (gf)

HANDHELDS

Abbot's Butter Burger 22

potato bun, spicy house pickle, american cheese, secret sauce, served with fries

Pacific Fish Tacos 20

smoky grilled fish, apple pico, avo crème (gf)

Speedway Sliders 22

gluten free crispy chicken, hawaiian roll, spicy slaw, served with fries

Brooks Veggie Burger 22

house-made, butter lettuce, preserved tomato, avocado, pepperoncini, side salad (vg)

Venice en Brie 17

arugula, onion, fennel, preserved tomato, avocado brie, lemon, in a tortilla (vg)

Dudley Kale 17

tuscan kale, cucumber, stone fruit, beet, avocado, in a tortilla (vg)

add on – crispy fries | side salad 10

FLATBREADS

Caprese 22

local tomatoes, fresh mozzarella, torn basil, aged balsamic (vg)

Mushroom Forest 22

parsnip white sauce, seasonal mushrooms, caramelized onion & fennel, calabrian chili, basil (v)

Spanish Sunset 22

sweet pepper sofrito, bilabo spanish chorizo, oaxacan cheese, cilantro, and citrus sea salt

YO SWEETNESS

Grasshopper Bar 15

21+ adults only, crème de menthe, fudge, ice cream

Strawberries and Creams 15

our take on tres leches

Old-Fashioned Ice Cream 10

extra virgin olive oil and sea salt ice cream (3) scoops for 25

Cali Citrus Cookies 8

lime, lemon, and orange

Ask your server about specials or any dietary restrictions

Executive Chef, Michael Letsinger | Executive Sous Chef, German Montes
Sous Chef, Chris Vargas | General Manager, Tony O'Dell | Lead Bartender, Alton Clemente

high
ROOFTOP LOUNGE
HIGH SIGNATURES 18

SAGES OF DENIAL

Bourbon, Amaro Angeleno, sage, orange, lemon

LAVENDER SUNSET

Hendricks Gin, St. Germain, lavender, lemon

SOLSTICE SPRITZ

Bombay Bramble blackberry gin, rosemary-apple infused simple, lemon, St. Germaine

MOUNT FUJI MULE

Haku Vodka, Gifford Lichi Li, Fever Tree Lime Yuzu, lemon, St. Germaine

CHECK OUT THYME

Gin, Liquid Sunshine by Little West, thyme, Tropical Red Bull

MEZCALITA NEGRONI

Illegal Mezcal, Aperol, Carpano Antica, grapefruit peel

WESTSIDE

White peach vodka, cucumber, lime

BAJA PUNCH

Ocho Reserva spiced rum, Bacardi Silver, Campari, pineapple, cranberry, lime

EL COCO ZAFIRO

Tequila, lime, lavender, Coconut Red Bull

HIGH FASHIONED

Basil Hayden's, Hennessy V.S., Amaro Motenegro

PB FOR THE EQUINOX

Skrewball peanut butter whiskey, Mr. Black coffee liqueur, oat milk

HIGH-CHATA

House-made horchata, Bacardi Ocho Reserva, Licor 43

HIGH FROZE OVER 18

Rotating flavors, ask your server for availability

STONE AND SMOKE

El Silencio mezcal, Aperol, peach, lime

THE ESCAPE

Bacardi light rum & your classic colada flavors...

FROSÉ ALL DAY

Rosé, rives pink gin, strawberry

FROZEN MANGO MARGARITA

JAJA tequila, triple sec, lime, mango puree

HOT COCKTAILS 18

Rotating flavors, ask your server for availability

ALTITUDE ADJUSTMENT

Teeling Whiskey, Green Chartreuse, herbal tea cinnamon apple, rhubarb syrup

MULLED WINE

Cabernet Sauvignon, apple cider, orange, mulling spices, honey, all spice

HOT TODDY

Jim Beam, lemon, rosemary apple simple, Licor 43

BREAKWATER BUTTERED RUM

Kraken Spiced Rum, Licor 43, nutmeg, butter, all spice, brown sugar

DRAFT BEER

By the pint, ask your server for local, rotating taps

BEER + SELTZERS

In a bottle or can.

ALLAGASH WHITE WITBIER 10 VODOO RANGER IPA 12

HEINEKEN 0.0 8

WHITE CLAW 9

lime, black cherry, or mango

BUCKET OF CLAWS 50

N/A BEVVIES

RED BULL 6 COCA-COLA FOUNTAIN FLAVORS 5

EVIAN WATER – still (LG) 8 FERRARELLE WATER – sparkling (LG) 8

FULL WINE LIST ALSO AVAILABLE

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