



COASTAL BAR
AND KITCHEN

breakfast menu

all day menu

kids menu

rush hour

bar menu

sunday brunch



j u t e ' s f a v s

breakfast

light start

- KEFIR PARFAIT...\$12**
GREEK YOGURT, VANILLA BEAN, BERRY SAUCE, GRANOLA, FRESH BERRIES
- OATMEAL...\$12**
BROWN SUGAR, RAISINS, MIXED BERRIES
- MARKET FRESH BERRIES & FRUIT...\$10**
- BERRIES BOWL...\$8**

three egg scramble

ALL SERVED WITH LARDER BAKING COMPANY CHOICE OF TOAST & LW HASHBROWNS, WHIPPED BUTTER & PRESERVES

- CHICKEN & GREEN...\$19**
CHICKEN SAUSAGE, TYLOR FARM SPINACH, ARTICHOKE, FETA CHEESE
- BACON, AVOCADO, TOMATO...\$19**
MARTINEZ AND SON TOMATOES, CHEDDAR CHEESE, AVOCADO
- VEGETABLES' POINT...\$17**
MIXED BELL PEPPERS, ZUCCHINI, TF SPINACH, CHEF'S BLEND MUSHROOMS

drinks

- APPLE/CRANBERRY/ORANGE/ GRAPEFRUIT...\$5**
- COFFEE 12 OZ...\$5**
- MIMOSA...\$11**
- BLOODY MARY...\$11**
- BERRY MINT SMOOTHIE...\$10**
MIXED BERRIES, GREEK YOGURT, AGAVE, MINT
- TROPICAL SMOOTHIE...\$10**
PINEAPPLE, BANANA, ORANGE JUICE, AGAVE

RAFA'S CHILAQUILES...\$19
HOMEMADE CALIFORNIA CHILE SAUCE, SUNNY SIDE UP EGGS, RED ONION, SOUR CREAM, QUESO FRESCO, MICRO CILANTRO, AVOCADO

HASS AVOCADO TOAST & POACHED...\$22
TOASTED SOURDOUGH, SEASONAL FRESH SALSA, POACHED EGG

CALI BREAKFAST BURRITO...\$19
SCRAMBLED EGGS, HASH BROWN, BELL PEPPERS, CHEDDAR, AVOCADO, BACON, SIDE FRUIT CUP

CHURRO FRENCH TOAST...\$19
BRIOCHE, STRAWBERRIES, CINNAMON SUGAR, SYRUP

BUTTERMILK PANCAKES...\$18
FRESH BERRIES, MAPLE SYRUP, POWDERED SUGAR

CLASSIC EGGS BENEDICT...\$22
HAM, POACHED EGGS, HOLLANDAISE SAUCE, ARUGULA TOMATO SALAD, LEMON VINAIGRETTE

ALL AMERICAN...\$18
EGGS YOUR WAY, HASH BROWN, CHOICE OF BACON, PORK SAUSAGE OR CHICKEN SAUSAGE

sides

- SMOKED BACON...\$7**
- PORK SAUSAGE...\$7**
- SILVA CHICKEN SAUSAGE...\$6**
- LW HASH BROWNS...\$5**
- LARDER BREAKFAST PASTRIES...\$7**
- LARDER TOAST...\$5**
- TOASTED BAGEL & CREAM CHEESE... \$6**

HOURS
BREAKFAST
7 AM - 10:30 AM



k i d s m e n u

b r e a k f a s t

SILVER DOLLAR PANCAKES \$9

CHOICE OF CEREAL & FRUIT \$8

SCRAMBLED EGGS & HASHBROWNS & TOAST \$9

a l l d a y

GRILLED CHEESE \$9

FRIES

FLATBREAD PIZZA \$9

PEPPERONI/CHEESE

CHICKEN TENDERS \$10

FRIES/BBQ

VANILLA ICE CREAM \$4/SCOOP



all day menu

s & s

SOUP OF THE DAY... \$10

SALAD DONE RIGHT...\$15

MIXED GREENS, SLICED CARROT, CUCUMBER, RADISH, FENNEL, GOLDEN BALSAMIC VIN

CLASSIC CAESAR...\$16

BABY GEM, CAESER DRESSING, HOMEMADE CROUTONS, PARMESEAN

SEASONAL MARKET SALAD...\$18

GRILLED PEACHES, FRISEE, ENDIVE, FETA, DRIED FRUIT AND NUTS, SWEET BALSAMIC
ADD CHICKEN...\$6
ADD SALMON...\$8

to share

HASS GUACAMOLE...\$12

QUESO FRESCO, CORN TOSTADITAS, MICRO CILANTRO

AHI TUNA CEVICHE...\$18

YUZU, SESAME OIL, JICAMA, SERRANO CHILE, POMEGRANATE, WONTON

SCALLOPS & TREES...\$22

PANCETTA, CALABRIAN CHILI, BROCCOLINI, BRUSSEL SPROUTS CRISP

HUMMUS & CRUDITÉ...\$14

RAINBOW VEGETABLES, GRILLED PITA

CHARCUTERIE BOARD...\$28

ARTISANAL CHEESE & MEAT, DRIED FRUIT, OLIVES, NUTS, GUAVA PASTE

WESTDRIFT CHILI-LIME WINGS...\$18

CHILI GLAZE, HERBS

HEIRLOOM MARGARITA FLATBREAD...\$15

MOZZARELLA, PESTO, PARMESAN MICRO BASIL

PIQUILLO & PEPPERONI FLATBREAD...\$17

MOZZARELLA, PARMESAN, PIQUILLO PEPPERS

L . A . t a c o s

KOREAN GRILLED FLANK STEAK...\$15

CABBAGE, CARROT, RED ONION, SRIRACHA

GRILLED LOCAL WHITE BASS...\$16

SPICY SLAW, LIME

hungry for more

JUTE BURGER...\$22

MAHON CHEESE, GRILLED ONIONS, ROASTED GARLIC AIOLI, LETTUCE, TOMATO, PICKLE, BRIOCHE, FRIES

HERB ROASTED CHICKEN

SANDWICH...\$20

ROASTED GARLIC AIOLI, LETTUCE, TOMATO, PICKLE, CIABATTA, FRIES, HABANERO PEPPER JACK

PAN SEARED VERLASSO SALMON...\$34

MARBLE POTATOES, CHEF'S BLEND MUSHROOM & SPINACH RAGOUT

GRILLED FLAT IRON STEAK...\$38

LEEKS, MASCARPONE, MARBLE POTATOES, MOJO ROJO, MICRO GREENS

CAPPELLI SCAMORZA PASTA...\$24

EGGPLANT-RICOTTA FILLED, SUNDRIED TOMATO, SAFFRON CREAM

s w e e t s w e e t

BAKELESS CHOCOLATE CHEESECAKE...\$9

COCOA POWDER, BERRIES, GRAHAM CRUMBLES

SALTED CARAMEL ICE CREAM SANDO...\$9

CARAMEL, POWDERED SUGAR

ESMERALDA'S PANACOTTA...\$9

VANILLA BEAN, CANDIED MANGO

hours

11 a m - 10 p m

bar

Sunday - Thursday 11 a m - 11 p m

Friday & Saturday 11 a m - 12 a m



bar menu

mash up

16

EAST COAST

MB OLD FASHIONED

Knob Creek Bourbon, Simple Syrup, Orange, Luxardo Cherry

WEST COAST

HIBISCUS PALOMA

Espolon Blanco Tequila, Hibiscus Syrup, Lime Juice, Grapefruit Juice

signature cocktails

16

MALIBU ROSE

Malibu Rum, Aperol, Lemon Juice, Pineapple Juice, Simple Syrup, Sparkling Rose

SOUTH BAY MEZCALITA

El Silencio Mezcal, Agave Nectar, Triple Sec, Lime Juice, Watermelon, Tajin

GOLDEN STATE

Espolon Blanco Tequila, Jalepeno, Triple Sec, Lime Juice, Pineapple Juice, Tajin

MANHATTAN COLLINS

Titos Vodka, Mint, Blackberries, Lemon Juice, Simple Syrup, Ginger Beer

CADDY SHACK

Bourbon, Peach Liqueur, Lemonade, Ice Tea

white wines

DAOU, PASO ROBLES, CA
Chardonnay...15/45

FABLEIST, PASO ROBLES, CA
Chardonnay...13/42

GROTH, NAPA VALLEY, CA
Chardonnay...96

FERRARI CAR, SONOMA, CA
Fume Blanc...13/35

TERLATO, ITALY
Pinot Grigio...14/42

JOSH CELLARS, CENTRAL COAST, CA
Pinot Grigio...14/42

BRANCOTT, NEW ZEALAND
Sauvignon Blanc...13/40

interesting reds

LUIGI BOSCA ARGENTINA
Malbec...13/46

EDUCATED GUESS, NAPA VALLEY, CA
Red Blend...65

QUILT, NAPA VALLEY, CA
Red Blend...70

bar hours

Sunday - Thursday 11am - 11pm
Friday & Saturday 11am - 12am

red wines

FEDERALIST, NAPA VALLEY, CA
Cabernet Sauvignon...14/45

DAOU, PASO ROBLES, CA
Cabernet Sauvignon...15/60

FABLEIST, PASO ROBLES, CA
Cabernet Sauvignon...13/42

AUSTIN HOPE, PASO ROBLES, CA
Cabernet Sauvignon...22/80

COPPOLA DIRECTORS CUT, SONOMA, CA
Cabernet Sauvignon...18/76

MARKHAM, NAPA VALLEY, CA
Merlot...50

RODNEY STRONG, SONOMA, CA
Merlot...14/46

MEIOMI, CENTRAL COAST, CA
Pinot Noir...15/48

PRISONER, NAPA VALLEY, CA
Pinot Noir...96

sparkling wines

LE GRAND COURTAGE
Brut Champagne...15/47

VEUVE CLICQUOT
Brut Champagne...150

MOET
Chandon Brut...125

PERRIER JOUET BELLE EPOQUE...350

FABLEIST
Rose...12/35

GERARD BERTRAND
Rose...45

CHANDON SPARKLING
Rose...16/48

local draft beer

SANTA MONICA BREWING, SANTA MONICA, CA

310 Blonde...8
Pali Pils...8

COMMON SPACE BREWING, HAWTHORNE, CA

Sonrisa Mexican Lager...8
Hammock Street Lager...9

THREE WEAVERS BREWING, INGLEWOOD, CA

Seafarer Kolsch...8

LA ALE WORKS, HAWTHORNE, CA

Lunar Kitten West Coast IPA...9
Midnight Frisbee Juicy IPA...9

STONE BREWING, ESCONDIDO, CA
Stone IPA...9

BLACK PLAGUE, OCEANSIDE, CA
Hazy Scandal...9

bottled beer

STONE IPA/ PACIFICO/ MODELO/ 805 BLONDE/ RED TROLLEY ALE/ HEINEKEN/WHITE CLAW...8

MILLER LITE/ COORS LIGHT/HEINEKEN...7



r u s h h o u r

m o n d a y - f r i d a y
4 p m - 6 p m

HASS HASS GUACAMOLE...\$8 b i t e s

PDG, QUESO FRESCO, CORN TOSTADITAS, MICRO CILANTRO

AHI TUNA CEVICHE...\$12

YUZU, SESAME OIL, JICAMA, SERRANO CHILE, POMEGRANATE, WONTON

HUMMUS & CRUDITÉ...\$9

RAINBOW VEGETABLES, GRILLED PITA

WESTDRIFT CHILI-LIME WINGS...\$12

CHILI GLAZE, HERBS

HEIRLOOM MARGARITA FLATBREAD...\$10

MOZZARELLA, PARMESAN MICRO BASIL

PIQUILLO & PEPPERONI FLATBREAD...\$11

MOZZARELLA, PARMESAN, PIQUILLO PEPPERS

CHARCUTERIE BOARD...\$19

ARTISANAL CHEESE & MEAT, DRIED FRUIT, OLIVES, NUTS, GUAVA PASTE

KOREAN GRILLED FLANK STEAK TACOS...\$10

CABBAGE, CARROT, RED ONION, SRIRACHA

d r a f t b e e r

\$ 5

SANTA MONICA 310 BLONDE

CALI PILS

STONE IPA

SONRISA MEXICAN LAGER

w i n e b y t h e g l a s s

\$ 8

FABLEIST, NAPA VALLEY

CABERNET/PINOR NOIR/CHARDONNAY/ROSE

w e l l d r i n k s

\$ 8



summer sunday
brunch

to share

AHI TUNA CEVICHE...\$ 18
YUZU, SESAME OIL, JICAMA, SERRANO CHILE,
POMEGRANATE, WONTON

HASS GUACAMOLE...\$12
QUESO FRESCO, CORN TOSTADITAS, MICRO
CILANTRO

SEASONAL MARKET SALAD...\$18
ADD CHICKEN 6 ADD SALMON 8 ADD SHRIMP
8

CAESAR SALAD...\$16
BABY GEM, CAESER DRESSING, HOMEMADE
CROUTONS, PARMESAN

SCALLOPS & TREES...\$22
PANCETTA, CALABRIAN CHILI, BROCCOLINI,
BRUSSEL SPROUTS

signature entrees

CRAB CAKE EGG BENEDICT...\$ 29
CRAB, POACHED EGG, HOLLANDAISE SAUCE,
ARUGULA, TOMATO SALAD, LEMON VINAIGRETTE

RAFA'S CHILAQUILES...\$ 19
HOMEMADE CALIFORNIA CHILE SAUCE, SUNNY
SIDE UP EGGS, RED ONION, SOUR CREAM,
QUESO FRESCO, MICRO CILANTRO, AVOCADO

CHURRO FRENCH TOAST...\$20
BRIOCHE, STRAWBERRIES, CINNAMON SUGAR,
SYRUP

**BACON,AVOCADO,TOMATO SCRAMBLE...\$
19**
MARTINEZ AND SON TOMATOES, CHEDDAR
CHEESE, AVOCADO

SOUTHERN STYLE SHRIMP & GRITS...\$ 25
CHORIZO, CAJUN SHRIMP, CHEDDAR CHEESE,
ONION & PEPPERS

signature entrees cont.

LOBSTER BLT...\$ 28
AIOLI,LETTUCE,TOMATO,BACON,BRIOCHE

JUTE BURGER...\$22
MAHON CHEESE, GRILLED ONIONS, ROASTED
GARLIC AIOLI, LETTUCE, TOMATO, PICKLE,
BRIOCHE

PAN SEARED VERLASSO SALMON...\$34
MARBLE POTATO, CHEF'S MUSHROOM BLEND,
SPINACH RAGOUT

FISH TACOS...\$16
GRILLED LOCAL WHITE BASS, SPICY SLAW,
LIME

signature cocktails

BYOM...\$25
(BUILD YOUR OWN MIMOSA)

BOTTLE OF CHAMPAGNE
+
CHOICE OF TWO JUICES
(PASSIONFRUIT, ORANGE, CRANBERRY,
PINEAPPLE)

SEA BLUES...\$ 16
BLUE CURCAO, PINEAPPLE, MALIBU
RUM

BLOODY MARY...\$11
SIGNATURE BLOODY MARY MIX,BACON,
TITO'S VODKA

HIBISCUS PALOMA...\$16
ESPOLON BLANCO TEQUILA, HIBISCUS
SYRUP, LIME JUICE, GRAPEFRUIT JUICE

MALIBU ROSE...\$16
MALIBU RUM, APEROL, LEMON JUICE,
PINEAPPLE JUICE, SIMPLE SYRUP,
SPARKLING ROSE

SOUTH BAY MEZCALITA
EL SILENCIO MEZCAL, AGAVE NECTAR,
TRIPLE SEC, LIME JUICE, WATERMELON,
TAJIN

brunch hours

Sunday
11 a m - 2 p m