



## TO START

### AHI CEVICHE / 15

Sashimi grade Ahi Tuna, avocado, wasabi salsa. Served with wonton.

### HUMBOLDT CALAMARI / 15

Calamari steaks, chili flake, Italian parsley, garlic, lemon.

### BLUE CHEESE STEAK BITES / 14

Blue Cheese-stuffed hanger steak, bacon wrapped, honey mustard drizzle.

### SPICY THAI WINGS / 14

Thai spice marinated chicken wings, orange marmalade.

## RANCHO PLATTERS

### QUESADILLA / 15

Charred Chicken, Roasted Poblano, Chihuahua Cheese, Mole Verde, corn, cilantro.

### GUACAMOLE / 11

California avocado, stone-ground corn chips, house-made salsas.

### NACHO PARTY / 15

Stone-ground Corn chips, Charred Chicken, Arroz Rojo, Pickled Jalapeno, Pico de Gallo, Fresh corn, Salsas.

### ASADA FRIES / 15

House-made fries, Carne asada, Avocado, Pico de gallo, Salsas, Melted cheese.

### TAQUITOS / 15

Chipotle spiced chicken, Oaxacan guacamole, mexican crema, roasted jalapeno salsa.

## LALLA DELI

### CALIFORNIA CLUB / 15

Turkey, bacon, avocado, tomato, spinach. Piled high on grilled sourdough with chipotle mayo and Swiss cheese.

### FRENCH DIP / 15

Slow-roasted beef, sliced thin, piled high. Served on an artisan roll with au jus.

### LALLA CHICKEN SANDWICH / 15

Free-range chicken breast, bacon, avocado, jack cheese, mayo, L+T, on a French roll.

### PORTOBELLO CAPRESE SANDWICH / 15

Grilled portobello, avocado, Roma tomato, pesto, grilled onion, arugula, mayo, mozzarella. Served on a local whole wheat bun.

### MEXICAN CHICKEN WRAP / 15

Chipotle grilled chicken, pico de gallo, grilled onion, avocado, cheddar cheese, Mexican rice, chopped iceberg, chipotle mayo. Served in a flour tortilla.

#### CHOICE OF SIDES

Sweet potato fries	Onion rings	Tomato rice soup
Firecracker fries	Mixed green salad	Caesar salad / 1 extra
French fries	Clam chowder	Greek salad / 1 extra

## ORGANIC GREENS

### CLASSIC CAESAR / 13

Salinas Valley Romaine, Parmesan, Focaccia crouton. Tossed in our house-made caesar dressing.

### STRAWBERRY / 13

Organic Salinas Valley greens, fresh strawberry, feta, candied pecan, roasted corn, cherry tomato, sweet onion, dried cranberry, escabeche. Tossed in our house-made raspberry vinaigrette.

### BEET & PEAR / 13

Organic Salinas Valley greens, roasted beet, Anjou pear, gorgonzola, candied pecan, chive. Tossed in our house-made mango dressing.

### GREEK / 13

Salinas Valley Romaine, feta, mozzarella, cucumber, kalamata olive, red onion, cherry tomato. Tossed in our house-made Mediterranean balsamic.

### VALLEY GIRL / 13

Salinas Valley organic greens, gorgonzola, artichoke heart, Granny Smith apple, candied walnut, diced avocado. Tossed in our house-made avocado apple cider vinaigrette.

### CHINESE CHOP SALAD / 15

Curry noodle, Napa cabbage, snow pea, bean sprout, celery, cilantro, mint, green onion, peanut, wonton. Served with our house-made chile peanut dressing.

#### ADDITIONS

Chicken / 5	Seared Ahi Tuna / 10
Hanger Steak / 7	Skuna Bay Salmon / 14
Sautéed Shrimp / 10	Grilled Portobello / 5

SMALL

LARGE

### COBB SALAD / 15

Charred chicken, avocado, egg, tomato, spinach, gorgonzola, bacon. Served with our house-made Italian vinaigrette.

### PISTACHIO CRUSTED CHICKEN SALAD / 15

Pistachio crusted chicken, Salinas Valley organic greens, roasted onion, Granny Smith apple, dried cranberry, crumbled goat cheese. Served with our house-made honey mustard vinaigrette.

### RED ORGANIC QUINOA SALAD / 15

Blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, spinach, arugula, feta. Tossed in our house-made raspberry vinaigrette.

### MEDITERRANEAN SALMON SALAD / 24

Organic superfood mix, Grammysmith apple, butter lettuce, chopped egg, cucumber, Roma tomato, avocado, kalamata olives, feta. Topped with Skuna Bay Salmon and served with our house-made sherry vinaigrette.

## FLATBREADS

### MARGHERITA / 15

*San Marzano tomato, fresh mozzarella, basil, evoo.*

### WILD MUSHROOM / 15

*Fresh mozzarella, whipped goat cheese, roasted wild mushroom, fresh herbs.*

### THE BRUTUS / 15

*San Marzano tomato sauce, house-made sausage, pepperoni, smoked bacon, fresh mozzarella, red onion, olive, oregano.*

### PESTO CHICKEN / 15

*Basil pesto, diced chicken, fresh mozzarella, oven roasted cherry tomato.*

## STREET TACOS

### FISH TACOS / 15

*Blackened haddock, habanero mango, Oaxacan guacamole, chipotle mayo, red cabbage, cilantro, onion.*

### CARNE ASADA / 14

*Char-grilled steak, chipotle salsa, salsa verde, Oaxacan guacamole, chipotle mayo, cilantro, onion.*

## ENCHILADAS

### POBLANO CHICKEN / 19

*Organic chicken, chihuahua cheese, roasted poblano pepper sauce. Rice, beans, pico de gallo, avocado, Mexican slaw.*

### BUTTERNUT SQUASH / 19

*Chipotle butternut squash, smoked cheddar, ancho cream, roasted pumpkin seed. Rice, beans, pico de gallo, avocado, Mexican slaw.*

## GRILL BURGERS

### LALLA BURGER / 15

*Kobe beef patty with cheddar cheese on a local potato bun. LALLA sauce, L+T.*

### KENT'S SOURDOUGH BURGER / 16

*Kobe beef patty with cheddar cheese, double bacon, avocado, and a fried egg on grilled local sourdough. LALLA sauce, L+T.*

### GIANNI'S BACON BURGER / 16

*Kobe beef patty with American & smoked cheddar, chipotle caramelized onions, double bacon on a local potato bun. LALLA sauce, L+T.*

### APPLE, GOAT CHEESE & TURKEY BURGER / 15

*Turkey patty with pepper jack, grilled onion, and spinach on an organic whole wheat bun. LALLA sauce, relish, tomato.*

### BLACK BEAN QUINOA BURGER / 15

*Black bean quinoa patty topped with avocado & pepper jack, served on a local nine-grain bun. LALLA sauce, L+T.*

#### CHOICE OF SIDES

Sweet potato fries	Onion rings	Tomato rice soup
Firecracker fries	Mixed green salad	Caesar salad / 1 extra
French fries	Clam chowder	Greek salad / 1 extra

#### ADDITIONS

Bacon / 3	Sautéed mushrooms / 2.25	Grilled onions / 1
Avocado / 2.25		Pickled Jalapenos / 1

# ENTRÉES

## FREE-RANGE CHICKEN

### BRICK CHICKEN / 20

*Pressure grilled free-range, organic half chicken. LALLA potatoes, seasonal organic vegetables.*

### CHICKEN PICCATA / 21

*Free-range, organic chicken with a lemon-caper sauce. Cauliflower purée, organic vegetables, house-made garlic bread.*

### CHAR-GRILLED CHICKEN BREAST / 19

*Char-grilled free-range, organic chicken breast, grilled tomatoes, avocado, basil dressing. Served with cauliflower purée, organic vegetables.*

## HAND-SELECTED STEAKS

### GRASS-FED CARNE ASADA / 25

*Grass-fed skirt, chipotle caramelized onions, avocado, jalapeño salsa, LALLA potatoes, corn tortillas.*

### STEAK & BACON-WRAPPED JUMBO SHRIMP / 33

*Skillet grilled hanger, bacon wrapped jumbo prawns. LALLA potatoes, seasonal vegetables.*

### 8OZ NEW YORK / 29

*Carefully selected aged greater Omaha beef. LALLA potatoes, seasonal vegetables.*

### NIMAN RANCH PORK CHOP / 24

*Apple glazed. With LALLA potatoes and seasonal vegetables.*

#### ADDITIONS

*Brando Sauce: sauteed tomatoes, blue cheese, bacon, tomatoes, mushrooms / 5*

## SEAFOOD

### FISH & CHIPS / 19

*Beer battered Haddock Cod, apple slaw. Your choice Classic Fries, sweet potato fries, firecracker fries.*

### CEDAR PLANKED SALMON / 25

*Skuna Bay Salmon (Seafood Watch Approved), roasted tomato sauce, parmesan potato, grilled asparagus.*

## PASTA

### HALIBUT & SHRIMP / 24

*Fettuccine with Halibut and Jumbo Shrimp. Mascarpone cream sauce, pancetta, diced red onion, fresh basil, chopped arugula.*

### LALLAFREDO / 19

*Classic alfredo sauce over fettuccine. Fresh thyme and blackened chicken.*

### BUTTERNUT MAC & CHEESE / 19

*Four cheese pasta, golden butternut squash, paprika chicken.*

### SWEET POTATO RAVIOLI / 19

*Toasted pecan, mascarpone, mint, bourbon whiskey, cream of carrot*

## WINE

### BUBBLES

<i>Ardoit, Volage, Pétillant-Naturel Rosé, Monterey</i>	5oz / ½ BTL	18 / 30
<i>Sorgente, Metodo Italiano, Prosecco di Treviso</i>		10 / 15

### WHITES

<i>Altamonte, Pinot Grigio, Alto Adige, Italy</i>	10 / 15
<i>Bold, Sauvignon Blanc, Zabala Vineyard, Arroyo Seco</i>	13 / 21
<i>Café Society, Chenin Blanc, Los Olivos</i>	13 / 21
<i>Christina, Grüner Veltliner, Carnuntum, Austria</i>	11 / 17
<i>Morgan, Chardonnay, Santa Lucia Highlands</i>	10 / 17

### ROSÉ

<i>Bold, Rosé of Grenache, Paso Robles</i>	11 / 17
<i>Young Inglewood, Malbec/Merlot, Napa</i>	13 / 21

### REDS

<i>Altos Las Hormigas, Malbec, Mendoza, Argentina</i>	11 / 17
<i>Aurora, Cabernet Sauvignon, California</i>	13 / 21
<i>Bold, Carignan, Old Vine, Redwood Valley</i>	14 / 21
<i>Chateau Barouillet, Bordeaux Blend, Bergerac, France</i>	12 / 18
<i>Vivant, Pinot Noir, Pelio Vineyard, Monterey</i>	13 / 21

## DRAFT BEER

<i>Pale Lager, Stella Artois, Leuven, 5.0% / 8</i>
<i>IPA, Alvarado Street Mai Tai PA, Monterey, 6.5% / 8</i>
<i>IPA, Peter B's Legend of Laguna, Monterey, 6.5% / 8</i>
<i>Pilsner, Bohemia, Mexico, 5.1% / 8</i>
<i>Blonde Ale, Firestone 805, Paso Robles, 4.5% / 8</i>
<i>Irish Stout, Guinness, Ireland, 4.2% / 10</i>
<i>Pilsner, Modelo Especial, Mexico, 4.5% / 8</i>
<i>Seasonal Ale, Anderson Valley Winter Solstice, Booneville, 6.9% / 8</i>
<i>IPA, Spacedust Elysian, Seattle, 8.2% / 8</i>



## BOTTLED BEER

<i>Coors Light / 5</i>	<i>Corona / 6</i>
<i>Budweiser / 5</i>	<i>Heineken / 6</i>
<i>Bud Light / 5</i>	<i>Estrella / 6</i>
<i>Dos XX / 6</i>	<i>Heineken (non-alcoholic) / 7</i>
<i>Pacifico / 6</i>	

## MARTINI BAR

### THE CLASSIC / 9

*Gin or Vodka, Shaken*

### FRENCH PEAR / 9

*Skyy Pear vodka, Elderflower liqueur, Sweet + sour*

### POME-COSMO-GRANATE / 9

*Pearl Pomegranate vodka, limeade, pomegranate liqueur, cranberry juice*

### GUAVATINI / 9

*Haven Coconut Rum, Elderflower liqueur, agave, guava*

### SPA-TINI / 9

*Aviation Gin, Hpnotiq, Mint, Cucumber, Lime, Sparkling water*

## CLASSIC COCKTAILS

### MOSCOW MULE / 11

*Absolut Elyx, lime, fever tree ginger beer*

### CALIFORNIA MULE / 10

*Gluten-free Hetchy Vodka, local strawberry, mint, lime, fever tree ginger beer*

### DARK N' STORMY / 10

*Gosling Dark Rum, St. Elizabeth Dram, Old Spice bitters, lime, Fever Tree Ginger beer*

### POMEGRANATE BREEZE / 11

*Absolut Elyx, pomegranate syrup, Elderflower Liqueur, limeade, champagne*

### BOURBON OLD FASHIONED / 11

*Doc Pepe's Lab, aged in Caribbean rum barrel*

### MANHATTAN / 11

*Doc Pepe's Lab aged in American port barrel*

### CLASSIC NEGRONI / 12

*Venus Gin, Cappelletti, Dolan rouge, aged in whiskey barrel*

## TEQUILA BAR

### LALLA MARGARITA / 10

*Mi Campo Tequila, Lime, Triple sec, Shaken Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate)*

### TROPICAL MARGARITA SLUSH / 11

*Avión Silver Tequila, house-made tropical purée*

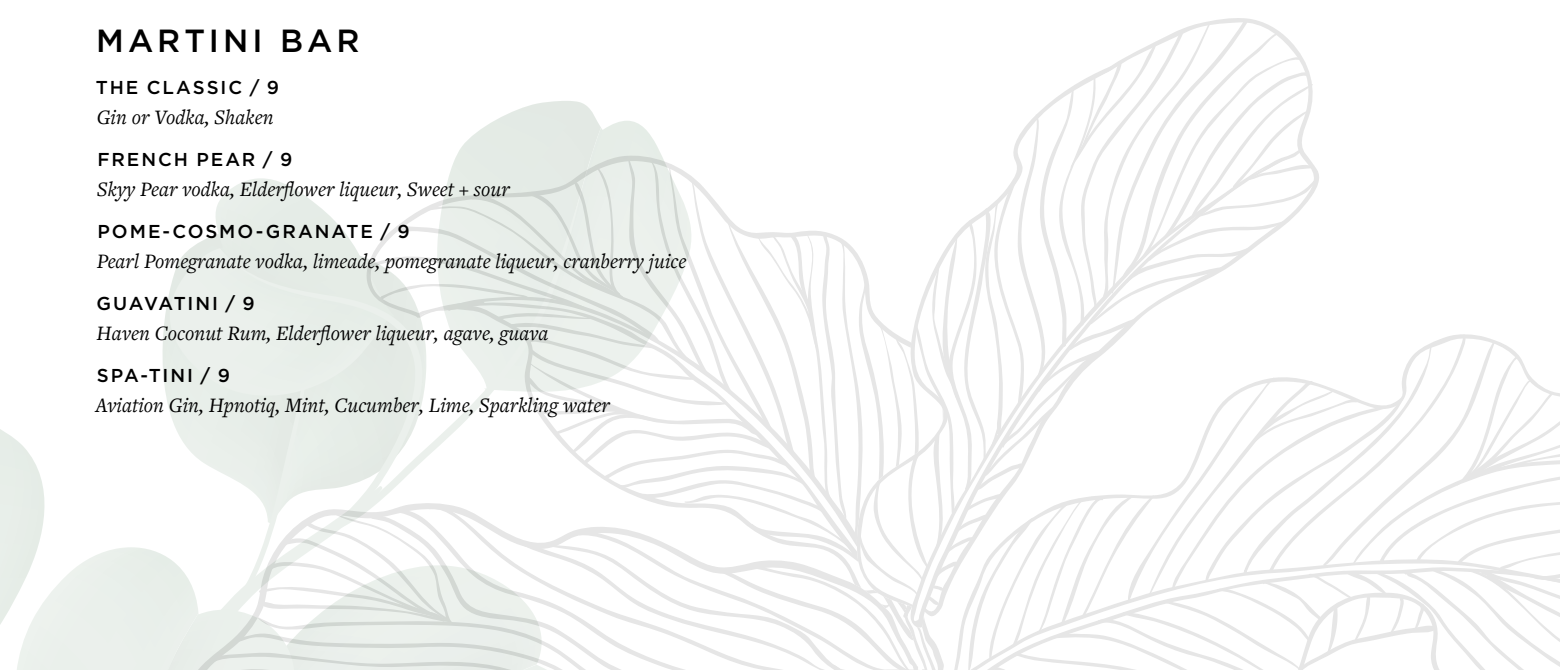
### LALLA PALOMA / XX

*Mi Campo Blanco Tequila, Lime, grapefruit, agave, triple sec, guava juice, Squirt Soda*

### TROPICAL MARGARITA / 11

### BUENOS DIAS / 11

*Mi Campo Tequila, Patron Pineapple Liqueur, Lime, Tropical Juice, Grand Marnier float*



## 14-MINUTE VACATIONS

### CLASSIC MOJITO / 10

*Real McCoy Rum, Lime juice, Mint, Nectar of Agave, soda. Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate, Cucumber)*

### CABO MOJITO / 10

*Blueberry vodka, Basil, Lime juice, Agave, soda*

### LALLA PRESS / 10

*Deep Eddy Lemon vodka, Elderflower liqueur, cucumber, lemon, soda*

### ONE NIGHT STAND / 10

*Haven Coconut rum, Pineapple juice, puree of strawberry*

### COOL BREEZE / 10

*Cucumber & blueberry vodka, cucumber, watermelon, blueberry, lime, soda water, shaken*

## 22-MINUTE VACATIONS

### BLACK BULL / 12

*Skyy Vanilla Vodka, Godiva salted caramel liqueur, iced coffee, sweet cream*

### LONG ISLAND ICED TEA / 11

*Rum, Gin, Vodka, Triple Sec, Tequila, sweet + sour, Cola float*

### GRATEFUL DEAD / 11

*Blue Curacao, raspberry liqueur, LALLA's long Island iced tea  
Pain Killer: Haven coconut rum, Cream of coconut, Meyer's float, pineapple, orange, nutmeg*

### TREE SMACKER / 11

*Citrus vodka, 151 Rum, Myer's Dark Rum, Peach schnapps, 99 Apple schnapps, pineapple, orange, cranberry, grenadine*

## FISH BOWLS

*Served in a 57-ounce fishbowl*

### CALIFORNIA DREAMIN' / 25

*Deep Eddy Lemon Vodka, Haven coconut rum, pineapple, strawberry, lemon*

## MOCKTAILS

### THE NOJITO / 5

*Lime, Mint, Nectar of Agave, Soda water. Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate)*

### MAUI FIZZ / 5

*Strawberry, Pineapple, Lemon, Lime*

### COCO LIMEADE / 5

*Cream of coconut, limeade, Nectar of agave*

## REFRESHERS

### ICED TEA / 4

*Black, Tropical Passion, or Green*

### LEMONADE / 4

*Classic. Add fruit for \$1 (Watermelon, Strawberry, Mango, Peach, Tropical)*

### ARNOLD PALMER / 5

*Classic. Add fruit for \$1 (Peach, Strawberry)*

### POMEGRANATE LIMEADE / 5

### SOFT DRINKS / 4

*Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer*

### ORANGE JUICE / 4

## COFFEE + TEA

### ORGANIC HOT TEAS / 4

*Breakfast, Chamomile Mint, Coconut Chocolate, or Jasmine Green*

### NITRO COLD BREW / 5

### COFFEES

*Drop (regular or decaf) / 4*

*Espresso / 4*

*Americano / 5*

*Cappuccino / 5*

*Latte / 5*

