



THE SHORES

DINE ON THE BEACH

Bar Menu

PERFECT TO SHARE...

Orange Ahi Poke Sesame Seaweed Salad, Taro Chips, Wasabi Cream	\$8.00
Popcorn Shrimp Fritter Jicama Slaw, Chili Eggplant, Passion Fruit Mustard	\$11.00
Seasonal Mushrooms and Artichokes Candied Shallots, Smoked Almonds, Marsala Jus	\$9.00
Truffle Shoe String Fries Sea Salt, Parmesan, Parsley	\$6.00
Steamed Carlsbad Black Mussels Dark Beer, Criminis, Linguica, Grilled Sourdough Bread	\$8.00
Farmstead Cheese, Crostini, Fig Jam Humboldt Fog, Goat, Cypress Grove Dairy Point Reyes Blue, Cow, Point Reyes Dairy Winchester Gouda, Cow, Winchester Cheese Company Green Hill Brie, Cow, Sweet Grass Dairy	\$10.00

A LITTLE MORE...

Five Spiced Swordfish Ceasar Blood Oranges, Macademia, Ciabatta Crisp Shaved Parmesan	\$14.00
Shores Nachos Black Beans, Cheese, Salsa, Guacamole, Sour Cream	\$9.00
Baja Fish Tacos Corn Tortillas, Rice, Black Beans, Salsa Fresca	\$12.00
Brandt Farms Beef Burger Grilled Onions, Bacon, Vermont Cheddar, Kaiser Roll	\$10.00
Mustard Mango Glazed Chicken Breast Arugula, Fontina, Fig Anise Bread	\$11.00
Mesquite Duck Quesadilla Sun Dried Figs, Caramelized Onions Cotija Cheese, Chipotle Cream	\$12.00

SOMETHING SWEET

\$9.00

High Top Cookie Dough Mudd Pie Oreo Crust, Chocolate Ice Cream, Macadamias
Cappuccino Cheesecake Coffee Crème Anglaise, Anise Biscotti, Chocolate Stick
Honey Chocolate Ganache Torte Dulce De Leche Mousse, Pecan Brownie Crunch Raspberry Chambord Coulis
Carlsbad Strawberry Shortcake Praline Ice Cream, Hot Butterscotch Sauce, Mint Sprig
Key Lime Pie Graham Cracker, Whipped Cream, Blueberry Compote
Passion Fruit Vanilla Crème Brûlée Macaroon, Blackberries, Sugar Cane Brittle
Trio of Gelatos Coconut, Crème Fraîche, Hazelnut Espresso

"FIVE FOR \$5" HAPPY HOUR MONDAY-FRIDAY 4-6 P.M.

\$5.00

EAT

Steamed Carlsbad Black Mussels
Dark Beer, Criminis, Linguica

Baja Fish Tacos
Mahi Mahi, Corn Tortillas, Salsa Fresca

Short Rib Quesadilla
Gouda, Caramelized Onions, Tomatillo Salsa

Herb Flat Bread Bruschetta
Tomato Relish, Olive Tapenade

Truffle Shoestring Fries
Sea Salt, Parmesan, Parsley

DRINK

Blood Orange Martini
Vodka, Grand Marnier, Blood Orange Juice

Shaken Or Stirred
Classic Gin or Vodka Martini Olives or Twist

Fantastic Glass of \$5.00 Wine
Lisa's Favorite! Choose Chardonnay, Merlot or Cabernet

Selected Styles of Boutique Beer
From Germany

Stone Levitation
Red Ale From Stone Brewery

CLASSIC LIBATIONS

Classic Martini Beefeater Gin or Smirnoff Vodka, Twist or Olive	\$9.00
Lemon Drop Absolut Vodka, Fresh Lemon Juice, Sugar Rim	\$7.50
The Cosmo Stolichnaya Vodka, Cranberry Juice	\$7.00
Manhattan Old Forester Bourbon, Vya Sweet Vermouth Bitters, Cherry	\$7.50
Negroni Beefeater Gin, Campari, Vya Sweet Vermouth Orange Twist	\$7.00
DRAFT BEERS	
Bud Light	\$5.25
Stone Levitation	\$5.75
Stone Pale Ale	\$5.75
Karl Strauss	\$5.75

Bar Menu

CREATIVE COCKTAILS

Blood Orange Martini Grey Goose Vodka, Grand Marnier, Blood Orange	\$9.00
Seasonal Sangria White or Red	\$10.00
Tidal Wave Absolut Vodka, Blue Curacao, Pineapple Juice Fresh Prickly Pear	\$11.00
Sunset Margarita Don Julio Tequila, Fresh Sweet and Sour, Pink Guava	\$11.00
Guava Mai Tai Bacardi Rum, Myers Dark Rum, Orange Juice Pineapple Juice	\$11.00
The Shores Caipirinha Cachaca, Fresh Lime, Sugar Rim	\$9.00

WINES BY THE GLASS

WHITES

	Stem	Bottle
07 Verdejo , Basa, Rueda, Spain	\$8.25	\$32.00
07 Sauv Blanc , Brander, Santa Ynez	\$8.00	\$27.00
06 Chardonnay , Kenwood, Yulupa, CA	\$7.00	\$23.00
05 Chardonnay , Paraiso Santa Lucia Highlands	\$10.00	\$38.00
07 Chardonnay , Cuvaison, Napa, CA	\$11.00	\$41.00
07 Riesling Blend , Golan Heights, "Sion Creek" Galilee, Israel	\$8.75	\$29.00
07 Riesling , Hans lang, "Sabrina" Rheingau, Germany	\$11.00	\$39.00
08 Torrontes , La Yunta, Argentina	\$6.50	\$22.00
06 Rosé , Aloque, Rioja, Spain	\$8.00	\$27.00
07 Pinot Grigio , Zenato, Veneto, Italy	\$8.00	\$24.00
07 Pinot Gris , Borthwick "Paper Road" Hawkes Bay, NZ	\$11.00	\$39.00

REDS

	Stem	Bottle
05 Syrah Blend , Andezon Cotes du Rhone, France	\$7.25	\$25.00
Syrah, Vino V, Confundido Santa Barbara	\$14.00	\$49.00
06 Sangiovese , Pontormo Chianti, Tuscany, Italy	\$8.00	\$27.00
04 Merlot , Franco Central Coast	\$7.00	\$23.00
05 Merlot , Kendall-Jackson Sonoma	\$10.00	\$38.00
04 Merlot , Franciscan Napa	\$12.00	\$39.00
04 Cabernet , Kenwood Yulupa	\$8.00	\$37.00
03 Cabernet , Arbios Alexander Valley	\$14.00	\$49.00
05 Cabernet , Kenwood Yulupa	\$8.00	\$27.00
06 Pinot Noir , Kali Kart Monterey County	\$11.00	\$39.00
05 Shiraz , Jacobs Creek Barossa Valley, Australia	\$10.00	\$38.00

BEYOND DESSERT

2005 Late Harvest White Riesling Hogue Cellars, Washington Dried Pineapple, Mandarin Orange, Stonefruit	\$7.00
Leacocks Madeira, 10-year Bual Medium Sweet	\$9.00
Blandy's Madeira, 15-year Malmsey Sweet	\$9.00
Malvira, Brachetto, Birbet, Piedmonte Italy Light Sparkling Red From Italy	\$13.00

PORTS AND SHERRY

Sandemans Sherry Royal Ambrosante Pedro Ximenez	\$8.00
Ferreira 10 Year Tawny	\$7.00
Grahams 20 Year Tawny	\$9.00
Dow's LBV	\$7.00
Fonseca 2001 Quinta do Panascal	\$10.00

COGNAC

Courvoisier VS	\$9.00
Hennessy VS	\$9.00
Remy VSOP	\$12.00
Remy XO	\$45.00