

coastero

CALIFORNIA BAR + BISTRO

SMALL PLATES

House Made Soup 8

Focaccia 6

House made, sundried tomato tapenade

Tuna Poke 14

California avocado, wasabi, lemon aioli, crispy wontons

Burrata & Prosciutto 13

Heirloom tomato, wild arugula, aged balsamic, evoo

Hearts of Romaine 11

Corn, cotija cheese, red onion, cherry tomatoes, cilantro, radish

Kenter Farms Mixed Greens 10

Cucumber, radish, tomatoes, Meyer lemon vinaigrette

CA Cauliflower 8

Vella jack, vadouvan spice, pine nuts, garlic

Brussel Sprouts 9

Pan roasted, balsamic candied pancetta, smoked sea salt

Charred Broccolini 8

Calabria chili, sea salt crystals

Duck Fat Fries 8

Chipotle ketchup

SHARED PLATES

Pasta 17

Garganelli rolled pasta, Fennel sausage, heirloom tomatoes, kale, grana padano cream

Kobe Beef Burger 22

Smoked apple bacon, avocado, asadero cheese, crispy onions, jalapeno, chipotle aioli

Free Range Breast of Chicken 22

Petaluma farms, grilled artichokes, thyme-shallot reduction

Cioppino 24

Baja shrimp, salt water clams, Carlsbad mussels, jumbo scallop, fennel broth, olive oil grilled rustic bread

Pacific Coast Salmon 23

Green apple-watermelon radish salad

Beef Short Rib Lasagna 20

Fresh ricotta cheese, spinach, parmigiana, béchamel

Beef Tenderloin 32

Brandt Farms, crispy leeks, cabernet jus

Lamb Choplettes 30

Grass fed, grilled, minted veal stock reduction

Niman Ranch New York Steak 39

14 oz. dry aged, herbed butter

SUGAR

Baby Doughnuts 10

Caramel & chocolate dipping sauces

Butterscotch Budino 10

Warm caramel, Sea salt crystals, candied pistachios

Wood Stone Cobbler 10

Cobbler available from 5pm to 11pm

California berries, vanilla bean ice cream, brown sugar crumble

Brulee 10

Changes seasonally, ask your server for today's selection

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.
Before placing your order please inform your server if a person in your party has a food allergy.