

coastero

BISTRO

DINNER

5PM - 10PM

SMALL PLATES

House-made Herb Focaccia Bread 6
Sun Dried Tomato Tapenade

***Line Caught Yellowfin Tuna Poke 16**
Avocado, Wakame Salad, Peanut, Sesame Soy

Beet & Burrata Salad 12
Orange, Spiced Walnut, Tarragon Pesto

Spring "Greens" Salad 12
Little Gem, English Pea, Fava Bean, Asparagus, Heirloom Tomato, Green Goddess

Miso Avocado Toast 14
Furikake, Ginger Soy, Pickled Shimeji

Charcuterie Board 22
Chefs Selection of Charcuterie and Cheeses, Marcona Almond, Sour Cherry Spread

Roasted Adobo Baby Carrots 10
Cilantro Pesto

Cauliflower 11
Almond, Radish, Basil, Pomegranate, House Turmeric Yogurt

Pork Belly and Brussels Sprouts 14
Ginger Soy Glaze, Peanuts, Chili Oil

Corn "Off" The Cobb 9
Guajillo Lime Mayonesa, Cotija, Micro Cilantro

House Bacon Meatball 15
Tomato Jam, Anson Mills Heirloom Grits,
Fiscalini Aged Cheddar

MAIN

Jidori Chicken Breast 24
Chorizo Hash, Black Bean Puree, Strawberry-Avocado Relish

***Rancho Sisquoc Prime Ribeye 49**
Blue Cheese Mushroom Bread Pudding, Andouille, Port Wine Demi-Glace

***Beef & Broccoli 35**
Rancho Sisquoc Filet, Charred Broccolini, Crispy Shitake, Black Garlic Vinaigrette

Smoked Short Rib 32
Blue Cheese Yukon Puree, Pistachio Pesto

Garganelli 24
Marinated Tomato, Andouille, Spinach, Red Pepper Cream

Wahoo 29
Coconut Rice, Shitake Mushroom, Mango Sesame Butter

***Scottish Salmon 28**
Quinoa, Fava Bean, Toasted Cumin Vinaigrette, Spring Onion Puree, House Turmeric Yogurt

Cioppino 32
Prawns, Mussels, Clams, Calamari, Lobster, Seasonal Fish, Tomato Fennel Broth, Focaccia

Soft Shell Crab 28
Green Papaya Salad, Blue Crab, Pineapple Vinegar, Coconut Mustard

***Korean BBQ Pork Chop 32**
Salmon Creek Farms Pork Chop, Kimchi Fried Rice, Fried Egg, Rice Krispie

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness