

Dinner Menu

THE BEACH CLUB

VICTORIAN SANTAMONICA

RAW BAR

YELLOWTAIL CRUDO 24
citrus cured, cucumber, cilantro,
radish, yuzu kosho

OYSTERS MKT
half dozen, lemon

OYSTERS ROCKEFELLER 25
bacon, spinach, gruyere,
parmesan

SALAD

LE CLUB CRUDITE 35
chef's selection of farmers market
vegetables, hard-boiled egg, creamy lemon
dijon sauce, vegan chipotle almond dip
*platter suggested for parties of four or more

SANTORINI 21
feta, olive, tomato, red onion, oregano,
cucumber, olive oil

CALAMIGOS CHOP 19
local greens, gruyere, tomato, corn, apple,
blood orange, avocado, hearts of palm, red
wine vinaigrette, phyllo

LOCAL GREENS 14
radish, parmesan, lemon vinaigrette

TOMATO & BURRATA 19
tomato, burrata, basil, sea salt, olive oil

SMALL PLATES

MUSSELS 27
jungle curry, grilled bread

LOBSTER ROLL MKT
1lb maine lobster, order hot or cold
hot: butter, chives, lemon
cold: mayo, celery, lemon

CIOPPINO 42
shrimp, king crab, clams, mussels, octopus,
lobster broth, grilled bread

BC BURGER
prime ground beef, american cheese,
dijonnaise, onion, pickle
single 18 | double 20 | beyond 17
add bacon 3 | add egg 3

LABNEH & ZA'ATAR 16
greek yogurt, olive oil, sea salt, grilled pita

ROASTED WINTER SQUASH SOUP 14
farmers market squash, crème fraiche, pepita

WOOD FIRE GRILL

U3 COLOSSAL SHRIMP 59
garlic, parsley, butter, lemon, sea salt,
"mini lobsters"

WHOLE BRANZINO 48
wild caught, lemon

KING CRAB 69
garlic, parsley, butter, lemon, sea salt

OCTOPUS 59
spanish wild caught, herbs, lemon, sea salt

HEART OF PALM 32
roasted garlic aioli, sea salt, lemon

22OZ BONE IN RIBEYE 79
30-day dry aged, grass fed, salsa verde

STEAK FRITES 45
8oz wagyu flat iron, house fries, steak sauce

KABOB
chicken: house sauce 18
lamb: tzatziki 19
steak: salsa verde 20

SIDES

BRUSSEL SPROUTS 14
crispy brussel sprouts, togarashi, lemon

GRILLED ELOTE 15
grilled corn, chili, cotija, cilantro,
jalapeno, aioli, lime

FRITES 12
house sauce
ADD TRUFFLE 4

TRUFFLED MAC & CHEESE 24
mozzarella, fontina, white cheddar, parmesan,
pecorino, gruyere, brie, truffle
ADD LOBSTER MKT

LOADED TWICE BAKED 18
white cheddar, chive, sour cream, bacon

BROCCOLI 14
sauteed broccoli, ponzu, garlic

Libations

THE BEACH CLUB

VICTORIAN SANTAMONICA

SEASONAL

**JOHN JACOB
GINGELHEIMER SCHMIDT 14**
gin, green chartreuse, rhubarb,
strawberry, lime, graham
cracker crust

JUSTIN'S CIDER 14 🍷
chef justin's holiday cider.
spiced and spiked

IRISH COFFEE 14 🍷
jameson, brown sugar, hot coffee,
house whipped cream

50 AND SUNNY 14 🍷
whiskey, lemon, ginger, mint, hot water

NOT A LATTE 14
reposado tequila, pumpkin
spice syrup, lemon

BEACH CLUB FAVORITES

THE BURRO 14
vodka, ginger, lemon,
angostura bitters

DEHLIA'S ELIXIR 14
whiskey, raspberry, lemon,
agave, egg white

PINA PENO 14
tequila, jalapeno, pineapple, lime, agave

THE BLACK PEARL 14
aged rum, chocolate, banana

I'M BASIC 14
vodka, strawberry, lemon, agave

MEXICAN MILITIA 14
mezcal, blackberry, lemon, orgeat

ADIR IN THE HEADLIGHTS 14
tequila, aloe, cucumber, fernet
branca, lemon, agave

D.A. SPECIAL 16
vodka, espresso, mr. black,
Licor 43

**FROZEN WATERMELON RED BULL
MOJITO 14**

ROSE SUNSETS 14
rose, berry medley, orange

DIRTY BIRD 18
grey goose, olive juice, side of olives: blue
cheese or pimiento

JAPANESE HIGH BALL 16
your choice of:
toki whiskey, haku vodka, roku gin

served with your choice of:
fever tree club soda, mediterranean tonic,
or ginger beer

BEER

PACIFICO 7
STELLA 7
VENTURA COAST IPA 9
GOLDEN STATE DRY CIDER 9
MADEWEST HAZY IPA 9

SIN TAX IMPERIAL STOUT 8
BUD LIGHT 6
MANGO CART 8
3 WEAVERS LAGER 7

WINE BY THE GLASS

ROSÉ

Figuiere Mediterranean Rosé.....15
nv, france

Borsao Rosé Campo de Borja.....13
nv, spain

WHITE

Royal Tokaji, The Oddity, Furmint.....16
2015, austria

Loimer Lois, Gruner Veltliner.....15
2017, austria

Zind-Humbrecht, Muscat.....15
2015, france

Fillaboa, Alberino.....14
nv, spain

Calamigos Chardonnay.....13
2019, united states

Bailly-Lapierre, Saint Bris Sauvignon Blan.....16
2014, burgundy france

Troupis, Moschofilero.....14
nv, greece

Borealis White Blend, Resiling.....15
nv, united states

CHAMPAGNE AND SPARKLING

Le Grand Courtage Blanc de Blanc.....15
nv, france

Taittinger Brut La Francaise.....25
nv, france

Graham Beck Sparkling Rosé.....15
nv, south africa

RED

J. Bouchon, País Viejo, Valle del Maule.....14
2019, chile

Ogier Artesis, Côtes du Rhône Rouge.....15
2018, france

Calamigos Cabernet.....13
2019, united states

Anwilka, Petit Frere, Red Blend.....18
2017, south africa

Chateau Guilhem, Pot de Vin, Merlot.....17
2019, france

Saturday Lunch | 12PM to 4PM

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CIOPPINO 42
shrimp, king crab, clams, mussels, octopus,
lobster broth, grilled bread

BAGEL & LOX 29
corey's everything bagel, cream cheese,
red onion, capers, tomato, cucumber,
radish

BC BURGER
prime ground beef, american cheese,
dijonnaise, onion, pickle
single 18 | double 20 | beyond 17
add bacon 3 | add egg 3

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farmers market squash, crème fraiche,
pepita

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parmesan, pecorino, gruyere, brie, truffle
ADD LOBSTER MKT

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BROCCOLI 14
sauteed broccoli, ponzu, garlic

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BREAKFAST

MIXED BERRY PANCAKES 22

buttermilk, blueberry, raspberry, blackberry, barrel aged maple syrup, whipped cream

KING CRAB & SUMMER TRUFFLE OMELETTE 43

king crab, truffle, summer squash, spinach, tomato, hearts of palm, white cheddar, fontina, gruyere, egg

BAGEL & LOX \$29

corey's everything bagel, cream cheese, red onion, capers, tomato, cucumber, radish

BREAKFAST BURGER \$19

prime ground beef, american cheese, maple aioli, bacon, egg

SALAD

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chef's selection of farmers market vegetables, hard-boiled egg, creamy lemon dijon sauce, vegan chipotle almond dip
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sauteed broccoli, ponzu, garlic

DRINKS

VBC COLD BREW 5

modern times cold brew, almond milk, agave

THE MARY MAGDALENE 15

vodka, house-made bloody mary mix, bacon, fire roasted jalapeño

MIMOSA 10

tequila, jalapeno, pineapple, lime, agave

PINA PENO 14

tequila, jalapeno, pineapple, lime, agave

VSUMMER SMASH 14

whiskey, lemon, apricot liqueur, agave, mint

MEXICAN MILITIA 14

mezcal, blackberry, lemon, orgeat

D.A. SPECIAL 16

vodka, espresso, mr. black, Licor 43

JOHN DALY 14

vodka, iced tea, lemonade