

THE  
*Malibu Cafe*  
AT CALAMIGOS RANCH

## SMALL PLATES

### ROASTED BABY BEETS | \$18

whipped goat cheese, hazelnut gremolata, beet chips, blood orange gastrique, arugula

### GRILLED SHRIMP | MKT

colossal U3, garlic, parsley, butter, lemon, sea salt

### BONE MARROW | \$20

apricot miso, mustard seed, apricot chutney, mint, grilled sourdough

### CHILEAN SEA BASS COLLAR | \$24

wood fired collar, citrus hoisin glaze, pickled veggies, bean sprouts, scallions

### WOOD ROASTED SHISHITO PEPPERS | \$18

kaffir lime yogurt, kecap manis, shiso leaf, cilantro

### BISON TARTARE | \$22

pickled fennel, horseradish, cured egg yolk, gouda, parsley, pink peppercorn, grilled sourdough

### FIG BURRATA TOAST | \$20

fig-black garlic jam, burrata, prosciutto, arugula, ciabatta, black garlic molasses

## SALADS

### SIMPLE SALAD | \$18

market greens, cherry tomato, red onion, cucumber, preserved lemon vinaigrette

### FALL SALAD | \$22

market baby kale, frisee, pressed radicchio, fuyu persimmon, gouda, puffed farro, golden balsamic vinaigrette

### KALE CAESAR SALAD | \$24

black tuscan kale, sun-dried tomatoes, smashed croutons, smoked anchovy, caesar

### PINK LADY APPLE SALAD | \$22

little gem lettuce, pink lady apple, bay blue, medjool dates, hazelnut, pomegranate, date-apple cider vinaigrette

### CRAB SALAD | \$30

butter lettuce, blue crab, pickled fennel, grapefruit, cucumber, cured egg yolk, tarragon, parsley, avocado green goddess

### HEIRLOOM TOMATO BURRATA | \$24

heirloom tomato, corn, avocado mustard, fava, pickled shallot charred herb vinaigrette

## PLATES

### BRICK CHICKEN | \$35

jidori half chicken, green romesco, warm patty pan squash panzanella

### LOCAL STRIPED BASS | \$38

little neck clams, chorizo, pee wee potato, tuscan kale, tangerine guajillo broth

### WHOLE BRANZINO | \$50

wood fired sunchoke, sprouting broccoli, charred meyer lemon sauce

### FLATIRON STEAK | \$45

chile coffee rub, oyster mushroom, corn, cherry tomato, poblano, black garlic demi

### PORK RACK TOMAHAWK | \$48

anson mills polenta, midnight moon, swiss chard, grilled persimmon, pork jus

### 42 OZ. TOMAHAWK RIBEYE | \$130

charred scallion chimichurri, watercress, wood roasted tomato on the vine, grilled lemon, grana padano

## SIDES

### WOOD FIRED BABY CARROTS | \$15

tahini yogurt, pomegranate molasses, aleppo pepper, pistachio, anise hyssop

### SPROUTING BROCCOLI | \$15

shallot, garlic, lemon zest, chile flakes, grana padano

### ROASTED CAULIFLOWER | \$15

sweet chile sambal, nori, sesame, smoked cashew, cilantro, mint, thai basil

### PATTY PAN SQUASH | \$15

patty pan, baby zucchini, green romesco, cherry tomato, chevre, marcona almond

### YUKON POTATO | \$15

yukon potato mash, crème fraiche, gruyere

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## WINE

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### BUBBLES

**GRAHAM BECK BRUT ROSÉ | \$15 / \$60BTL**  
NV, South Africa

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NV, South Africa

**TAITTINGER BRUT LA FRANCAISE | \$25 / \$100BTL**  
NV, France

**LAURENT-PERRIER CUVÉE ROSÉ BRUT | \$130BTL**  
NV, France

**DOM PERIGNON | \$350BTL**  
2008, France

### ROSE

**FIGUIERE, MEDITERRANEE ROSÉ | \$15 / \$60BTL**  
2019, South of France

**BODVAR #1, PEARLY ROSE | \$80BTL**  
NV, France

**RED CAR | \$75BTL**  
2019, Sonoma

### WHITE

**CALAMIGOS RANCH MALIBU, CHARDONNAY | \$13 / \$52BTL**  
2019, Paso Robles

**FILLABOA, ALBERIÑO | \$14 / \$56BTL**  
2018, Spain

**DOMAINE PAUL PRIEUR, SANCERRE BLANC | \$16 / \$64BTL**  
2018, France

**BODEGA MONTE XANIC, CHENIN COLOMBARD | \$52BTL**  
Mexico

**ILLUMINATION BY QUINTESSA, SAUVIGNON BLANC | \$90BTL**  
2018, Rutherford

### RED

**CALAMIGOS RANCH MALIBU, CABERNET SAUVIGNON | \$13 / \$52BTL**  
2019, Paso Robles

**ANWILKA, RED BLEND | \$18 / \$64BTL**  
2017, Stellenbosch, South Africa)

**BELLE GLOSS, PINOT NOIR | \$20 / \$80BTL**  
2016, Monterey County

**LONG MEADOW RANCH, MERLOT | \$75BTL**  
2015, Napa Valley

**SHAFFER, TD9 BORDEAUX BLEND | \$120BTL**  
2017, Napa Valley

**PALMAZ, CABERNET SAUVIGNON | \$250BTL**  
2016, Napa Valley

**INGLENOOK, CABERNET SAUVIGNON | \$165BTL**  
2016, Napa Valley

**JUSTIN, RED BLEND, ISOSCELES | \$120BTL**  
2018, Paso Robles

**SHAFFER 'HILLSIDE SELECT' CABERNET SAUVIGNON | \$550BTL**  
2016, Stag's Leap District, Napa Valley

## COCKTAILS

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### SEASONAL | \$14

**KAFFIR GIMLET**  
gin, lemon, simple, kiefer lime leaves

**MULLHOLLAND SUNSET**  
gin, grapefruit, tangerine, ginger, mint sprigs

**THE 76ER**  
vodka, giffard apricot, lemon, champagne

**LAST CALL**  
mezcal, tequila, lime, ginger, giffard apricot, cilantro, soda

**JALISCO HOT CHOCOLATE**  
tequila, ancho reyes, hot chocolate

**MULLED WINE**  
red wine, apple cider, orange, lemon, cinnamon, anise, cloves, chocolate

### CLASSIC | \$14

**PALOMA**  
mezcal, lime, grapefruit, agave, rocks glass, hazelnut shavings

**ESPRESSO MARTINI**  
vodka, mr black, espresso, simple, espresso bean

**HIBISCUS SPRITZER**  
ramazotti, champagne, soda water

**HEMINGWAY DAIQUIRI**  
rum, lime, simple, st germain, luxardo marishino, peychouds bitters, grapefruit bitters, giffard apricot, rosemary

## BEER

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### DRAFT \$10

**MALIBU CAFÉ** blonde ale

**ESTRELLA JALISCO** mexican pilsner

**ELYSIAN SPACE DUST** IPA

**HOEGAARDEN** whit beer

**STELLA** euro pale lager

**GOLDEN ROAD MANGO CART** wheat ale

### BOTTLED \$9

**ESTRELLA JALISCO** mexican pilsner

**BUD LIGHT** pale lager

**MICHELOB ULTRA** light lager

**BON & VIV** hard seltzer