

THE WHITE ROOSTER AT NIGHT



EL GALLOS



TACOS, BURRITOS + *Bamb*

LA FLACA ENSALADA

Kale, Napa Cabbage, Brussels Sprouts, Quinoa Salad, Pickled Zucchini, Queso Fresco + Truffled Honey Vinaigrette. **\$19**

BIRRIA BURGER

Queso, Salsa Barbacoa, Pickle de Gallo + Secret Sauce. Served with Papas Del Gallo **\$22**
Upgrade to Irish Nachos +\$7

SMOKED TRI TIP PROTEIN BOWL

Burnt Ends Marmalade, Rice, Frijoles, Quinoa, Avocado Slaw, Pickle De Gallo + Salsa Secreto. **\$24**

QUESADITAS DEL GORDO

Smoked Carnitas, Bacon, Pickles, Smoked White Cheddar + Papas. **\$20**

RANCHERO BURRITO

Smoked Tri Tip, Bacon, Carnitas, Gallo Pinto + Avocado Slaw. **\$26**
Get it Smothered + Covered for a memorable experience! +\$5



FAMOUS SMOKED TRI TIP TACOS

Queso Tacos w/Shretteuce, Pickle de Gallo + Gallo Pinto. **\$20**
Make it a bowl w/Gallo Pinto + Avocado! +\$6

CARNITAS QUESO TACOS

Smoked Pork, Carmelized Onions, Queso + Pickle de Gallo **\$18**

HOT HONEY CHICKEN TACOS

Chicken Sweet + Sour, Avocado Slaw, Flour Tortilla + Cheese **\$19**



SHRIMP + GRITS "EN TAMALE"

Crispy Corn Polenta, Grilled Wild Shrimp, Fajita Veggies + Rancho Sauce. **\$25**

GRILLED YELLOWTAIL BOWL

Brown Rice, Avocado, Hermano Beans, Napa Cabbage, Grilled Peppers **\$28**

THE ROOSTER FISH TACOS

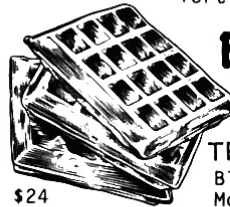
Smoked + Grilled Yellowtail, Avocado Slaw, Queso, Flour Tortilla + Gallo Pinto. **\$21**

SHRIMP FAJITA BURRITA

Grilled Peppers + Onions, Tomato, Baby Kale, Cabbage, Salsa Verde + Smoked Paprika Crema. **\$24**

SHRIMP QUESADILLA

Sauteed Wild Shrimp, Four cheeses + Pickle de Gallo **\$23**



BLUE CORN WAFFLES (Gluten Free)

THE N'OREASTERS

Blueberry + Maple Marmalade + Mascapone Mousse. **\$18**

THE ELVIS WAFFLE

Bacon, Banana Carmel + Peanut Butter Mousse. **\$19**

TROPICALI THUNDER

Papaya, Pineapple, Mango + Coconut. **\$17**

Classic AMERICANA ☆

SMOKED TUNA MELT

Secret Sauce Pickled Zucchini, Smoked Cheese Mix on Rye. **\$19**

SOUP DU JOUR

Ask your server. **Cup \$9 Bowl \$15**

TURKEY REUBEN

Smoked Turkey Breast, Pickled Brussel Sprouts, Secret Sauce on Rye. **\$18**

AVOCADO SLAW

Cilantro, Napa, Arugula, Zucchini + Lime **\$8**

IRISH NACHOS

Potatoes, Queso, Chili Salsa + Secret Sauces **\$12**
Add Carnitas +\$8

CHIPS + QUERO'S GUAC

Make it Dirty...Birria Nachos **\$10 +\$10**



Sweet & SALTY



"LE CROSSIANT" FRENCH TOAST

Salted Caramel, Whipped Butter + Mascapone Mousse. **\$17**

TIJUANA CHURRO DIPPERS

Cinnamon Sugar, Dulce de Leche + Mexican Chocolate Sauce. **\$15**

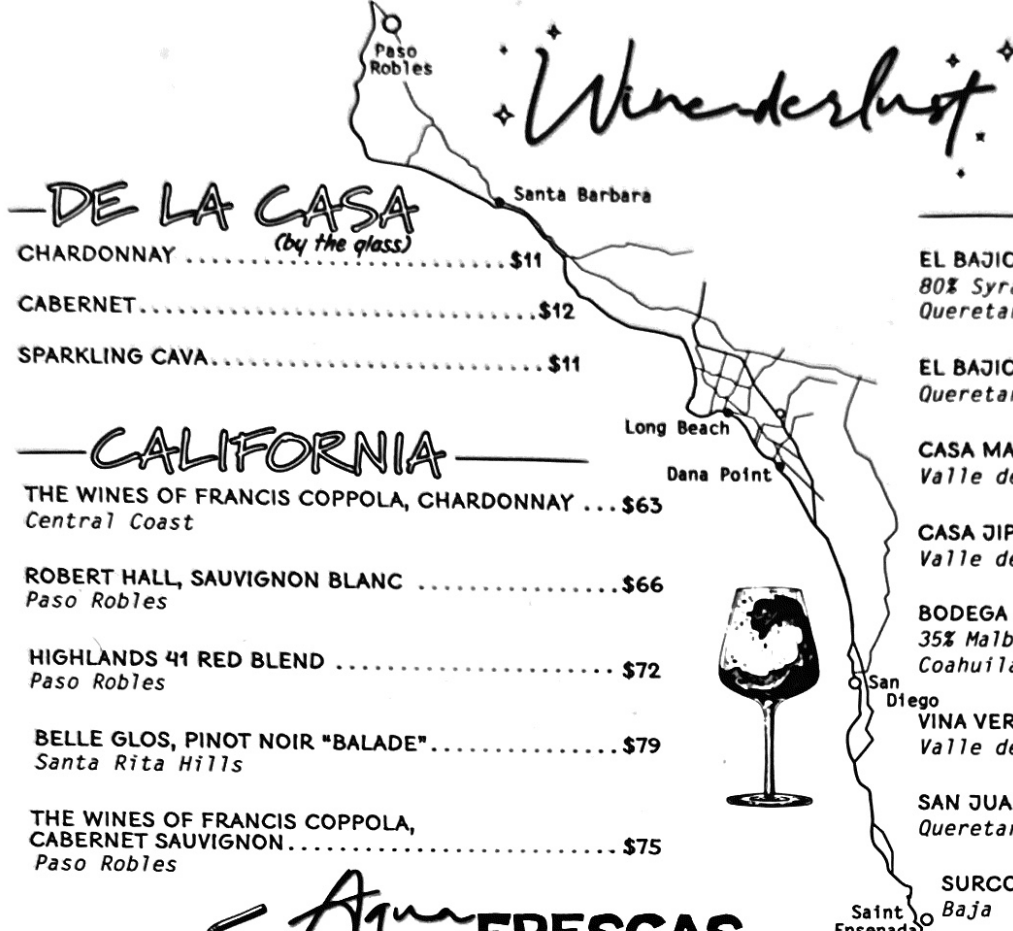
BANANA BREAD SKILLET

Cinnamon Semifredo + Banana Carmel **\$14**
Don't let the table down!

BASQUE CHEESECAKE

Roasted Raspberry Compote. *'Nuf said.* **\$15**

*** Check out our Gluten Free bakery case!***



DE LA CASA

- CHARDONNAY *(by the glass)* \$11
- CABERNET \$12
- SPARKLING CAVA \$11

CALIFORNIA

- THE WINES OF FRANCIS COPPOLA, CHARDONNAY ... \$63
Central Coast
- ROBERT HALL, SAUVIGNON BLANC \$66
Paso Robles
- HIGHLANDS 41 RED BLEND \$72
Paso Robles
- BELLE GLOS, PINOT NOIR "BALADE" \$79
Santa Rita Hills
- THE WINES OF FRANCIS COPPOLA, CABERNET SAUVIGNON \$75
Paso Robles



MEXICO

- EL BAJIO SPARKLING BRUT ROSE \$53
80% Syrah, 20% Macabeu Queretaro
- EL BAJIO VIOGNIER \$16/\$62
Queretaro
- CASA MAGONI, SAUVIGNON BLANC \$17/\$57
Valle de Guadalupe
- CASA JIPI, BARBERA \$17/\$63
Valle de San Vincente
- BODEGA LOS CEDROS BLC \$18/\$68
35% Malbec, 25% Cabernet, 20% Shiraz, 20% Merlot Coahuila
- VINA VERRACO, SYRAH \$19/\$74
Valle de San Vincente
- SAN JUANITO, MALBEC AMANACER \$72
Queretaro
- SURCO 27, CABERNET SAUVIGNON \$76

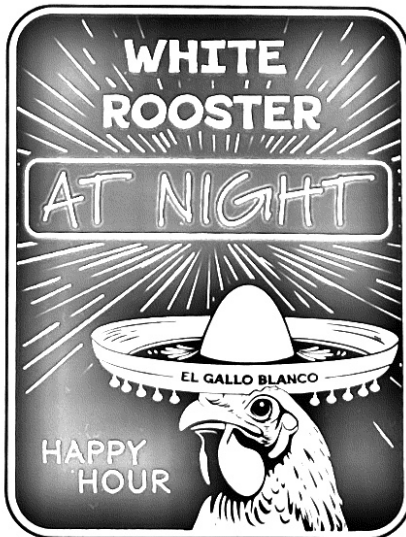
FRESCAS



- "OC" JUICE
Orange, Carrot, Turmeric, Lemon + Ginger \$10
- HIBISCUS + HONEY
Southern California Jamaica, Local Honey \$10
- Lime LA JOLLA LEMONADE
Pineapple, Papaya, Mango + Mint \$10
- JUICE FLIGHT \$15
All 3 Aqua Frescas

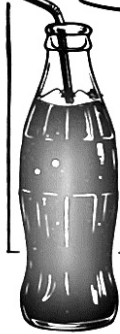
SHANDY'S, SLUSHY'S + Spritzers

- ROOST JUICE
Frozen Red Wine Sangria, roasted raspberries + macerated blueberries \$16
- SADDLEBACK SANGRIA SLUSHY
White Wine, Papaya, Mango, Pineapple + Lime. \$14
- MEREDITH GREY MIMOSA
Cava, Carrot, Orange + Ginger \$13
- THE SANDY SHANDY
La Jolla Lemonade + Victoria Cerveza. \$11
- DAD'S LAWNMOWER PUNCH *(Kalimoxto)*
Large Red Wine, Pineapple, + Coca-Cola. \$15
- MISS "HONEY" PENNY
Hibiscus + Honey Juice, Champagne \$13
- MICHELADA
Cervesa, Clamato, El Scorcho, Chamoy + Tahin rimmed. \$9
- MIMOSA FLIGHT
Bottle of Sparkling Wine with Aqua Fresca Juice Flight. \$42



ZERO PROOFS

(Check out our cooler for flavors)



- TEPACHÉS \$6
- MEXICAN COKE \$7
- DIET COKE \$4
- SPARKLING WATER \$6
- OLIPOP \$6
- KOMBUCHA \$9

COOLER PICKS

- KONA LONGBOARD LAGER \$8
- PBR TALL BOY \$8
- 805 BELGIUM WHITE \$8
- PACIFICO \$7
- CORONA LITE \$7
- VICTORIA \$7
- NEGRA MODELO \$7
- LEFT COAST BIKINI BLONDE \$8
- LEFT COAST TRESTLES IPA \$8
- SCLUPLIN GRAPEFRUIT \$9
- SCLUPLIN HAZY IPA \$9
- BREWERY X HUCKLEBERRY SELTZER \$9
- HAPPY DAD \$8
- TRULY UNRULY TROPICAL TWIST \$9
- LEFT COAST STRAWBERRY LEMONADE SELTZER \$8
- BORRACHO BEER BUCKETS \$25
- LOS CUERNOS WINE VARIETALS \$14
Chardonnay, Rose, Sauvignon Blanc, Red Blend, Pinot Nior, Cabernet