

THE WHITE ROOSTER



AT NIGHT

EL GALLOS



TACOS, BURRITOS + Bowls

LA FLACA ENSALADA

Kale, Napa Cabbage, Brussels Sprouts, Quinoa Salad, Pickled Zucchini, Queso Fresco + Truffled Honey Vinaigrette. \$17

BIRRIA BURGER

Queso, Salsa Barbacoa, Pickle de Gallo + Secret Sauce. Served with Papas Del Gallo \$20
Upgrade to Irish Nachos +\$6

SMOKED TRI TIP PROTEIN BOWL

Burnt Ends Marmalade, Rice, Frijoles, Quinoa, Avocado Slaw, Pickle De Gallo + Salsa Secreto. \$22

QUESADITAS DEL GORDO

Smoked Carnitas, Bacon, Pickles, Smoked White Cheddar + Papas. \$18

RANCHERO BURRITO

Smoked Tri Tip, Bacon, Carnitas, Gallo Pinto + Avocado Slaw. \$24
Get it Smothered + Covered for a +\$4 memorable experience!



FAMOUS SMOKED TRI TIP TACOS

Queso Tacos w/ Shrettuce, Pickle de Gallo + Papas Del Gallo. \$18.50

CARNITAS QUESO TACOS

Smoked Pork, Carmelized Onions, Queso + Pickle de Gallo \$16

HOT HONEY CHICKEN TACOS

Chicken Sweet + Sour, Avocado Slaw, Flour Tortilla + Cheese \$17



SHRIMP + GRITS "EN TAMALES"

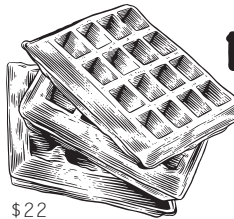
Crispy Corn Polenta, Grilled Wild Shrimp, Fajita Veggies + Ranchero Sauce. \$23

GRILLED YELLOWTAIL BOWL

Brown Rice, Avocado, Hermano Beans, Napa Cabbage, Grilled Peppers \$26

THE ROOSTER FISH TACOS

Smoked + Grilled Yellowtail, Avocado Slaw, Queso, Flour Tortilla + Gallo Pinto. \$19



BLUE CORN WAFFLES

(Gluten Free)

TIAJUANA CHURRO DIPPERS

Cinnamon Sugar, Dulce de Leche, Mexican Chocolate Sauce. \$14

SHRIMP FAJITA BURRITA

Grilled Peppers + Onions, Tomato, Baby Kale, Cabbage, Salsa Verde + Smoked Paprika Crema. \$22

SHRIMP QUESADILLA

Sauteed Wild Shrimp, Four cheeses + Pickle de Gallo \$21

Blueberry + Maple Marmalade + Marscapone Mousse. \$16

THE N'OREASTERS

Bacon, Banana Carmel + Peanut Butter Mousse. \$17

THE ELVIS WAFFLE

Bacon, Banana Carmel + Peanut Butter Mousse. \$17

TROPICALI THUNDER

Papaya, Pineapple, Mango + Coconut. \$15

SMOKED TUNA MELT

Secret Sauce Pickled Zucchini, Smoked Cheese Mix on Rye. \$17

TORTILLA + LIME SOUP

Lentil, Lime, Tomatillo Cup \$8
Bowl \$14

TURKEY REUBEN

Smoked Turkey Breast, Pickled Brussel Sprouts, Secret Sauce on Rye. \$16

AVOCADO SLAW

Cilantro, Napa, Arugula, Zucchini + Lime \$6

IRISH NACHOS

Potatoes, Queso, Chili Salsa + Secret Sauces \$11
Add Carnitas +\$7

CHIPS + QUERO'S GUAC

Make it Dirty...Birria Nachos \$9
+\$9



Sweet & SALTY



"LE CROSSIANT" FRENCH TOAST

Salted Caramel, Whipped Butter + Marscapone Mousse. \$15

TIAJUANA CHURRO DIPPERS

Cinnamon Sugar, Dulce de Leche + Mexican Chocolate Sauce. \$14

BANANA BREAD SKILLET

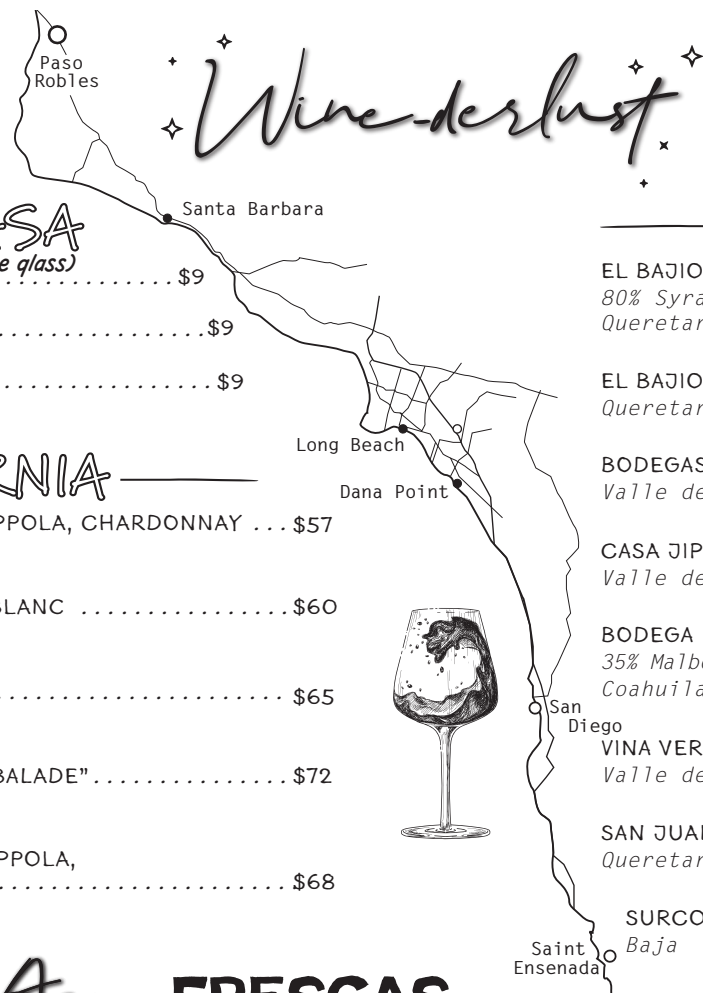
Cinnamon Semifredo + Banana Carmel \$13
Don't let the table down!

BASQUE CHEESECAKE

Roasted Raspberry Compote. 'Nuf said. \$14

* Check out our Gluten Free bakery case! *

Classic AMERICANA ☆



DE LA CASA (by the glass)

- CHARDONNAY\$9
- CABERNET.....\$9
- SPARKLING CAVA.....\$9

CALIFORNIA

- THE WINES OF FRANCIS COPPOLA, CHARDONNAY ... \$57
Central Coast
- ROBERT HALL, SAUVIGNON BLANC\$60
Paso Robles
- HIGHLANDS 41 RED BLEND \$65
Paso Robles
- BELLE GLOS, PINOT NOIR "BALADE"..... \$72
Santa Rita Hills
- THE WINES OF FRANCIS COPPOLA, CABERNET SAUVIGNON..... \$68
Paso Robles

MEXICO

- EL BAJIO SPARKLING BRUT ROSE\$48
80% Syrah, 20% Macabeu Queretaro
- EL BAJIO VIOGNIER..... \$56
Queretaro
- BODEGAS HENRI LURTON, SAUVIGNON BLANC.. \$15/\$52
Valle de Guadalupe
- CASA JIPI, BARBERA.....16/\$57
Valle de San Vincente
- BODEGA LOS CEDROS BLC.....\$62
35% Malbec, 25% Cabernet, 20% Shiraz, 20% Merlot Coahuila
- VINA VERRACO, SYRAH.....\$17/67
Valle de San Vincente
- SAN JUANITO, MALBEC AMANAGER.....\$65
Queretaro
- SURCO 27, CABERNET SAUVIGNON.....\$69
Baja

Aqua FRESCAS




- "OC" JUICE\$9
Orange, Carrot, Turmeric, Lemon + Ginger
- GREEN JUICE\$9
Cucumber, Lime, Apple + Spirulina
- LA JOLLA LEMONADE\$9
Pineapple, Papaya, Mango + Mint

SHANDY'S, SLUSHY'S + Spritzers

- FROZEN ROOSTER MARGARITAS**\$16
Frozen Hibiscus "Margartia", Agave wine, lime and hibiscus salt.
- DAD'S LAWNMOWER PUNCH**\$15
(Kalimoxto) Large Red Wine, Pineapple, + Coca-Cola.
- THE BRUCE BANNER**\$12
Green Juice + Champagne.
- MERDITH GREY MIMOSA**\$12
Cava, Carrot, Orange + Ginger
- THE SANDY SHANDY**\$11
La Jolla Lemonade + Victoria Cerveza.
- SADDLEBACK SANGRIA SLUSHY**\$14
White Wine, Papaya, Mango, Pineapple + Lime.
- JUICE FLIGHT**\$12
All 3 Aqua Frescas
- MICHELADA**\$9
Cervesa, Clamato, El Scorcho, Chamoy + Tahin rimmed.



WHITE ROOSTER AT NIGHT



EL GALLO BLANCO

HAPPY HOUR

ZERO PROOFS

- TEPACHÉS\$5
Pineapple, Orange, Grapefruit, Pear
- HERBAL SODA\$6
Eldeflower Pear, Ginger Yuzu, Peach
- MEXICAN COKE\$5
- KOMBUCHAS\$8
Blueberry, Lavendar, Chamomile + Golden Pear
- TOPO CHICO\$5



COOLER PICKS

- FLYING EMBERS HARD KOMBUCHA\$12
Orange Passionfruit Mimosa
- WILBUR SPARKLING WINE COOLERS\$9
San Luis Obispo, CA
- BORRACHO'S BROWN BAG\$8
- TEPACHE SAIZAN\$14
Nayarit, Mexico
- VICTORIA\$7
Toluca, Mexico
- TRESTLES IPA\$8
San Clemente, CA

