

GUEST ROOM DELIVERY

Available for In-House Guests, To Place Order Please Dial "4062"

LUNCH
11AM- 5PM

SNACKS

ROASTED BAR NUTS.....	8
<i>rosemary, brown sugar, chipotle</i>	
MARINATED OLIVES.....	8
<i>marinated cheese, roasted grapes</i>	
CHIPS & SALSAS.....	8
<i>chipotle, tomatillo, charred</i>	

STARTERS

SEASIDE CHOWDER.....	15
<i>baby clam, bay shrimp, white fish, applewood smoked bacon, chives</i>	
BAJA SHRIMP COCKTAIL.....	18
<i>octopus, clam, crab, shrimp, peanuts, spicy tomato clam sauce, tortilla chips</i>	
VESPERA WINGS.....	10
<i>house made buffalo sauce, blue cheese</i>	

SALADS

ADD	
<i>chicken breast ...10 salmon filet ...16 pacific shrimp...12 steak...12 lobster...18</i>	
BABY GEM SALAD.....	17
<i>shaved onion, pepitas, cotija, tortilla strips, egg, creamy cilantro anaheim dressing</i>	
<i>make it a wrap</i>	21
VESPERA CHOPPED SALAD V*.....	16
<i>shredded kale, mustard greens, chopped gem lettuce, diced tomato onion, black bean, corn, pumpkin seed, radish, vegan agave chipotle dressing</i>	

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.

An 18% gratuity charge will be added for parties of 6 or more.

Delivery fee \$5 + 18% service charge

ENTRÉES

14" QUESADILLA.....	14
TORTA.....	16

STREET TACOS (2).....	14
<i>served with choice of tajin fries or charro beans • choice of:</i>	

PORK CARNITAS	
<i>salsa verde, cilantro, onion, shaved tomatillo, mustard greens, lime</i>	

BIRRIA	
<i>grilled cheese, pickled onion, cilantro, arbol salsa</i>	

CHICKEN TINGA	
<i>grilled cheese, sweet morita salsa, shaved onion, cilantro, avocado salsa</i>	

BAJA FISH TACO	
<i>avocado salsa, mustard greens, salsa macha, white sauce, tangy corn dust</i>	

VEGGIE TACO OF THE DAY V (see server)	
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BURGER TORTA.....	21
<i>house blend beef patty, gem lettuce, avo smash, tomato, shaved onion, cheddar cheese, vespera sauce, tolera roll</i>	

BAJA FRUIT CART

STREET FRUIT SALAD V*.....	14
<i>pineapple, cucumber, mango, watermelon, jicama, chamoy, tajin, lime</i>	

BIONICO (FRUIT PARFAIT).....	8
<i>diced seasonal fruit, mexican yogurt, coconut, pecans, raisin, hot honey</i>	

ESCAMOCHA (FRUIT COCKTAIL).....	8
<i>seasonal diced fruit, sweetened condensed milk, orange juice</i>	

SIDES

STREET CORN CUP V.....	8
<i>hot sauce, lime mayo, tajin, queso fresco, pickled onion, tangy corn dust</i>	

CHARRO BEANS.....	8
<i>pinto beans, pickled onion, cotija</i>	

FRIES V*.....	8
<i>tajin</i>	

CRAFT COCKTAILS

CENTRAL COAST FASHION.....	16
<i>Elijah Craig Bourbon, Amaro Nonino</i>	
HOTEL HOUND/ SALTY PUP.....	15
<i>Re-Find Vodka, Grapefruit Juice</i>	
MOORE LEMONADE.....	15
<i>Elijah Craig Bourbon, Dry Orange Curacao, Lemon Juice, Simple Syrup</i>	
PALOMA.....	16
<i>Mezcal or Tequila, Lime Juice, Grapefruit Juice, Agave, Grapefruit Sparkling Water</i>	
SLO LIFE.....	16
<i>Goslings Dark Rum, Campari, Lime Juice, Demerara Syrup, Pineapple Juice</i>	

CANNED CRAFT BEER 9

M. SPECIAL
<i>M. Special Brewing Co., CA 4.7% ABV</i>
ALLAGASH WHITE
<i>Allagash Brewing Co., ME 5.2% ABV</i>
MANGO IPA
<i>Barrelhouse Brewing Co., CA 6.2% ABV</i>
DOS TOPAS
<i>TOPA TOPA Brewing Co., CA 4.5% ABV</i>

DRAFT CRAFT BEER 8

805 BLONDE ALE
<i>Firestone Walker, Paso Robles, CA 4.7% ABV</i>
CALI-SQUEEZE HEFEWEIZEN
<i>SLO brewing, San Luis Obispo, CA 5.4%ABV</i>
CHIEF'S PEAK IPA
<i>Topa Topa Brewing, Ventura, CA 7% ABV</i>
SANTA BARBARA CITRUS
<i>Figueroa Mountain Brewing, Paso Robles, CA 5% ABV</i>
LUPONIC DISTORTION
<i>Firestone Walker, Paso Robles, CA 5.9% ABV</i>
SCRIMSHAW PILSNER
<i>North Coast Brewing, Fort Bragg, CA 4.5% ABV</i>
MIND HAZE NEW ENGLAND STYLE IPA
<i>Firestone Walker, Paso Robles, CA 6.2% ABV</i>
PORTER
<i>Founder's Brewing, Grand Rapids, MI 6.5% ABV</i>

WINE BY THE GLASS

BUBBLES

LAETITIA CUVÉE, Brut CA	18
LA MARCA, Prosecco, IT	14

ROSE WINES

OPOLO, CA	12
TOLOSA, CA	14

WHITE WINES

TALLEY ESTATE, Chardonnay, CA	16
TOLOSA, Chardonnay, CA	17
WOLFF, Chardonnay, CA	15
J DUSI, Pinot Grigio, CA	12
BRANDER, Sauvignon Blanc, CA	12
NAUTILUS, Sauvignon Blanc, NZ	13

RED WINES

ANCIENT PEAKS, Cabernet Sauvignon, CA	13
DAOU VINEYARDS, Cabernet Sauvignon, CA	16
HAHN, Pinot Noir, CA	14
WOLFF, Pinot Noir, CA	16
HEROE, Primitivo, CA	13
ANDREW MURRY, Syrah, CA	13
OPOLO, Zinfandel, CA	15