

SOUTH LAKE

KITCHEN
+ BAR

DINNER

SHARED PLATES

clams* 15
salsa verde, roasted peanuts,
penn cove clams

caprese toast 15
burrata, avocado, basil pistou

char siu smoked pork 16
marinated in sweet soy sauce, kimchi

pnw cheese and charcuterie 16
seasonal cured meat & cheese,
pickled vegetables

sunrise farms chicken wings 13
korean, gochujang or buffalo style

SOUP + SALAD

chef's seasonal soup 9
inquire for selection

green goddess salad 12
baby mix lettuce, croutons, focaccia,
parmesan cheese

chicken 4 • salmon 7 • steak 7

roasted beet and goat cheese 11
citrus supremes,
toasted pine nuts, dill

furikake ahi salad* 16
avocado, radishes, carrots,
citrus, mixed greens, miso ginger
vinaigrette

spicy octopus* 15
chili oil, cilantro sauce,
namasu pickled cucumber

coconut shrimp 16
chutney, chili, scallions

feta dip 11
root vegetable chips

truffle mushroom flatbread 14
goat cheese,
delicata truffled mushrooms

BURGERS + SANDWICHES

pan pacific burger 20
100% grass feed, chuck beef patty,
becher's cheddar, lettuce,
tomato, onion, sambal aioli, fries

chicken a.b.l.t sandwich 18
avocado, bacon, lettuce, tomato,
sambal aioli, fries

fried chicken sandwich 17
house breaded sunrise chicken breast,
pickles, sambal aioli, fries

garden burger 18 
plant base patty, white cheddar,
lettuce, tomato, cilantro aioli, fries

MAINS

pappardelle pasta 18
roasted seasonal vegetable, roasted
bell pepper pesto
chicken 4 • salmon 7 • steak 7

house breaded chicken breast 26
fried chicken breast, garlic mash,
chicken gravy

pork chop 32 
black lentil, mirepoix, bourbon glaze,
delicta squash

seafood paella* 25 
chorizo, chicken, saffron, penn cove
mussels and clams

grilled salmon 28 
sweet potato puree, delicata squash,
sautéed broccolini

10 oz NY steak 36 
painted hills ranch, seasonal
vegetables

SIDES

sweet potato fries 9

seasonal roasted vegetables 9

house salad 9
mixed greens,
champagne vinaigrette

broccolini 9
lemon aioli, crispy shallots

EXECUTIVE CHEF, PAOLO PEZZALI | SOUS CHEF, LILAH SOUZA

*Eating raw or undercooked fish, shellfish, eggs or meat could be hazardous to your health. 20% gratuity is added to parties of 6 or more. 100% of all gratuities will be paid to the service staff.

 Vegetarian  Gluten Free