

COCKTAILS

REFRESHING SUMMER COCKTAILS \$24

ESPRESSO MARTINI

Pulled Espresso, Simple Syrup,
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic, Lime

CALAMIGOS MARGARITA

Tequila, Agave, Cointreau, Lime

PALOMA

Lime, Grapefruit, Agave, Tequila

Please ask your server for the full cocktail list

LITTLE CAMPERS

\$16

Chicken Pita Pocket
Lettuce, Tomato, Tzatziki

Pepperoni Flatbread
Red Sauce, Mozzarella, Joe's Pepperoni

Butter Pasta
Elbow Pasta, Parmesan, Butter

Cheese Flatbread
Red Sauce, Mozzarella

Japanese Inspired Chicken Bowl

White Rice, Broccolini, Yakisoba

Big Kid Cheeseburger **Golden Chicken Tenders**

Greenli's Mac & Cheese

Choice of one side included

Seasonal Fruit & Berries

Golden Fries

Grilled Seasonal Vegetables

Garden Salad
Spring Mix, Carrots, Cucumber,
Ranch Dressing

LUNCH

STARTERS

Pita and Labneh \$14

Za'atar Oil, Pita Bread Quarters

Ahi Poke \$22

Yellowfin Ahi Tuna, Avocado, Mango, Red Tobiko,
Micro Cilantro, Wonton Chip Scoops, Spicy Aioli

Crudite \$20

Market Vegetables, Pita, Hummus

Chicken Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Steak Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Charcuterie Board \$45

Creamy Brie, Humboldt Fog Blue, Truffle Pecorino, Prosciutto Di Parma, Salami Molinari

SALADS

All salads are available as wraps!

The House Salad \$18

Spring Mix, Cherry Tomato,
Cucumber, Carrots, Balsamic

Add Chicken \$9, Steak \$12, Shrimp \$12

The Calamigos Caesar \$18

Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

Add Chicken \$9, Steak \$12, Shrimp \$12

Seared Ahi Tuna Salad \$26

Organic Mix Greens, Edamame, Carrots,
Avocado, Cucumber, Radish,
Mango, Miso Dressing

BURGERS AND SANDWICHES

Choice of Fries, Coleslaw or Side Salad

Calamigos Burger \$26

Two Prime Beef Patties, American Cheese,
Butter Lettuce, Tomato,
Red Onion, Pickles, Remoulade, Brioche

Grilled BBQ Chicken Sandwich \$26

Muenster Cheese, Fresno Chili Slaw,
Pickled Red Onion, Brioche

Tuna Melt Sandwich \$24

Albacore Tuna, American Cheese,
Butter Brioche, Pickle Spear

Vegan Burger \$26

Vegan American Cheese, Lettuce, Tomato,
Red Onion, Pickles, Vegan Mayo, Vegan Bun

Grilled Market Vegetable Sandwich \$24

Red Onion, Roasted Red Pepper, Eggplant,
Burrata, Greens, Pesto, Ciabatta

ENTREES

Full Rack Pork Baby Back Ribs \$32

Fries, Slaw, BBQ, Hawaiian Bread

Miso Baked Black Cod \$48

Fried Rice, Broccolini

Spicy Rigatoni \$26

Parmesan

Lemon Garlic Linguine \$32

Parmesan, Lemon Zest, Zucchini Blossom

WINE

CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV I 20/80

Veuve Clicquot Yellow Label, Brut, France, NV I 40/175

Perrier-Jouet, Grand Brut, Epernay, NV I 45/150

Veuve Clicquot, Rosé, France, NV I 55/192

Dom Perignon, Brut, 2016 I 200/800

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV I 15/60

Jermann, Pinot Grigio, Friuli-Venezia, 2023 I 19/70

Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 I 20/70

Groth, Sauvignon Blanc, Napa Valley, 2023 I 20/75

Flowers, Chardonnay, Sonoma Coast, 2022 I 23/70

ROSÉ

Calamigos Ranch, Rose, California, NV I 14/56

Daou, Rosé, Central Coast, 2022 I 18/65

Chateau Leoube, Rosé, Côtes de Provence, 2022 I 90

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV I 15/60

Bravium, Pinot Noir, Anderson Valley, 2022 I 20/70

Justin Isosceles, Red Blend, Paso Robles, 2020 I 30/100

Flowers, Pinot Noir, Sonoma Coast, 2022 I 80

Shafer TD9, Bordeaux Blend, Napa Valley, 2018 I 120

Orin Swift Papillon, Bordeaux, Napa Valley, 2021 I 180

BEER

Estrella Jalisco, Mexican Pilsner, 4.5% ABV I 8

Stella Artois, Liberte Non-Alcoholic I 8

High Noon Assorted Flavors, Hard Seltzer, 4.5 % ABV I 9

Maui Brewing, Bikini Blonde Lager, 4.8% I 9

Franziskaner, Hefe-Weissbier, 5% ABV I 9

Stella Artois, Lager, 5% I 9

Enegren Brewing Co. Valkyrie, German Style Amber, 6.2% I 9

Tarantula Hill Brewing Co., Liquid Candy Hazy IPA, 7.5% ABV I 9

Duvel, Belgian Blonde Strong Ale, 8.5% ABV I 10

Chimay Trappist Grande Reserve, Belgian Dark Strong, 9% ABV I 10

Curiuex, Belgian Style by Allagash, 11% ABV I 22

CALAMIGOS LUNCH MENU

