

Gather

CALIFORNIA KITCHEN

COASTAL FARE

SHAREABLES

AVAILABLE UNTIL 5PM

CRISPY BRUSSEL SPROUTS..... 12
lap xiong sausage, togarashi crumble, habanero honey

AGUA CHILE ROJO..... 15
lime cured argentinian wild shrimp, chino's cucumbers, shaved onion, salsa cacahuete

YELLOWFIN TUNA TOSTADA ✂..... 17
ponzu, serrano lime aioli, corn tortilla, avocado

SUMMER TOMATO TOAST..... 14
heirloom tomato, stracciatella, basil aioli, agrodolce balsamic

SPICY TUNA CRISPY RICE..... 17
yellowfin tuna, sweet soy glaze, petite shiso leaf

CHICKEN WINGS ✂..... 16
nante's bay carrots, celery, buffalo sauce

BIRRIA FRIES ✂..... 17
shoestring potatoes, queso oaxaca, mexican crema, charred guajillo salsa

ALL DAY DINING

AVAILABLE UNTIL 5PM

CHINO'S CORN CHOWDER ✂... cup 8, bowl 13
bacon lardons, yukon gold potato, grilled corn

BEETS & BERRY SALAD ✂..... 16
golden beets, blueberries, goat cheese, wild arugula, balsamic vinaigrette

LA VALLE CHICKEN SANDO..... 19
crispy buttermilk chicken, gojuchang coleslaw, tonkatsu sauce

GRILLED TUNA NICOISE ✂..... 24
local yellow tail, chino's summer beans, fingerlings, hilliker farms egg, french radish, cherry tomato, dijon vinaigrette

SMOKEHOUSE BURGER..... 19
smoked gouda, bacon onion marmalade, bbq aioli, wild arugula, crispy shallots

BRUNCH CLASSICS

SERVED UNTIL 3PM

EGG BENEDICT..... 18
english muffin, canadian bacon, poached egg, potato, meyer lemon hollandaise

BIRRIA BREAKFAST BURRITO..... 16
frijoles charros, potatoes, cilantro and onion, scrambled eggs

LULU'S CHILAQUILES ✂..... 17
corn tortilla, salsa divorciada, sunny style eggs, queso fresco, crema mexicana

LUNCH FAVORITES

SERVED UNTIL 3PM

CABO COBB ✂..... 19
street corn esquite, avocado, hilliker farms egg, queso fresco, grilled chicken, bacon, heirloom tomato, chipotle ranch

LA VALLE COASTAL CLUB SANDWICH..... 18
sliced turkey, herb aioli, sliced tomatoes, baby iceberg, neuske bacon

PRIME MILANESE SANDO..... 21
breaded prime rib cutlet, avocado, queso fresco, lettuce, tomato, charred guajillo salsa

BAHN-MI VEGGIE WRAP 🌱..... 17
pickled slaw, cucumber, herb salad, jalapeno, peanut sauce

CALIFORNIA HOT DOG..... 12
all beef franks, caramelized onions, animal style sauce, new american cheese, brioche buns

POKE BOWL ✂..... 22
local yellowfin tuna, sushi rice, wakami salad, passionfruit ponzu, chili crisp, shaved onions, avocado, siracha aioli

HULI-HULI CHICKEN BOWL ✂..... 19
sushi rice, local grilled vegetables, mary's chicken thighs

HAPPY HOUR SPECIALS

AVAILABLE 3PM-5PM

HOUSE WINES..... \$5

DRAFT BEERS..... \$5

MIXED WELL DRINKS..... \$5

✂ Gluten Free 🌱 Vegan For full flavor and crispiness, all our fried menu items are cooked in beef tallow (rendered beef fat)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, poke or eggs may increase your risk for food-borne illness, especially if you have a medical condition. Please inform a staff member if you or anyone in your party has food allergies or special dietary requirements.

For parties of 8 or more, a gratuity of 20% will be automatically added to your bill to ensure efficient service for large groups.



DAYTIME



DRINKS

SWEETS

- LAVA CAKE..... 12
fresh berries, baby mint, vanilla bean ice cream
- WARM ENGLISH TOFFEE CAKE..... 12
buttered toffee peanuts, caramel and vanilla ice cream
- ICE CREAM SUNDAE** ✂..... 13
moo time creamery, vanilla bean ice cream, hot fudge, peanuts
- GELATO VERA SORBET AND ICE CREAM ✂ 8
please ask for today's selection

HOUSE COCKTAILS

- VERDE PICANTE..... 14
lalo tequila, muddled cucumber, fresh jalapeno, tajin rim, agave and lime juice
- BASIL BREEZE..... 13
tommy bahama rum, pineapple juice, lime, simple, basil leaves
- HIBISCUS BLOOM..... 13
new amsterdam gin, lemon, hibiscus, frothy finish
- LA VALLE OLD FASHIONED..... 14
makers bourbon, demerara syrup, angostura bitters
- PINK TIDE..... 14
titos vodka, lychee liqueur, st. germain, lemon, strawberry, simple
- COASTAL ELDER SPRITZ..... 13
prosecco, elderflower liqueur, grapefruit sparkling, lime and simple
- LA SPRESSO-TINI..... 15
three olives vodka, freshly brewed lavazza espresso, mr.black coffee liqueur, vanilla simple syrup
- FLAME & FIG..... 14
four roses bourbon, amaro montenegro, caramelized fig syrup
- SMOKE & SAND..... 13
madre mezcal, agave, lime, pineapple, ancho reyes

MOCKTAILS

- STRAWBERRY BASIL LEMONADE..... 11
strawberries, basil, lemon juice, honey, sparkling water
- HIBISCUS SPRITZ..... 11
hibiscus syrup, lemon, simple, soda water
- BERRY NOJITO..... 11
muddled strawberries, blackberries, mint, simple and soda water
- DE SOI ROSE..... 11

CANNED COCKTAILS

- HIGH NOON..... 9
- SEABORN MARGARITAS..... 9

CANNED BEER

- COORS LIGHT..... 6
- MODELO ESPECIAL..... 7
- LA VALLE CERVEZA..... 7
- LIQUID CANDY HAZY..... 7
- SCULPIN IPA..... 8
- HARLAND JAPANESE LAGER..... 9
- 394 PALE ALE..... 8
- CALI CREAM..... 8
- HOLIDAY FAT RANDY IPA ✂..... 8
- ATHLETIC N/A..... 7

BOTTLED BEER

- 805 BLONDE ALE..... 7
- PERONI..... 7

ON TAP

- COORS LIGHT..... 6
- MODELO ESPECIAL..... 7
- LA VALLE CERVEZA..... 7
- LIQUID CANDY HAZY..... 8
- BAY CITY WEST COAST IPA..... 8
- JUNESHINE P.O.G..... 8
- GUINNESS NITRO..... 8
- FEATURED COCKTAIL..... 12
- FEATURED DRAFTS..... 8

WINE

SPARKLING

- GRANDIAL BLANC DE BLANC BRUT..... 9
France
- MIONETTO PROSECCO..... 11
Italy (Split)
- CHANDON..... 15
Napa, CA (Split)

ROSE

- COTE MAS ROSE..... 9
France
- WHISPERING ANGEL..... 14
France

PINOT GRIGIO

- BENVOLIO..... 9
Italy

SAUVIGNON BLANC

- CHASING VENUS..... 12
New Zealand
- CHATEAU DE SANCERRE..... 22
France

CHARDONNAY

- WILLIAM HILL..... 10
North Coast, CA
- SONOMA CUTRER..... 15
Sonoma Coast, CA
- ROMBAUER..... 26
Carneros, CA

PINOT NOIR

- POPPY..... 10
Monterey, CA
- BELLE GLOS..... 20
Clarke & Telephone, CA

CABERNET SAUVIGNON

- CANNONBALL..... 9
Healdsburg, CA
- DAOU..... 15
Paso Robles, CA
- AUSTIN HOPE..... 25
Paso Robles, CA

**MAKE SURE TO CHECK OUT OUR
40 UNDER \$40 WINE LIST!**