



late day & dinner

served daily | 3p - 8p | until 9p on Friday & Saturday

shareables

LOCAL ROCKFISH CEVICHE 16 (gf/df)
melon, onion, tomato, radish, cilantro, jalapeño, sour citrus juice, tortilla chips.

MARKETPLACE MEZE 15 (n)
yellow lentil hummus, quinoa tabbouleh, dukkah, cucumber tzatziki, marinated carrots, chili oil, market pickles, flatbread chips.

NOSH BOARD 20 (n)
chef's selection of three cheeses, alle-pia salumi, marinated olives, piquillo peppers, toasted nuts, dried fruit, local honey, olive-herb crostini.

BACON WRAPPED DATES 12 (gf/df)
stuffed with house-made chorizo.
ADD herbed goat cheese or blue cheese 2

PASTOR SOPES 14 (gf)
adobo roasted pork shoulder, crispy masa cakes, citrus-pineapple marmalade, pickled onion.

CRISPY ROCKFISH TACOS 15 (gf)
house-made tortillas, creamy cabbage-kale slaw, fire roasted salsa.

large plates

12-SPICE ORGANIC CHICKEN 26 (gf)
grilled airline breast, brown basmati rice, market vegetables, spicy coconut-almond-tomato curry.

FLANKEN-STYLE SHORT RIBS 27 (gf)
mole poblano, brown basmati rice, grilled scallions, cilantro, radish.

SKIN-ON CALIFORNIA SEA BASS 29 (gf)
forbidden black rice, spinach, coconut clam callaloo.

NIMAN RANCH FLAT IRON STEAK 33
cauliflower gratin, green beans, chimichurri.

GRILLED KING SALMON 34 (gf)
corn pudding, charred kale, corn butter, blistered tomato vinaigrette.

SUMMER VEGETABLE LASAGNA 23
house-made pasta, eggplant, summer squash, spinach, roasted peppers, burrata, creamy ricotta, roasted tomato sauce, seasoned breadcrumbs.

SLO BOWL 18 (vo)
kandarian farms farro, tri-color quinoa, crushed avocado, garlic fried market vegetables, goat feta.
ADD tofu or soyrizo 3 green chili chicken 4 garlicky shrimp 6

soups & salads

TORTILLA SOUP 9 (gf/vo)
roast tomato broth, crushed avocado, queso fresco, spring onion, radish, tortilla chips.
ADD green chili chicken 4 garlicky shrimp 6 soyrizo 3

SIMPLE GREENS 8 (gf/v)
local greens, shaved radish, red onion, mint, herbs preserved citrus vinaigrette.

STONE FRUIT PANZANELLA 13
little gems, red onion, croutons, parmesan, warm chorizo-bacon dressing.

HEIRLOOM CAPRESE 16 (gf/n)
market heirloom tomatoes, burrata, purslane, dukkah, basil vinaigrette.

paella

Our paella is rich and flavorful with a layer of caramelized, crispy rice on the bottom of the pan (called *socarrat* in Catalan) which is widely considered the marker of great paella. All of our paellas are made with sofrito (onion, tomato, sweet pepper, herbs) and served with grilled lemons.

*please allow up to 25 minutes to prepare. (gf/df)
serves 2-4 *choose between saffron or black (squid ink) rice*

DE LA LUNA 43
green chili chicken thigh, house-made chorizo, english peas, soft cooked eggs.

DEL MAR 52
wild fish, salmon, shrimp, clams, octopus, saffron aioli, english peas.

VEGAN 35
house-made soyrizo, farm vegetables and saffron rice.

v = vegan df = dairy-free gf = gluten-free
gfo = gluten-free option n = contains nuts

We proudly support local farms whenever possible.

kids

age 12 and under

MAC + CHEESE 6

CHICKEN TACO cumin black beans, brown basmati rice. 7

GRILLED CHEESE sliced brioche, gouda cheese. 6

A., B. & J almond butter and house made jam on brioche. 6