

"Pete Mallory was the quintessential surfer kid growing up in Huntington Beach, born in 1950."

MALLORY'S MARGARITAS

Pete's Margarita **\$10**

The most popular drink in America made with El Jimador 100% Agave Blanco Tequila, Triple Sec, Lime Juice, Sweet & Sour

HB Margarita **\$10**

This Margarita blends the Smokey heat of the Chipotle Pepper with the cooling Sweetness of Pineapples. El Jimador 100% Agave Blanco Tequila adds the finishing touch to this delicious cocktail.

Skinnirita **\$12**

Our "Guiltless" version of the classic margarita made with Peligroso Silver Tequila, Monin Agave Nectar, Fresh Lime

Diamond Margarita **\$13**

The original margarita made with Patron Reposado, Cointreau, Lime Juice, Sweet & Sour

Pomegranate Margarita **\$13**

Pomegranate Liqueur adds an intriguing twist to this margarita. Made with 1800 Silver, Pama Pomegranate Liqueur, Triple Sec, Sweet & Sour

Mallory's Cadillac **\$15**

If you like margaritas, why not try the Cadillac?
Cazadores Reposado, Cointreau, Grand Marnier, Fresh Lime Juice

TEQUILAS

Herradura Silver	Don Julio Blanco
Herradura Reposado	Don Julio Reposado
Herradura Anejo	Don Julio Anejo
Cazadores Silver	1800 Silver
Cazadores Reposado	Peligroso Silver
Cazadores Anejo	Peligroso Reposado
El Jimador	Peligroso Anejo
Patron Silver	Sauza Gold
Patron Reposado	Sauza Plata
Patron Anejo	Cuervo La Reserva

"History was being made and Pete's priorities seemed simple ... travel the world in search of a constant summer and seek out the perfect wave."

MIXED DRINK MADNESS

Chip Shot	\$10
Firefly Raspberry Sweet Tea Vodka, Lemonade	
Pete's Punch	\$10
Herradura Silver, Cointreau, Pomegranate, Lime, Sierra Mist	
X-Rated Lemonade	\$10
X-Rated, Finlandia Grapefruit, Lemonade, Grenadine	

Blues & BBQ Selections

Tennessee Sweet Tea	\$10
A refreshing blend of Jack Daniel's Tennessee Honey Whiskey, Southern Comfort, Iced Tea and Lemonade	
Tres Leches Americano	\$8
Blending the traditional Mexican Dessert with an American twist, Jack Daniel's Tennessee Honey Whiskey and Tres Leches Liqueur	
Vanilla Jack	\$10
This traditional Jack Daniel's cocktail features the citrus and vanilla flavors of Tuaca and the sweet orange flavors in Cointreau. An easy , delicious drink to start off the summer cocktail season.	

Mai Tai	\$10
Bacardi Silver, 7-Tiki Spiced Rum, Apricot Brandy, Pineapple Juice, Orange Juice, Grenadine, Sweet & Sour	
Surf Rat	\$10
7-Tiki Spiced Rum, Bacardi Rock Coconut, Banana Liqueur, Orange, Cranberry and Pineapple Juices	
Diamond Pina Colava	\$10
Bacardi Superior Rum, Strawberry, Pina Colada	
Cranberry Jack	\$10
Jack Daniel's Tennessee Whiskey, Chambord, Cranberry Juice, Sweet & Sour, Sierra Mist	

*"Pete traveled to all the best surfing destinations
In the world, from the unknown to the famous;
From Zuma Beach to the Pipeline; from Waimea
to Australia's Crab Rock Reef..."*

PETE'S PREMIUM MARTINIS

Diamond Strawberry Lemon Drop	\$12
Stoli Strasberi Vodka, Simple Syrup, Lemon Juice, Strawberry	
Diamond Cosmopolitan	\$12
Ketel One Citroen Vodka, Simple Syrup, Cranberry Juice, Lime, Orange Juice	
Orange-Puerto Naranja	\$12
Mount Gay Rum, Orange Juice, Grenadine	
Diamond Ambrosia Apple	\$12
Skyy Vodka, Midori Melon Liqueur, DeKuyper Sour Apple Pucker, Apple Juice, Sweet & Sour	
Diamond Black Cherry Pomegranate	\$12
Effen Black Cherry Vodka, DeKuyper Pomegranate, Cranberry Juice, Sweet & Sour	

SHORELINE SHOOTERS

HB'anana	\$10
Jagermeister, Banana Liqueur, and Half & Half	
HB Smash	\$10
Stoli Citros, Chambord, Peach Schnapps, Pineapple Juice	
Sweetheart	\$10
Bacardi Rock Coconut, Peach Schnapps, Triple Sec, Sweet & Sour	
Washington Apple	\$10
Crown Royal, Apple Pucker, Cranberry Juice	
Surfing the Breeze	\$10
Chambord, Bacardi Rock Coconut, and Pineapple Juice	

"He's not around anymore; he spends most of his time traveling in search of great surf around the world."

WINES

CHAMPAGNE & SPARKLING WINE	Stem	Cork
Gloria Ferrer, Brut, CA		45
Segura Viudas, Brut, Cava, Reserva, Spain	8	34
Veuve Clicquot, Champagne, "Yellow Label", France		98
 WHITE		
Clean Slate, Riesling, Germany	8	32
Erath Vineyards, Pinot Gris, OR	12	46
Silver Birch, Sauvignon Blanc, New Zealand	9	34
Banfi, Rosato, Centine, Italy	9	35
Sonoma Cutrer, Chardonnay, CA	15	58
Robert Mondavi Private Selection, Chardonnay, CA	10	39
Canvas, Pinot Grigio, Italy	8	32
Canvas, Chardonnay, CA	8	32
Franciscan, Chardonnay, CA	11	42
 RED		
Estancia, Pinot Noir, CA	11	42
MacMurray Ranch, Pinot Noir, CA	12	46
Kenneth Volk, Pinot Noir, "Santa Maria Cuvee," CA	15	58
Canvas, Merlot, CA	8	32
Napa Cellars, Merlot, CA	12	46
Pascual Toso, Malbec, Argentina	10	39
Canvas, Cabernet Sauvignon, CA	8	32
Rodney Strong, Cabernet Sauvignon, CA	12	46
ZD, Cabernet Sauvignon, CA	18	66
Spellbound, Petite Sirah, CA	11	42
Razor's Edge, Shiraz, Australia	9	34

Appetizers

Roasted Chicken Tortilla Soup	\$8
Avocado and pico de gallo	
Tortilla Chips & Salsa	\$5
Add guacamole	\$4
Pretzel Bread Sticks	\$3
House Fried Harissa Potato Chips	\$8
Avocado hummus	
Wings	\$12
<i>Choice of:</i>	
- Chili spiced with jalapeno cilantro ranch dip	
- Traditional hot with blue cheese dressing	
- Wildflower honey with smoked paprika dip	
Spiced Grilled Prawns	\$15
Chimichurri mayo	
Chicken Al Pastor Quesadilla	\$10
Flour tortillas filled with pulled chicken, Oaxaca cheese, roasted tomato salsa, sour cream	
With spiced prawns \$4	
Nachos	\$10
Cheddar & jack cheeses, tomatoes, jalapenos, onions, guacamole, sour cream	
Achiote Chicken Nachos	\$14
Cheddar & jack cheeses, tomatoes, jalapenos, onions, guacamole, sour cream	

Entrée Salads

HB Greek Salad	\$10
Kenter Farms greens, avocado, sweet baby peppers, cherry tomatoes, grilled corn, feta, cumin lime vinaigrette	
Chilled Thai Flat Iron Steak Salad*	\$15
Romaine lettuce, cherry tomatoes, cucumbers, mango, shallots, mint, cilantro, lime sweet chili dressing	
Cobb Salad	\$15
Grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, lemon-dijon dressing	
Caesar Salad	\$10
Romaine spears, traditional dressing, fresh parmesan, white anchovy and a garlic crouton	
Add Chicken- \$5 Add Salmon or Prawns -\$7	

Sandwiches & Mains

Grilled Chicken Sandwich	\$12
Vine-ripened tomatoes, butter lettuce, herb spread, fries	
Albacore Tuna Sandwich	\$12
Vine-ripened tomatoes, butter leaf lettuce, thinly sliced cucumber, sprouts, honey wheat bread, fries	
So-Cali BLT	\$12
Chorizo spiced bacon, vine-ripened tomatoes, butter leaf lettuce, avocado, honey wheat bread, fries	

Blues & BBQ Selections

Meyer™ Natural Angus Burger*	\$14
Aged white cheddar, horseradish sauce, onion jam, brioche bun	
Smoked Pulled Pork Shoulder	\$12
Ancho chili BBQ sauce, honey brioche bun, jicama carrot slaw, blue corn tortilla chips	

Fish 'n Chips	\$17
Local halibut, tempura batter, pickled ginger cilantro mayo, fries	
"Famous" Fish Tacos	\$15
Shaved cabbage, pico de gallo, chipotle mayo, arroz verde, guacamole	
Grilled Atlantic Salmon	\$23
Rice, vegetable slaw, achiote honey glaze	
Prime Flat Iron Steak*	\$22
Fingerling potato, mushrooms and pancetta hash, red wine demi	
Seafood Fettuccini	\$20
Shrimp, scallops, shellfish veloute, garlic, shallots, white wine, absinthe, baby heirloom tomatoes, micro basil, fennel	

Add a cup of soup or a salad to any entrée or sandwich for an additional \$3

Desserts

Layered Chocolate Cake	\$8
Chocolate ganache	
Meyer Lemon Cheesecake	\$8
Blueberry ginger compote	
Pete's Shortcake	\$6
Agave nectar and lime macerated strawberries, warm biscuit, whipped cream	
Warm Brownie Sundae	\$6
Vanilla bean ice cream, warm chocolate ganache, whipped cream	
Ice Cream Selection	\$6
Ask server for today's selection	

Pete's Family Friendly Concoctions

\$5

THE REPUBLIC OF TEA™

Pomegranate Green Tea

Blackberry Sage

Ginger Peach Decaf

Raspberry Quince

Mint-Mango Refresher

Mango Puree, Mint, Soda, Sierra Mist

Pineapple Lemonade

Built over ice, enjoy 23 ounces of a refreshing blend of Pineapple Juice and Lemonade

Strawberry Lemonade

Built over ice, enjoy 23 ounces of a refreshing blend of fresh Strawberries, Strawberry Puree and Lemonade

Mango Lemonade

Built over ice, enjoy 23 ounces of a refreshing blend of Mango Puree and Lemonade

WAIWERA WATER

Sparkling or Still

500 ml \$3.50

1000 ml \$5.00

Foamies

These are either whitewater waves or surfboards that are made out of foam.
(They're ideal for beginners.)

Grilled cheese* - cheddar, country white bread	\$7
Chicken Tenders (gluten free available)*	\$8
Battered Halibut* -12-	
Penne with Marinara (gluten free available) parmesan cheese	\$7
Chicken Noodle soup	\$6
Grilled 4oz Burger * cheddar cheese, mini potato roll	\$8
Cheese Quesadilla* cheddar jack cheese, flour tortilla and salsa	\$7

*All Items come with choice of side

Mixed greens, fries, fresh fruit, mac n cheese, celery and carrots

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*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems.

Thorough cooking of such animal foods reduces the risk of illness