

Menu

Thoughtfully Sourced.

Carefully Served.

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources. We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences. We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.

*Free Range Chicken Wings **

Choice of Buffalo, BBQ, or spice mayo served with celery sticks and ranch dressing. 12.00

Buttermilk Calamari

Fried jalapeños, grilled lemon, marinara sauce and tartar sauce 12.00

California Crab Cakes

Jumbo cake, mango avocado relish, balsamic reduction, arugula and wasabi aioli 15.00

Bavarian Pretzel

Beer cheese and honey mustard dip
10.00

*Pan Fried Dumplings **

Choice of chicken or veggie dumplings with ponzu sauce 12.00

Garlic Brussel Sprouts

Fried, fresh squeezed lemon juice, garlic and shaved radish 10.00

Spiced Chicken Quesadilla

Monterey Jack cheese, pico de gallo, sour cream and house-made guacamole 12.00

So-Cal Hummus

Sun-dried tomato infused, mixed California olives, cucumber slices and warm pita 10.00

* 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.

Margherita Flatbread

Fresh mozzarella cheese, Rom tomatoes,
shaved Parmesan cheese and fresh basil
12.00

Carne Asada Flatbread

Roasted tomato salsa, marinated beef, jack
cheese,
onions and bell peppers 13.00

California Club

Turkey breast, avocado, arugula, bacon and
Dijon spread on multigrain ciabatta with
fries 14.00

Veggie Wrap

Red quinoa, squash, black beans, roasted
corn, chives, avocado, hummus and
arugula with fries 12.00

Grilled Cheese

Rustic sourdough, Gruyere, white
Cheddar and fontina cheeses with fries or
tomato soup 14.00

Strauss Natural Burger

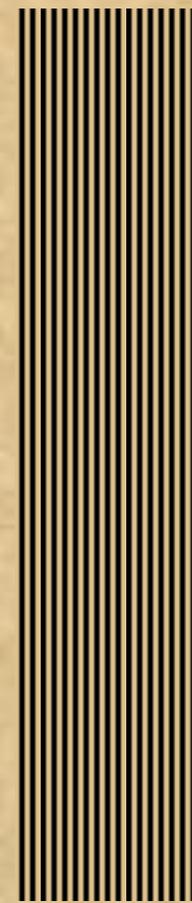
Grass-fed burger patty, Tom Cat burger
bun, crisp lettuce, tomato, red onion,
choice of cheese 16.00

Double Stack Burger

White Cheddar cheese, Tom Cat bun,
remoulade sauce, iceberg lettuce, sweet
pickles with fries 17.00

Beyond Burger

Plant-based burger patty, Tom Cat bun,
sweet pickles, tomato, lettuce, red onion
and BBQ sauce 16.00



*Classic Caesar Salad**

Chopped romaine, shaved Parmesan cheese and herb croutons with Caesar dressing 10.00

Chicken 6.00 / Salmon 8.00

*Beet Salad**

Arugula, baby frisée pomegranate seed, goat cheese and pecans with lemon Dijon vinaigrette 10.00

Chicken 6.00 / Shrimp 6.00 / Salmon 8.00

Shoreline Cobb Salad

Iceberg lettuce, hard-boiled egg, avocado, tomato, bacon, cucumber, blue cheese and jumbo shrimp 16.00

*Spinach Strawberry Salad**

Baby Spinach, fresh strawberries, goat cheese, candied pecans and champagne vinaigrette 12.00

Chicken 6.00 / Salmon 8.00

BLT Toast

Toasted Multigrain bread, bacon jam, avocado, heirloom tomato and arugula (GF bread available) 14.00

*Asian Chop Chop Salad**

Napa cabbage, cucumber, shredded carrot, green onion, bell pepper, roasted cashew, black sesame 10.00

Chicken 6.00 / Shrimp 6.00 / Salmon 8.00

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Seafood Pomodoro

Shrimp and calamari in tomato white wine sauce, linguini, crostini. Gluten free pasta available. 23.00

Vegan Ravioli

Served with marinara sauce, arugula and balsamic glaze 18.00

Filet Mignon

Potato medley, asparagus and mushroom with demi-glace sauce 36.00

*Roasted Tidori Chicken **

Garlic mashed potatoes, baby carrots and hunter sauce 26.00

Moroccan Spiced Salmon

Red Quinoa pilaf (almonds & dried cherries), asparagus, tzatziki sauce 24.00

Pan Roasted Local Sea Bass

French green beans, artichoke, tomato confit, farro 28.00

Fish and Chips

IPA battered, cabbage escabeche and tartar sauce 15.00

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Manhattan

Woodford Bourbon, Carpano Antica Formula vermouth and a dash of Angostura bitters

14.00

Martini

Grey Goose vodka and dry vermouth garnished with an olive 14.00

Old Fashioned

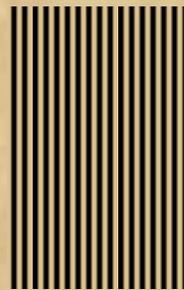
Maker's Mark Bourbon with Angostura and orange bitters served over ice with an orange and cherry garnish 14.00

Cosmopolitan

Ketel One vodka, Cointreau, cranberry juice and fresh lime juice 14.00

Citrus Cucumber Martini

House vodka, cucumber, lemon and agave nectar 12.00



Negroni

Plymouth gin, Campari liqueur and
sweet vermouth 14.00

Bloody Mary

Absolut vodka, Finest Call Bloody Mary
mix and a dash of Worcestershire sauce
garnished with celery, lemon and an
olive 14.00

Margarita

Patrón Reposado tequila, Grand Marnier
and agave nectar with fresh lemon and
lime juices 14.00

Mojito

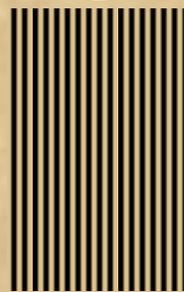
Cruzan Aged Light rum, simple syrup,
mint leaves and fresh lime topped with
soda water 14.00

Long Beach Cruiser

Vodka, Midori, peach schnapps,
pineapple juice and pomegranate 13.00

Pineapple Mule

Vanilla vodka, pineapple juice, lime and
ginger beer 12.00



Daquiri

Bacardi Superior rum, simple syrup
and fresh lime juice 14.00

Sidecar

Hennessy V.S Cognac, Cointreau
liqueur and fresh lemon juice
garnished with a sugar rim 14.00

Whiskey Sour

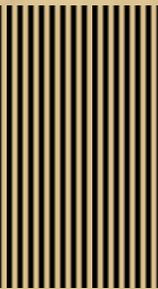
Jack Daniel's Tennessee Whiskey,
simple syrup and fresh lemon juice
14.00

Moscow Mule

Tito's Handmade vodka, ginger beer
and fresh lime juice 14.00

Raspberry Lemon Drop

Citron vodka and Chambord with sweet
& sour 12.00



Southside

Tanqueray No. Ten gin, simple syrup, mint leaves and fresh lemon juice 14.00

Paloma

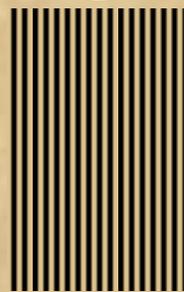
Casa Noble Crystal tequila, grapefruit soda and fresh lime juice 14.00

Blood & Sand

Johnnie Walker Black Label Scotch, Heering cherry liqueur and orange juice 14.00

Sazerac

High West Double Rye! Whiskey, Absinthe, sigar and a dash of Peychaud's and Angostura bitters 14.00



DRAFT

Stella Artois 8.00

Coors Light 7.00

Pacifico 8.00

Guinness 9.00

Mother Earth Hefeweizen 9.00

Pizza Port Chronic Ale 9.00

Smog City 9.00

BOTTLE

Corona Extra 8.00

New Belgium Fat Tire Ale 8.00

Bud Light 7.00

Budweiser 7.00

Miller Lite 7.00

Coors Light 6.00

Heineken 8.00

Amstel Light 8.00

Sierra Nevada Pale Ale 8.00

Samuel Adams Boston Lager 8.00

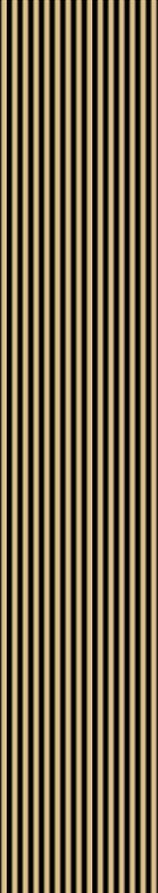
Blue Moon 8.00

Stella Artois 8.00

Lagunitas IPA 8.00

O'Doul's 6.00

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Canvas Brut Blanc de Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple g 14.00 b 54.00

The Seeker Riesling, Mosel, Germany

Citrus, stone fruits and pineapple with a mineral-infused finish g 10.00 b 38.00

Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream g 9.00 b 34.00

Murphy-Goode The Fumé Sauvignon Blanc, North Coast

Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout g 10.00 b 38.00

Rodney Strong Chardonnay, Sonoma Coast

Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate g 18.00 b 70.00

Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak g 9.00 b 34.00

M. Chapoutier "Belleruche" Rosé, Cotes-du-Rhône, France

Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel g 9.00 b 34.00

Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture g 10.00 b 38.00

MacMurray Ranch Pinot Noir, Central Coast

Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice g 11.00 b 42.00

Canvas Merlot

Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannis g 9.00 b 34.00

Charles & Charles Cabernet Blend, Washington

Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel g 9.00 b 34.00

Simi Alexander Valley Cabernet Sauvignon, Sonoma County

Dark fruit aromas of blackberry, plum and black cherry, leading into complex notes of cocoa, cassis, pepper and cedar

Drumheller Cabernet Sauvignon, Columbia Valley

A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish g 11.00 b 42.00

Canvas Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannis g 9.00 b 34.00

Catena Malbec, Mendoza, Argentina

Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha
g 14.00 b 54.00

