

CALAMIGOS DINNER MENU



SPECIALTY COCKTAILS

\$20

THE NUMBER 1

Jack Daniel's Single Barrel Rye, Jack Daniel's No. 7, St. Germain, Spiced Pear

THE NUMBER 2

The Cosmo- Titos Vodka, Cointreau, Lime, Cranberry Juice

THE NUMBER 3

The Lemon Drop- Stolichnitskiy Citrus Vodka, Cointreau

THE NUMBER 4

Woodford Reserve Bourbon, Sweet Vermouth, Molasses Bitters

THE NUMBER 5

500 Conejos Mezcal Paloma, Lime, Grapefruit, Agave

THE NUMBER 6

Nosotros Tequila, Lime, Lemon, Ginger, Turmeric

THE NUMBER 7

Hendricks Gin, Cucumber, Lime, St Germain

CLASSIC COCKTAILS

\$20

CLASSIC MARTINI

Stoli Elit Vodka or Botanist Gin, Olive or Lemon

ESPRESSO MARTINI

Titos Vodka, Mr. Black Cold Brew Liqueur, Pulled Espresso, Simple

VESPER MARTINI

Botanist Gin, Stoli Elit Vodka, Lillet Blanc Aperitif, Lemon Twist

CLASSIC G & T

Hendrick's Gin, Indian Pale Tonic, Rocks, Lime

NEGRONI

Hendrick's Dry Gin, Campari, Antica Formula Sweet Vermouth

WHITE NEGRONI

Hendrick's Dry Gin, Lillet Blanc Aperitif, Suze Gentian Liqueur

CLASSIC DAIQUIRI

Mount Gay Eclipse Rum, Lime, Demarara Brown Simple

CLASSIC MAI TAI

Mount Gay Eclipse Rum, Cointreau, Lime, Orgeat, Dark Rum Float

SIDECAR MARTINI

Remy 1738 Cognac, Cointreau, Lemon

OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, Sugar Cube, Orange

MANHATTAN

Wiseman Bourbon, Antica Formula Sweet Vermouth, Angostura Bitters, Brandied Cherry

WINE

SPARKLING

Summer Water Bubbly, Rosé, Central Coast, 2020 | 12/42

Laurent-Perrier, La Cuvée Brut, France, NV | 30/110

Laurent-Perrier, Cuvée Rosé, France, NV | 45/150

Taittinger, Brut, France, NV | 90

Dom Pérignon, Brut, 2018 | 500

WHITE

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

Loimer Lois, Grüner, Kamptal, 2019 | 14/56

Field Theory, Albariño, Lodi, 2020 | 14/56

Wonders Wine, White Blend, France NV | 18/72

Michael David Winery, Sauvignon Blanc, Lodi, 2020 | 16/62

Hubert Brochard, Sancerre, France, 2020 | 70

ROSE

Summer Water, Rosé, Central Coast, 2020 | 15/60

Calamigos Ranch, Rosé, California, NV | 14/50

RED

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

Chop Shop, Cabernet Sauvignon, California, 2019 | 18/72

Folly of the Beast, Pinot Noir, Central Coast, 2019 | 18/72

Porter and Plot, Cabernet Sauvignon, Mendocino County, 2019 | 80

Grattamacco, Super Tuscan, Italy, 2021 | 25/90

Castello Di Neive, Barbaresco, Piedmont, 2019 | 25/90

Etorre, Organic Red Blend, Mendocino, 2018 | 110

Long Meadow Ranch, Merlot, Napa Valley, 2015 | 120

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

The Mascot by Harlan, Cabernet Sauvignon, Napa Valley 2017 | 250

Austin Hope, Cabernet Sauvignon, Paso Robles, 2020 | 85

Heitz Cellar Lot-C-91, Cabernet Sauvignon, Napa Valley, 2016 | 200

Shafer Hillside Select, Cabernet Sauvignon, Napa Valley, 2017 | 880

Up here... everything seems to taste
a little better, the light is a little brighter,
and you love a little stronger.

Up here... above the quaint city of MALIBU
with the majestic mountains and sharp elevations
sits CALAMIGOS RANCH
with over 250 acres of land touched
by the same family for over 5
generations.

We invite you to toast with the ones you love.
Because after all, up here everything seems
a little more magical.

BEER

14 CANNONS, TYRANNICIDE IPA, 7.5% ABV | 9

TARANTULA HILL BREWING CO., LIQUID CANDY HAZY IPA 7.5% ABV | 9

ENEGREN BREWING CO., VALKYRIE, GERMAN-STYLE AMBER 6.2% ABV | 9

ESTRELLA JALISCO, MEXICAN PILSNER, 4.5% ABV | 8

STELLA ARTOIS, LAGER, 5% ABV | 8

BUD LIGHT, LIGHT LAGER, 4.2% ABV | 7

STARTERS

Bread Service

Upon Request

Steamed Bun, Scallion Butter, Chili Crunch

Charred Oysters. \$24

Bluefin Tuna, Ponzu, Avocado

Tempura Market Vegetables. \$20

Chili Crunch, Scallion Mayo, Broken Sesame Sauce

Fondue. \$20

Baby Carrots, Asparagus, Fingerling Potatoes, Pretzel, Sourdough

Charcuterie Board. \$45

(For 2 or more)

Brie, Humboldt Fog Blue, Truffle Pecorino, Prosciutto

SUSHI

Avocado Roll. \$18

Rainbow Roll. \$22

Spicy Tuna Roll. \$22

Tuna Crispy Rice Cakes. \$20

Chili Crunch, Ponzu, Unagi

SALADS & SOUPS

Arugula Salad. \$20

Parmesan, Crispy Shallots, Balsamic Dressing

Roasted Beet Salad. \$22

Heirloom Beets, Goat Cheese, Candied Walnuts, Mizuna, Balsamic Dressing

Clam Chowder Pot Pie. \$22

Clams, Puff Pastry

Dumpling Soup. \$22

Chicken, Bok Choy, Crimini Mushroom

ENTREES

All entrees include one side of your choice

Miso Glazed Baked Salmon. \$48

Grilled Wild Caught Salmon. \$48

Lemon Caper Butter

Butter Poached Half Chicken. 45

8 Oz Prime Filet. \$50

16 Oz Ribeye. \$58

Branzino. \$42

Tangerine Relish

Parsley Crusted Halibut. \$48

Olive Relish

Signature Calamigos 2.5 Lbs Beef Rib. \$75

(For 2)

Pickled Cucumber, Scallion Pancakes, Chili Crunch, Ginger-Garlic Oil

Steak & Noodles. \$44

Rice Noodles, Market Vegetables, Sweet Chili

SIDE PLATES

\$18

Broccolini

Wood Oven Mushrooms

Fried Brown Rice

Corn Succotash

Roasted Garlic Mash

Shishito Peppers

Sweet Potato Mash

Sesame Bok Choy

Macaroni & Cheese

Fries \$10

Sweet Chili Cauliflower

White Rice \$10

DESSERT

CHOCOLATE FONDUE..... \$44

For the Table

Eclairs, Cream Puffs, Strawberry, Blueberry,
Kiwi, Marshmallows, Cheesecake, Pretzel

\$16

CHOCOLATE MOUSSE BAR

Cocoa Nib Brittle, Creme Anglaise

BASQUE CHEESECAKE

Vanilla Chantilly, Macerated Berries, Dehydrated Meringue

PISTACHIO CAKE

Strawberry, Vanilla Cream

NIGHTCAPS

Fonseca 10yr Aged Tawny Port. \$18

Taylor Fladgate 10yr Aged Tawny Port. \$17

Blantons Single Barrel. \$22

Woodford Reserve Single Barrel Select "Calamigos Ranch Barrel"..... \$25

Fernet Branca (Digestivo). \$16

Ventura Spirits Angeleno Amaro. \$15

Maletti Amaro. \$18

Espresso Martini. \$20

Nosotros Tequila Reposado, Espresso, Kahula,

Carajillo. \$20

Licor 43, Tequila Reposado, Espresso Served Over Ice

