

DRINKS

SPECIALTY COCKTAILS

\$24

ESPRESSO MARTINI

Pulled Espresso, Simple Syrup,
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic

CALAMIGOS MARGARITA

Lime, Agave, Cointreau, Tequila

PALOMA

Lime, Grapefruit, Agave, Tequila

WINE

CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV I 20/80
Veuve Clicquot Yellow Label, Brut, France, NV I 40/175
Perrier-Jouet, Grand Brut, Epernay, NV I 45/150
Veuve Clicquot, Rosé, France, NV I 55/192
Dom Perignon, Brut, 2016 I 200/800

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV I 15/60
Jermann, Pinot Grigio, Friuli-Venezia, 2023 I 19/70
Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 I 20/70
Groth, Sauvignon Blanc, Napa Valley, 2023 I 20/75
Flowers, Chardonnay, Sonoma Coast, 2022 I 23/70

ROSÉ

Calamigos Ranch, Rose, California, NV I 14/56
Daou, Rosé, Central Coast, 2022 I 18/65
Chateau Leoube, Rosé, Côtes de Provence, 2022 I 90

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV I 15/60
Bravium, Pinot Noir, Anderson Valley, 2022 I 20/70
Justin Isosceles, Red Blend, Paso Robles, 2020 I 30/100
Flowers, Pinot Noir, Sonoma Coast, 2022 I 80
Shafer TD9, Bordeaux Blend, Napa Valley, 2018 I 120
Orin Swift Papillon, Bordeaux, Napa Valley, 2021 I 180

LUNCH

Charcuterie Board \$45

(For 3 or more)
Brie, Humboldt Fog Blue, Truffle Pecorino,
Prosciutto and Salami Calabrese

Labneh \$14

Za'atar, Roasted Garlic Bread

VEG

Steak Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Chicken Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Chicken Paillard \$28

Brown Rice, Green Beans, Arugula

The Calamigos Caesar \$24

Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

The House Salad \$22

Kale, White Beans, Sunflower Seed,
Pumpkin Seed, Avocado, Hemp Seed,
Lemon-Mustard Dressing

V, GF

Asian Chicken Salad \$26

Grilled Chicken, Egg Noodles, Napa Cabbage,
Savoy Cabbage, Red Cabbage, Carrots,
Edamame, Cilantro, Scallions, Avocado,
Peanuts, Wontons, Miso Dressing

All Salads are available as a Wrap

(Gluten Free Option)

Add Chicken \$12, Steak \$14, Shrimp \$14

Calamigos Burger \$26

Two Thin Patties, American Cheese,
Butter Lettuce, Tomato, Red Onion,
Pickles, Remoulade, Brioche

Grilled Chicken or Vegan Patty Available

Grilled Chicken Sandwich \$24

American Cheese, BBQ, Butter Lettuce,
Tomato, Red Onion, Pickles, Brioche

Tuna Melt Sandwich \$20

Albacore Tuna, American Cheese,
Wheat Bread, Pickle Spear

Grilled Zucchini Sandwich \$24

Red Onion, Roasted Red Pepper, Eggplant,
Burrata, Greens, Pesto, Ciabatta

VEG

*All Sandwiches can come Ric's way.
Iceberg, Tomato, Red Onion and Avocado*

Comes with a side of Fries, Coleslaw, Side Salad, or Macaroni Salad

An 18% Gratuity Charge is added to all guest folios. All added gratuity (less taxes) goes entirely to our lunch team.

CR

CALAMIGOS
LUNCH MENU