

Dinner.

4:30 pm 10:30 pm Sunday-Thursday; 4:30 pm-11:00 pm Friday and Saturday

Something to share

Mediterranean duo **\$10.00**
roasted garlic hummus paired with teardrop tomato bruschetta, Kalamata olives and capers.

Fries **\$8.00**
your choice of cajun seasoned shoestring or rosemary sweet potato fries.

Mac n' Cheese* **\$8.00**
a classic comfort of penne, rich cheese sauce, chopped bacon and a Parmesan bread crumb topping.

Artisan cheese board **\$18.00**
California artisan cheeses paired with sherry apricots and fresh honeycomb. Inquire with server for selection.

Signature crab cakes* **\$16.00**
all lump cakes lightly breaded and served with sliced avocado and chipotle aioli on mixed greens.

Calamari* **\$12.00**
cajun seasoned and fried with Kalamata olives, roasted tomato and capers. Finished with shaved Parmesan, fresh basil, lemon and aioli.

Finger lickin' wings* **\$11.00**
crispy wings tossed in our house BBQ sauce, served atop our crunchy garden slaw and paired with buttermilk ranch.

Pull apart loaf **\$6.00**
artisan demi-baguette wedged full of aged Gouda, garlic and herbs. Perfect with a glass of wine.

Going green

House salad **\$8.00**
greens, red onion, tomatoes, Parmesan shavings, crostini chips and roasted sweet peppers in our house vinaigrette.

Citrus chop salad* **\$13.00**
*romaine and spinach with cabbage, orange and bell peppers topped with wontons and sesame seeds.
Add chicken \$2 | shrimp \$4 | salmon \$6*

Coastal berry salad* **\$12.00**
*strawberries, almonds, dried cranberries and crumbled goat cheese on greens with house vinaigrette.
Add chicken \$2 | shrimp \$4 | salmon \$6*

Classic Caesar* **\$11.00**
*crisp romaine tossed in our house Caesar dressing with crostini chips and shaved Parmesan.
Add chicken \$2 | shrimp \$4 | salmon \$6*

No need for a knife or fork

Soup

Cup \$6.00 | Bowl \$12.00

inquire with server for tonight's selection.

Grilled cheese dippers

\$11.00

griddled brioche with melty cheeses and served with a dipper of tomato bisque and choice of fries.

Pulled pork sammy*

\$12.00

slow braised pork topped with crunchy slaw on an artisan roll. Served with choice of fries.

Del Mar burger*

\$14.00

Angus beef with white cheddar, apple wood smoked bacon, tomato, bibb lettuce, caramelized onion, house sauce and served with choice of fries.

Flatbread

\$11.00

oven roasted tomatoes, caramelized onion, spinach and roasted pepper with goat cheese and balsamic reduction.

Baja tacos*

\$5.00

a la carte beer battered shrimp, calamari or local fish on a corn tortilla, salsa crema, pico de gallo and slaw. Two taco combo with chips \$12.

Beef sliders*

\$12.00

trio of Angus beef, caramelized onions, aged Gouda, bibb lettuce and tomato with house sauce served with fries.

The main event

Pacific catch*

\$25.00

inquire with your server for tonight's fish served with a savory polenta and seasonal vegetables.

Fisherman's pasta*

\$15.00

shrimp, calamari, local fish and penne pasta tossed in a butter wine sauce with spinach, roasted peppers and caramelized onions.

Roasted citrus chicken*

\$16.00

a half citrus garden herb roasted chicken with a peppercorn compound butter, loaded sunchoke mash and seasonal vegetables.

Braised short ribs*

\$18.00

tender cuts in a Cabernet Sauvignon demi-sauce atop turmeric cauliflower mash and served with fingerling potatoes.

Don't forget dessert

Chocolate torte

\$9.00

slice of Opera Patisserie's rich flourless indulgence served with vanilla bean ice cream.

Cheesecake

\$8.00

Opera Patisserie's New York style cheesecake served with seasonal berries.

Classic floats and sundaes (L)

\$6.00

vanilla bean ice cream novelty treats.

Lunch.

11:30 am- 2:00 pm weekdays; 12:00 pm - 2:00 pm weekends **Pricing reflects lunch size portions**

Classic Caesar* **\$10.00**

crisp romaine tossed in our house Caesar dressing with crostini chips and shaved Parmesan.

Add chicken \$2 | shrimp \$4 | salmon \$6

Citrus chop salad* **\$12.00**

romaine and spinach with cabbage, orange, bell peppers, scallions, wontons and sesame seeds.

Add chicken \$2 | shrimp \$4 | salmon \$6

Coastal berry salad* **\$11.00**

strawberries, almonds, dried cranberries and goat cheese on greens tossed in our house vinaigrette.

Add chicken \$2 | shrimp \$4 | salmon \$6

Del Mar burger* **\$14.00**

Angus beef with cheddar, apple wood smoked bacon, tomatoes, bibb lettuce, caramelized onion and house sauce. Served with choice of fries.

Santa Fe Line wrap* **\$12.00**

chicken, apple smoked bacon, romaine, roasted tomatoes, goat cheese, onion and zesty aioli. Served with choice of fries, soup or salad.

Polo greens wrap **\$10.00**

carrots, bell peppers, cabbage, scallions, oranges and spinach with our house vinaigrette. Served with choice of fries, soup or salad.

The turf club* **\$12.00**

chicken with aioli, apple wood smoked bacon, cheddar, avocado, bibb lettuce and tomato on a croissant. Served with choice of fries, soup or salad.

Baja tacos* **\$5.00**

a la cart beer-battered shrimp or fish atop corn tortillas with salsa crema, pico de gallo and slaw. Two taco combo with chips \$12.

BBQ pulled pork sammy* **\$10.00**

slow braised pork topped with crunchy slaw on an artisan roll. Served with choice of fries.

Grilled cheese dipper **\$10.00**

griddled brioche and cheese served with a dipper of tomato bisque.

Drinks

Local Café Moto coffee **\$2.50**

Café latté | cappuccino **\$4.75**

Café mocha | chai tea latte | caramel macchiato **\$5.00**

Smoothie- strawberry bliss | tropical breeze **\$6.50**

Arnold Palmer **\$3.50**

*Consuming raw or under cooked meats, poultry, seafood, shellfish

Cocktails

Derby tea	\$11.00
<i>Knob Creek, ginger ale, bitters, topped with soda water and garnished with a lemon.</i>	
Ginger tulip	\$12.00
<i>Plantation Rum, muddled mint leaves, Perricone lime juice, ginger infused simple syrup, Gosling's ginger beer and a splash of soda.</i>	
Run for the Roses lemon drop	\$12.00
<i>Triple Sec, fresh lemon, Absolut citron, simple syrup, and a sink of Chambord with a twist.</i>	
Thoroughbred	\$12.00
<i>Johnnie Walker Black, dry vermouth, sweet vermouth and Angostura bitters, garnished with a twist and a cherry.</i>	
Clydesdale fizz	\$12.00
<i>Tanqueray, cucumber, mint and cilantro with simple syrup and soda.</i>	
Equine rita	\$12.00
<i>Patron Silver, Midori, Triple Sec, and our Perricone house sweet n' sour with a splash of pineapple juice.</i>	
Heavyweight tiramisu	\$13.00
<i>Captain Morgan spiced rum, Godiva White Chocolate Liqueur and a duo of Patron XO Dark Cocoa and XO Cafe with Cafe Moto Espresso.</i>	
Dark horse	\$12.00
<i>Gosling's dark rum, Acai VeeV, blackberry puree and Gosling's ginger beer.</i>	
Trifecta margarita	\$12.00
<i>Patron Silver, Perricone lime juice and agave nectar. Grand Marnier floater for an additional \$2.00.</i>	
A day at the track greyhound	\$12.00
<i>Herradura Reposado, Absolut Citron, Perricone grapefruit juice and a splash of grapefruit soda with a citrus twist.</i>	
Spicy Seabiscuit	\$12.00
<i>Patron Silver, watermelon simple syrup, Perricone lime juice and habanero sauce with a sink of Midori.</i>	
Aunt Wanda's bloody mary	\$10.00
<i>Tito's vodka with our secret house blend.</i>	
Mare martini	\$12.00
<i>Grey Goose, Chambord and lychee infused syrup with a twist of orange.</i>	
Ocean view ultimate cosmo	\$12.00
<i>Ultimat Vodka, Blue Curacao, Triple Sec and a splash of lime with a twist.</i>	
Secretariat	\$11.00
<i>Bombay Sapphire, rosemary simple syrup, blood orange juice with a splash of tonic and a candied orange.</i>	

Something refreshing

<i>Coke, Diet Coke, Sprite, Dr. Pepper, lemonade and ginger ale</i>	\$2.75
<i>Pellegrino sparkling water</i>	\$3.50
<i>PlusOne water</i>	\$3.00
<i>Iced tea</i>	\$2.50

Something from the bar

Bottled beer & cider

<i>Bud Light</i>	\$5.00
<i>Budweiser</i>	\$5.00
<i>Coors Light</i>	\$5.00
<i>Corona</i>	\$6.00
<i>Corona Light</i>	\$6.00
<i>Miller Lite</i>	\$5.00
<i>Redbridge, gluten free</i>	\$6.00
<i>Heineken</i>	\$6.00
<i>Stella Artois</i>	\$6.00
<i>Blue Moon</i>	\$6.00
<i>Stone IPA</i>	\$6.00
<i>Red Trolley</i>	\$6.00
<i>Sierra Nevada, pale ale</i>	\$6.00
<i>Sierra Nevada, porter</i>	\$6.00
<i>Batch 19</i>	\$5.00
<i>Crispin apple cider</i>	\$6.00
<i>O'Doul's</i>	\$5.00

White wines

	Glass	Bottle
<i>Stone Cellars Culinary Collection, Chardonnay</i>	\$8.00	\$30.00
<i>Kim Crawford Unoaked, Chardonnay, New Zealand</i>	\$9.00	\$36.00
<i>Votre Sante by Coppola, Chardonnay</i>	\$10.00	\$36.00
<i>Cuvaison, Chardonnay, Carneros CA</i>	\$11.00	\$42.00
<i>Danzante, Pinot Grigio, Italy</i>	\$10.00	\$38.00
<i>14 Hands "Hot to Trot", White Blend, Washington State</i>	\$10.00	\$38.00
<i>Nobilo, Sauvignon Blanc, New Zealand</i>	\$11.00	\$32.00
<i>Charles Krug, Sauvignon Blanc</i>	\$10.00	\$38.00
<i>Erath, Pinot Gris</i>	\$10.00	\$38.00
<i>Chateau Ste. Michelle, Reisling</i>	\$10.00	\$38.00

Red wines

	Glass	Bottle
<i>Stone Cellars Culinary Collection, Merlot</i>	\$8.00	\$30.00
<i>Cellar No. 8</i>	\$10.00	\$38.00
<i>Irony Napa, Cabernet Sauvignon, California</i>	\$11.00	\$42.00
<i>Simi, Alexander Valley, Cabernet Sauvignon</i>		\$49.00
<i>Oberon, Oregon, Merlot</i>		\$47.00
<i>Massimo, Malbec Argentina</i>	\$10.00	\$38.00
<i>MacMurray, Pinot Noir, Sonoma Coast</i>		\$42.00
<i>Seven Falls, Merlot, Washington</i>	\$12.00	\$46.00
<i>Weins, Zinfandel</i>		\$38.00
<i>Layer Cake Primitivo, Zinfandel</i>	\$9.00	\$34.00
<i>Penfolds Koonunga Hill, Shiraz</i>	\$10.00	\$38.00
<i>Epica, Red Blend, Chile</i>	\$11.00	\$42.00
<i>Remole by Frescobaldi, Red Blend, Italy</i>	\$10.00	\$38.00
<i>Spellbound, Petite Sirah</i>	\$10.00	\$38.00
<i>Marques De Riscal Proximo, Tempranillo, Spain</i>		\$42.00

Bubbles

	Glass	Bottle
<i>Villa Sandi Il Fresco, Prosecco</i>		\$10.00
<i>Moet & Chandon</i>		\$130.00
<i>Karma</i>	\$12.00	

House spirits

Svedka

Vodka

Sauza Blanco

Tequila

Canadian Club

Whiskey

Dewar's White Label

Scotch

Bacardi Superior

Rum

Jim Beam

Bourbon

Beefeater

Gin

DeKuyper

Cordials

Martini & Rossi Dry and Sweet

Vermouth

Premium spirits

Bourbon

Knob Creek

Maker's Mark

Woodford Reserve

Cognac/Brandy

Hennessy V.S.

Gin

Bombay Sapphire

Tanqueray

Rum

Light - Mount Gay Eclipse Silver

Dark/Aged - Pyrat XO Reserve

Dark/Aged - Ron Zacapa

Flavored - Captain Morgan Original Spiced

Flavored - Malibu Coconut

Scotch

Chivas Regal

Johnnie Walker Black

Glenfiddich

Tequila

Don Julio Silver

Don Julio Reposado

Patrón Silver

Patrón Reposado

Vodka

Absolut

Belvedere

Ciroc

Grey Goose

Ketel One

Prairie, Organic

Ultimat

Whiskey

Crown Royal

Gentleman Jack

Jack Daniel's

Jack Daniel's Tennessee Honey

Jameson Irish

Cordial

Baileys Irish Cream

Chambord

Cointreau

Disaronno

Drambuie

Grand Marnier

Kahlua

Romana Sambuca

Southern Comfort