**HEALTH KICK**
To best reflect Southern California's wellness-inspired lifestyle, our chefs visit the farmers’ market each week to select the season’s freshest ingredients including local farm produce, natural poultry and sustainable seafood.

**SIGNATURE JUICES**

24 CARROT GOLD
Carrot, orange, ginger 20

PINK PALACE LEMONADE
Strawberry, watermelon, lemon 20

ELECTRO-LIGHT
Pineapple, cucumber 20

IRON MAN
Aloe, coconut water, ginger, lemon, cayenne, activated charcoal 20

**ENTREES**

CHICKEN TENDERS
French fries, ranch dressing, ketchup 32

SUNSET CLUB
Turkey, bacon, lettuce, tomato, avocado, tomato aioli 38

WAGYU HOT DOG
Brioche roll, truffle aioli, white cheddar, pickled cabbage, crispy shallots, french fries 35

CARABA WAGYU BURGER
Yellow cheddar, bacon & onion chutney, roasted garlic & black pepper aioli, market greens 45 *

CRAB QUESADILLA
Monterey Jack cheese, herbs, Mama Lil's peppers, pico de gallo, guacamole, cilantro 42

STEAK TACOS GF
Adobo-marinated grilled skirt steak, radish, lime, guacamole, cilantro 42

FISH TACOS
Achiote-marinated swordfish, spicy avocado crema, purple cabbage, pickled onion, cilantro 40

LOBSTER & CAVIAR ROLL
Toasted brioche, lobster salad, yuzu mayo, fine herbs, Espelette pepper 58

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**SWEETS**

CHOCOLATE CHIP COOKIE SKILLET
House-made, served warm with vanilla ice cream 14

ICE CREAM (2 scoops)
Chocolate, vanilla or strawberry 14

HOUSE-MADE SORBET (2 scoops)
Mango or raspberry 14

JUMBO CHOCOLATE CHIP COOKIE
Baked fresh daily 14

**BREAKFAST**

SEASONAL FRUIT PLATE V
Santa Monica farmers’ market selection 30

HARVEST GRANOLA BOWL
Sage blossom honey-infused Greek yogurt, homemade granola, blueberry, peach, pistachio, viola flower 28

AVOCADO TOAST V
Avocado puree, sun-dried tomato, market greens, broccoli sprouts, shaved vegetables, lemon oil, Espelette pepper 35

Add egg 5 *, Smoked salmon 6 *

TWO EGGS ANY STYLE *
Includes choice of bread, choice of bacon or sausage and choice of salad or hash browns 31

LOX & BAGEL
Choice of bagel, smoked salmon, cream cheese, pickled red onion, capers, mixed green salad 38 *

EGGS BENEDICT *
English muffin, Canadian ham, hollandaise 39

Add avocado 5, Smoked salmon 6 *

CUSTOM OMELET OR SCRAMBLE
Choose four:
Onions, tomatoes, mushrooms, bell peppers, spinach, bacon, turkey bacon, chicken sausage, Monterey Jack, feta, cheddar 36

Each additional topping 4

Choice of bread

BUTTERMILK PANCAKES
Maple syrup & powdered sugar 28

**STARTERS & SNACKS**

CARABA SALSA & GUACAMOLE V GF
With blue corn tortilla chips 25

TRUFFLE PARMESAN FRENCH FRIES GF
Freshly shaved black truffle, truffle aioli 32

LIGHTLY FRIED CALAMARI
Garbanzo flour, pickled peppers, spicy tarter sauce 32

HUMMUS & CRUDITÉ
Market vegetables, feta, blistered balsamic tomato, naan bread 34

**FLATBREADS**

SPICY MARGHERITA
Marinara, Fior di Latte, heirloom tomato, Calabrian chile, basil 35

PROSCIUTTO & BOURSIN
Arugula, peach, drizzled sage blossom honey 40

SUMMER BLACK TRUFFLE
Béchamel sauce, Fio di Latte, Parmesan, mushroom, fresh herbs 45

**SALADS**

MCCARTHY GF
Romaine, iceberg, organic chicken, egg, roasted beets, bacon, avocado, cheddar, tomato, balsamic vinaigrette 44

CLASSIC CAESAR *
Organic romaine, Parmesan-herb croutons 32

QUINOA SALAD V GF
Market greens, shaved vegetables, quinoa, lemon vinaigrette, avocado, herb salsa 31

Add
Chicken breast 16
Scottish salmon 20 *
Ahi tuna 22 *
Marinated skirt steak 28 *
Grilled shrimp 28 *
Grilled tofu 18

* Vegan  GF Gluten-free