MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

STARTERS

ENCRUSTED MUSHROOMS 14.5
button mushrooms, garlic butter, provolone & parmesan cheeses

BACON WRAPPED SCALLOPS 16.5
four deep fried scallops, applewood bacon wrapped, apple-mango salsa

SPINACH & ARTICHOKE DIP 13.5
parmesan & jack cheese, garlic cream sauce, crostini

THAI CALAMARI 14.5
lightly breaded, golden fried, red & green peppers, sweet thai chili sauce

FRIED ZUCCHINI 13.5
parmesan encrusted, creamy horseradish sauce

BAKED GOAT CHEESE 13
herbed goat cheese, pomodoro sauce, crostini

FIRECRACKER SHRIMP 15
golden fried shrimp, spicy firecracker sauce, green onion

SOUPS 6.5
- **WHITE CLAM CHOWDER**
- **FRENCH ONION**
- **SOUP OF THE DAY**

SALADS

ADD A PROTEIN: chicken +7 | steak +14 | salmon or shrimp +12

MALIBU 6/14
mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette

WEDGE 6/14
crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing

CAESAR 6/14
crispy romaine, asiago, seasoned croutons, caesar dressing

CITRUS HARVEST 14.5
mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette

THE COBB 15.5
mixed greens, applewood bacon, avocado, tomatoes, jack cheddar, kalamata olives, hard-boiled egg, bleu cheese crumbles, buttermilk ranch

OUR HOUSE-MADE DRESSINGS: Balsamic Vinaigrette • Bleu Cheese Honey Mustard • Buttermilk Ranch • White Balsamic Vinaigrette

HANDHELDS

served with choice of side

STREET TACOS
shredded lettuce, pico de gallo, jack cheddar, citrus sour cream, flour tortillas
- **CHICKEN 15**
- **FIRECRACKER SHRIMP 16**
- **STEAK 18.5**

FIRECRACKER SHRIMP BOY 18
lettuce, tomato, firecracker sauce, toasted hoagie

PANKO CHICKEN CAPRESE 18
panko breaded chicken breast, fresh mozzarella, sliced tomato, basil pesto, balsamic reduction, grilled panini

MALIBU BURGER 16
8oz chuck-brisket-short rib blend, lettuce, tomato, pickle, brioche bun

ADD (+1 ea): cheese • bacon avocado • mushrooms

AVOCADO LOVE PANINI 15.5
roasted turkey, provolone, applewood bacon, fresh avocado, balsamic reduction, panini

FRENCH DIP 18.5
shaved roast beef, provolone, creamy horseradish sauce, au jus, toasted hoagie

PEBBLE BEACH WRAP 15
roasted turkey, applewood bacon, bleu cheese crumbles, spinach, mandarin oranges, tomatoes, cucumbers, white balsamic vinaigrette, flour tortilla

CALIFORNIA CHICKEN SANDWICH 15.5
grilled chicken, fresh avocado, applewood bacon, provolone, lettuce, tomato, honey mustard, brioche bun

TURKEY BLT 14.5
sliced, roasted turkey, applewood bacon, lettuce, sliced tomato, garlic aioli, toasted croissant

SIDES 5

BAKED POTATO (after 4pm)
BLACK BEANS & RICE
COLE SLAW
FRENCH FRIES
GRILLED ASPARAGUS
MASHED POTATOES
ONION RINGS
SWEET POTATO WAFFLE FRIES
SAUTEED SPINACH W/ MUSHROOMS & PROVOLONE
SEASONAL VEGETABLE
SIDE SALAD +2

Seafood

PARADISE SALMON 24.5
6oz salmon filet, apple-mango salsa, black beans & yellow rice, steamed broccoli

ALASKAN COD PICCATA 25.5
pan seared, wild caught cod, lemon butter caper sauce, mashed potatoes, grilled asparagus

ZUMA BEACH MAHI MAHI 29
7oz mahi mahi filet, sun dried tomato & lemon-basil sauce, yellow rice, sauteed spinach

JUMBO FRIED SHRIMP 23.5
8 panko breaded shrimp, french fries, cole slaw, cocktail and creamy horseradish sauces

CITRUS SCALLOPS 32.5
6 pan seared scallops, citrus beurre blanc, creamed spinach, seasonal vegetable

Steaks

21 DAY AGED RIBEYE 34.5
12oz Ribeye, mashed potatoes, seasonal vegetable

BARREL CUT FILET 37
7oz filet mignon, mashed potatoes, sauteed spinach with mushrooms & provolone

STEAK FRITES 20.5
6oz Sirloin, fries, creamed spinach

MAKE IT SURF & TURF
6 GRILLED SHRIMP +12, 6 OZ SALMON +12, 3 SCALLOPS +15

PREMIUM STEAK TOPPINGS
OSCAR +5: grilled asparagus, lump crab, hollandaise sauce

ROCKEFELLER +5: creamed spinach, lump crab

MALIBU +3: sautéed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce

Chicken

served with choice of two sides

MALIBU BEACH CHICKEN 19.5/25.5
grilled chicken, sautéed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce

HAND-BREADED CHICKEN TENDERS 18
six hand-battered, golden fried tenders, honey mustard dipping sauce

CHICKEN POMODORO 16.5/21.5
panko-parmesan crusted chicken, pomodoro & alfredo sauces, provolone cheese, fettucine pasta

PANKO PARMESAN CHICKEN 18.5/23.5
panko-parmesan crusted chicken breast, choice of:
- **MARSALA** field mushrooms, marsala wine sauce
- **ZUMA BEACH** sun-dried tomato, basil, lemon butter sauce
- **PICCATA** lemon butter caper sauce

MALIBU FAVORITES

MAMA'S MEATLOAF 20
ground beef, sautéed mushrooms, mashed potatoes, steamed broccoli, mushroom marsala sauce

BABY BACK RIBS half rack 26/full rack 34
slow-roasted, house-made bbq sauce, french fries, cole slaw

NEW ORLEANS PASTA 25.5
blackened chicken, grilled shrimp, andouille sausage, creamy cajun sauce, penne pasta

LOBSTER & SHRIMP ALFREDO 27
creamy cajun alfredo sauce, lobster meat, shrimp, penne pasta

SHRIMP SCAMPI 22
sauteed shrimp, diced tomatoes, garlic, lemon, cream sauce, fettuccine

WHOLE GRAIN RICE BOWL 8
pico de gallo, avocado, black beans, citrus sour cream
ADD A PROTEIN: chicken +7, steak +14, salmon or shrimp +12

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

A 1% infrastructure charge imposed by the shopping center will be added to all guest checks. This charge is not a gratuity.

CRAFT COCKTAILS

YUZU FORWARD 17
haiken yuzu vodka, pineapple juice, house made ginger syrup

NORTH END OLD FASHIONED 15
traveller whiskey, house made orange simple syrup, cherry bitters, orange twist, filthy cherry. **Try it smoked! +2**

LAVENDER GIN FIZZ 15
empress gin, lavender simple syrup, house made lemon sour, seltzer water, lemon twist

MANGO-RITA 15
patron silver tequila, patron citrónge, mango nectar, house-made lemon sour, lime

PRETTY IN PALOMA 15
herradura silver tequila, fevertree sparkling pink grapefruit, grapefruit juice and lime juices, agave, salt rim

MALIBU PASSION BREEZE 14
copper bottom silver rum, pineapple juice, orange juice, passionfruit purée, grenadine, copper bottom barrel aged rum floater

PINEAPPLE SOUR 16
coconut fat washed penelope bourbon, pineapple juice, lemon juice, simple syrup

HANDCRAFTED MULES
Fresh lime, ginger beer, choice of:

DAYTONA copper bottom vodka 12
MOSCOW stoli vodka 14
IRISH paddy's irish whiskey 14
BLOOD ORANGE tito's vodka, solerno blood orange 14
CARIBBEAN captain morgan rum 12.5

MARTINIS

MALIBU MANGO MARTINI 14.5
rumhaven coconut rum, mango white claw vodka, pineapple juice, maraschino cherry

PERFECT PEAR MARTINI 15.5
grey goose pear vodka, pineapple juice, cranberry juice, orange slice

RUBY RUBY MARTINI 14.5
tito's vodka, st. germain elderflower liqueur, grapefruit and lemon juice, lemon twist

TEQUILA TANGO MARTINI 15
casamigos reposado tequila, jalapeno honey syrup, grapefruit juice, aromatic bitters, orange twist

ESPRESSO MARTINI 15.5
three olives vanilla vodka, grind coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans

CHOCOLATE MARTINI 14.5
three olives vanilla vodka, baileys chocolate liqueur, crème de cacao, crème, chocolate drizzle, maraschino cherry

Wine

RED

CABERNET

J. LOHR Paso Robles	11.5	42
JUGGERNAUT North Coast Hillside	13.5	50
AUSTIN HOPE (1L) Paso Robles	17.5	95
MARTIS Alexander	-	60
FRANK FAMILY Napa	-	100

PINOT NOIR

GREENWING Willamette	12.5	46
MEIOMI California	13.5	50
BELLE GLOS "CLARK & TELEPHONE" Tri-county California	-	75

COMPELLING REDS

14 HANDS MERLOT Columbia Valley	10.5	38
AMALAYA MALBEC Calchaqui	12.5	46
GABBIANO CHIANTI Tuscany	11.5	42
ORIN SWIFT "8 YEARS IN THE DESERT" RED BLEND California	-	80
TROUBLEMAKER RED BLEND Paso Robles	10.5	38

WHITE

CHARDONNAY

KENDALL-JACKSON California	11.5	42
LA CREMA Monterey	13.5	50
ROMBAUER Carneros	-	80

PINOT GRIGIO

MADDALENA Monterey	10.5	38
FERRARI-CARANO Friuli	12.5	46
SANTA MARGHERITA Alto-Adige	-	65

INTERESTING WHITES

SEAN MINOR SAUVIGNON BLANC California	11.5	42
WHITEHAVEN SAUVIGNON BLANC Marlborough	12.5	46
THOMAS SCHMITT RIESLING Mosel	12.5	46

ROSÉ & SPARKLING

LA MARCA PROSECCO Italy	11.5	-
LA PERLINA MOSCATO Italy	8.5	30
MIRAVAL "STUDIO" ROSÉ Provence	12.5	46
PERRIER JOET CHAMPAGNE Champagne	-	118

HOUSE VARIETALS BY THE GLASS 8.5
cabernet | pinot noir | chardonnay | pinot grigio | white zinfandel

SANGRIA

BLOOD ORANGE SANGRIA 10.5
chardonnay, solerno blood orange liqueur, orange juice, lemon sour, club soda, dried citrus

STRAWBERRY MANGO SANGRIA 11.5
white zinfandel, fresh strawberry & mango juices, orange-strawberry skewer

ROSEBERRY RED SANGRIA 11.5
cabernet, raspberry liqueur, triple sec, soda water, orange wheel

BEER/SELTZER

LOCAL & CRAFT

CIGAR CITY BREWING 6.5
jai alai ipa 7.5%

LOST COAST BREWERY 6.5
lost coast hazy ipa 6.7%

HEAVY SEAS BEER 6.5
tropicannon ipa 7.3%

LOST COAST BREWING 6.5
tangerine wheat 5.2%

ORMOND BREWING CO. 6.5
the dude white russian milk stout 6.5%

PERSIMMON HOLLOW BREWING CO. 6.5
beach hippie ipa 7.1%

IMPORT & DOMESTIC

BLUE MOON 6.5
belgian style wheat 5.8%

BUD LIGHT 5.5
american lager 5%

CORONA EXTRA 6.5
mexican pale lager 4.6%

HEINEKEN N/A 5.5
non-alcoholic 0.0%

HEINEKEN 6.5
dutch pale lager 5%

HIGH NOON 7.5
assorted 4.5%

MICHELOB ULTRA 6.5
light american lager 4.2%

MILLER LITE 5.5
pilsner 4.2%

STELLA ARTOIS 6.5
belgian pilsner 4.8%

YUENGLING 5.5
american amber 4.4%

MOCKTAILS

non-alcoholic mixed drinks

MINT MULE 5.5
ginger beer, fresh lime juice, simple syrup, lemon lime soda, fresh mint sprig, lime wedge

THE PEARADISE MARG 6.5
liquid alchemist prickly pear syrup, house-made lemon sour, soda water, lime wedge, sugar rim

MANGO LEMON MARG 6.5
mango nectar, fresh squeezed lemon juice, simple syrup, lemon lime soda, sugar rim, lemon wedge

LAVENDER LEMONADE 6.5
lavender simple syrup, lemonade, soda water, lemon wedge

DESSERTS

KEY LIME PIE 9
homemade graham cracker crust, tart & tangy filling, whipped cream

CRÈME BRULÉE 9
madagascar vanilla bean, grand marnier custard, fresh berries

CHOCOLATE DECADENCE 9.5
warm ghirardelli chocolate brownie, chocolate ice cream, chocolate & caramel syrup, whipped cream

CHURRO CHEESECAKE 9.5
new york cheesecake stuffed, deep fried tortilla wrap, cinnamon sugar, vanilla bean ice cream, caramel drizzle, crème anglaise

CARROT CAKE 9
house-made carrot cake, cream cheese frosting, chopped walnuts

SEASONAL DESSERT MKT
chef selected, seasonally inspired

BEVERAGES

CAFÉ BAR 5.5
cappuccino, espresso, latte

COFFEE 4
regular, decaf

JUICES 4.5
orange juice, cranberry juice

HOT TEA 4
assorted

ICED TEA 3.5
sweet, unsweet

SOFT DRINKS 3.5
coke products

SPARKLING WATER 4.5
perrier

STILL WATER 4.5
acqua panna