



*The Summer Collection*

2026

A California coastal cocktail lounge shaped by the  
rhythm of the Pacific.

Inspired by Oceanside and the stories, flavors,  
sounds, and traditions carried across the Seven Seas.

**Look west. Stay awhile.**

# Opening

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The Shore Room moves the way a coastal day moves – bright afternoons and ocean air giving way to candlelight, low music, and a horizon you can't quite place. This is a place to settle in, and the evening moves at your pace. The drinks, the plates, and the tracks all keep the same tide.

Think of this as a collection rather than a list: a summer's worth of cocktails, coastal cooking, and sound, gathered the way you'd build a great record shelf – one discovery at a time. Read it front to back, or open it anywhere. Either way: look west, and stay awhile.

## The Sound LIKE FLIPPING THROUGH A FRIEND'S RECORDS

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There's no algorithm here – a collection built one track at a time: soul and everything it grew into, jazz with the dust still on it. It moves the way the day moves, never louder than the conversation.

Every track passes one test – could it be playing from a beautifully restored '69 Camaro, windows down, coast highway, the sun going gold? If not, it doesn't make the room.

## The Cocktails A SUMMER COLLECTION, SIDE A TO SIDE B.

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Allergen & sensitivity codes follow each drink; an asterisk (\*) marks a possible or preparation-dependent trace. Full key at the back of the book.

### Shoreline & Spritzes

*salt air, low sun, and the first drink of the evening*

#### SOUTH JETTY

Don Julio Blanco, Italicus, Cointreau, Coconut Cream, Lime  
*Clean agave and citrus, rounded by coconut and a saline lift.*

**Now playing:** Roy Ayers, 'Everybody Loves the Sunshine'

COC · ALC

*Also Available Low-ABV*

Ritual Tequila Alternative replaces Don Julio Blanco

COC · LOW-ABV

#### SCARLET HOUR

Prosecco, Chambord, Lemon Confit, Hibiscus Syrup  
*Raspberry and hibiscus, sparkling, the color of a sky going down.*

ALC · SUL

*Also Available Low-ABV*

N/A Sparkling Wine replaces Prosecco

LOW-ABV · SUL\*

#### LAST LIGHT

Hanson Meyer Lemon Vodka, Amaretto, Lemon Syrup, Cherry Simple  
*Meyer lemon and toasted almond, warm as the day's last glow.*

TN\* · ALC

*Also Available Low-ABV*

Ritual Vodka Alternative replaces Hanson Meyer Lemon Vodka

TN\* · LOW-ABV

18

16

18

16

18

16

## Botanical & Bright

sea-garden florals and citrus in full bloom

### FLOWERS BY THE SEA

Hibiscus Tea-Infused Gin, St-Germain, Jasmine Grapefruit Syrup, Lemon  
*Elderflower, jasmine, and grapefruit drifting on a sea breeze.*

**Now playing:** Minnie Riperton, 'Les Fleurs'

ALC

18

*Also Available Low-ABV*

Ritual infused Gin Alternative replaces the gin  
LOW-ABV

16

### SEA GLASS

Empress 1908 Indigo Gin, Dolin Dry Vermouth, Giffard Violette,  
Lavender & Mint Syrup, Lemon, Egg White

*Violet and lavender, silk-textured, worn smooth like tide-tumbled glass.*

E · ALC · SUL\*

18

*Also Available Low-ABV*

Ritual Gin Alternative replaces Empress 1908 Indigo Gin  
E · LOW-ABV · SUL\*

16

## Smoke & Silk

spirit-forward and candlelit, for the quiet end of the bar

### DRIFTWOOD

Brown Butter-Washed WhistlePig PiggyBack Rye, Apricot Liqueur,  
Cacao Cream, Montenegro, Black Walnut Bitters

*Brown butter, cocoa, and orchard spice for a slow conversation.*

**Now playing:** Chet Baker, 'My Funny Valentine'

M · TN · ALC

19

*Also Available Low-ABV*

Ritual Whiskey Alternative replaces the rye  
M · TN · LOW-ABV

17

### BLACK SAND

Grey Goose Vodka, Mr Black Coffee Liqueur, Spiced Crème de Cacao,  
Coffee, Cinnamon Cream

*Cold-brew depth and dark cocoa, poured like midnight.*

M · ALC

19

*Also Available Low-ABV*

Ritual Vodka Alternative replaces Grey Goose  
M · LOW-ABV

17

### DARK WATER

Johnnie Walker Black, Chambord, Lemon, Egg White, Angostura Bitters  
*Smoky Scotch and dark berry, velveteen and quietly commanding.*

E · ALC · SUL\*

19

### EMBERS

Hennessy V.S.O.P., Crown Royal, Martini Rosso, Maple, Peychaud's, Angostura  
*Cognac, maple, and bitters — the glow after the fire dies down.*

ALC · SUL

19

Items marked RAW are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or under-pasteurized food may increase your risk of foodborne illness. Please notify your server of any dietary requirements, allergy, or intolerance before ordering.

Large parties of 6 or more will have a 20% gratuity added to your check, which will be distributed to staff. Your check includes a 6% surcharge to help offset the cost of State & City minimum wage increases. The surcharge is not a tip or service charge.

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## Seven Seas

warm currents, distant ports, the wider world in a glass

### TRADE WINDS

Bacardi Pineapple, Belle de Brillet, Banana Liqueur, Passion Fruit, Lime, Orgeat, Goslings Black Seal Float  
*Pineapple, passion fruit, and rum, bound somewhere warm.*

Now playing: Khruangbin, 'So We Won't Forget'

TN · ALC

Also Available Low-ABV

Ritual Rum Alternative replaces Bacardi Pineapple

TN · LOW-ABV

18

### TOKYO 75

Shochu, Simple Syrup, Lemon, Crémant de Loire

*Shochu and sparkling wine, crisp and lit like a night skyline.*

ALC · SUL

Also Available Low-ABV

Shochu and N/A Sparkling Wine replaces Crémant de Loire

LOW-ABV · SUL\*

16

20

18

### PALM & TIDE

Patrón Reposado, Banana Liqueur, Coconut Cream, Pineapple

*Reposado, coconut, and pineapple under a high noon sun.*

COC · ALC

Also Available Low-ABV

Ritual Tequila Alternative replaces Patrón Reposado

COC · LOW-ABV

18

16

### TIDE LINE

Mezcal Illegal, Verjus White, Carpano Dry Vermouth, Fresh Peach, Jasmine Tea

*Infused Mezcal with orchard fresh peaches over a bittersweet, ruby current*

COC · ALC

Also Available Low-ABV

Non-alcoholic Mezcal Alternative replaces Mezcal Illegal

COC · LOW-ABV

18

16

## Low abv

all of the ritual, half the proof

### SEA FOAM

Shochu, Triple Sec, Passion Fruit, Lemon, Honey, Watermelon

*Watermelon and passion fruit, light enough to drink with the afternoon.*

LOW-ABV

15

### LATE SUMMER

Campari, Lemon, Honey, Egg White, Bee Pollen

*Campari honeyed and softly bitter, like September.*

E · LOW-ABV

15

## Zero Proof

nothing missing but the alcohol

### GINGER CITRONADE

Ginger Syrup, Rosemary Syrup, Lemon, Fever-Tree Club Soda

*Sharp ginger and garden rosemary over cold soda.*

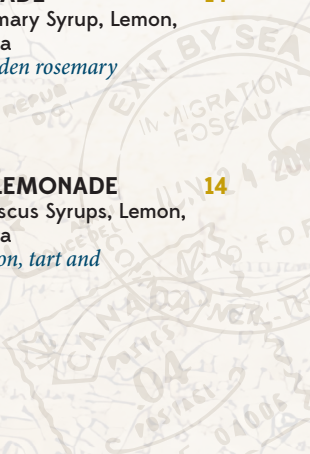
14

### BLACK CHERRY LEMONADE

Black Cherry & Hibiscus Syrups, Lemon, Fever-Tree Club Soda

*Dark cherry and lemon, tart and easy in the sun.*

14





# Martini Service

**STIRRED, CHILLED,  
& TAKEN SERIOUSLY**

## **GREY GOOSE MARTINI**

Grey Goose Vodka, Dry Vermouth  
*Cold, precise, and entirely timeless.*  
ALC · SUL

**21**

## **50/50 MARTINI**

Bombay Sapphire Gin, Dolin Dry Vermouth  
*Equal parts gin and vermouth — lower, softer,  
beautifully composed.*  
ALC · SUL

**19**

## **DIRTY MARTINI**

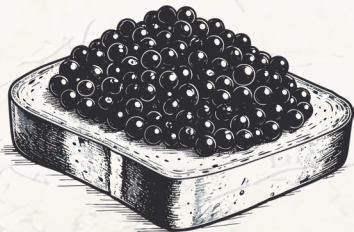
Grey Goose Vodka or Bombay Sapphire Gin,  
Dolin Dry Vermouth, Olive Brine  
*Briny, structured, and unapologetic.*  
ALC · SUL

**21/20**

## **KALUGA CAVIAR BUMP**

A chilled spoon of Kaluga caviar presented alongside your martini.  
*The tide rises.*  
F · RAW

**+18**



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# *Shoreline Provisions*

The kitchen, in its own words.



*California ingredients read through the world's great coastlines — Baja, the Mediterranean, Japan, the tropics. Built for the middle of the table: for sharing, for picking at, for the conversation that keeps you in your seat one round longer.*

# Shoreline Provisions

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Allergen & sensitivity codes follow each plate; full key at the back of the book.  
Each plate is composed as written; the kitchen is unable to accommodate substitutions.

## To Start

### Marinated Olives

Castelvetrano Olives, Citrus, Rosemary, Chili  
*Warm, herbed, and gone too quickly.*

SP

5

### \*Marcona Almonds

Marcona Almonds, Sea Salt, Espelette  
*Made for the first drink.*

TN · PN · SP

6

### Crudité of the Day

Market Vegetables, Herb Dip

*Whatever looked best at the market this morning.*

M

5

### \*Duck Fat Herb Pomme Frites

Garlic Aioli, Fresh Chives

**Add Truffle Parmesan +4**

*Golden, crisp, and impossible to share fairly.*

E · X

9

### \*Kennebec Chips

Mala Spice, Yuzu Crème Fraîche

*Hot spice and cool citrus, straight from the fryer.*

M · SP · X

9

## Raw & Chilled

### \*Fluke Crudo

Fluke, Vadouvan Coconut Cream, Pickled Mango, Mint Chutney, Fresno Chile  
*Bright currents and distant spice.*

F · COC · RAW · SP

15

### Heirloom Tomato Salad

Heirloom Tomato, Wakame, Daikon, Cucumber, Carrot  
*California at its peak.*

SOY · SES

12

### Shrimp Campechana

Shrimp, Cherry Tomato, Cucumber, Coastal Broth  
*A Gulf classic, kept honest.*

CS

13

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# Shoreline Provisions

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## To Share

### \*Thai Sticky Wings

Herbs, Pickles, Fried Garlic

*Lacquered in chili and lime, sticky to the last.*

F · W · SOY · SP · X

14

### \*Spicy Tuna Crispy Rice

Tuna, Crispy Rice, Spicy Aioli, Serrano, Sprouts, Sesame

*Crackle, heat, and cold clean tuna.*

E · F · SOY · SES · RAW · SP · X

14

### Halloumi & Stone Fruit

Halloumi Cheese, Stone Fruit, Honey Vinaigrette, Mint

*Grilled cheese and ripe summer fruit — salt against sweet.*

M

12

### Clam Dip

Clams, Cream Cheese, Dill, Green Onion, Crackers

*The dip from the cookout, grown up.*

M · MS · W

13

### \*The Royale Beef Burger

Brandt Beef, Raclette, Caramelized Onion, Dijon Aioli, Brioche

*The burger, taken seriously.*

M · E · W

15

## Coastal Indulgences

### \*Baked Oyster

Two Oysters, Pernod Butter, Fine Herbs, Breadcrumbs

*Warm ocean brine and herb butter.*

M · MS · W · ALC

14

### \*Crab Croque Madame

Crab, Mornay, Chives, Prosciutto, Trout Roe

*French comfort by the Pacific.*

M · E · F · CS · W · RAW

15

### \*Caviar

1/2 oz. Kaluga Caviar, Crème Fraîche, Egg, Shallots, Chips

*Kaluga and cream — the deep end of the menu.*

M · E · F · RAW · X

26



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# The Coastline Collection

95/per person

The whole kitchen in one sitting: every plate we'd set in front of people we love, sent cool and clean to warm and rich, the way the tide turns. California's coast and the coastlines beyond it, nothing left to decide. Look west, and let us bring the rest. The kitchen is unable to accommodate substitutions.

## To Start

Marinated Olives, Marcona Almonds, Crudit  of the Day

## Raw & Chilled

Fluke Crudo, Heirloom Tomato Salad, Shrimp Campechana

## To Share

Thai Sticky Wings, Spicy Tuna Crispy Rice, Halloumi & Stone Fruit, Clam Dip

## Coastal Indulgences

Baked Oyster, Crab Croque Madame

## The Pairing

+65/per person

Three half-pours, chosen by the bar and set against the meal as it moves  
*Tide, not wave.*

## Sweet Nothings

A little sweet, a little sin — and a suggested pour to sip with each.

### Minx

Lime Coconut Mousse, Pineapple Compote, Lime Curd  
*Coconut, lime, and mischief.*

To Sip: Grand Marnier  
M · E · COC

14

### Calypso

Olive Oil Cake, Mango Mousse, Passion Fruit Glaze  
*Mango and passion fruit — sweet enough to strand you.*

To Sip: Amaro Nonino  
M · E

14

### Circe

Chocolate Cake, Mr. Black Caramel, Hazelnut Mousse  
*Dark chocolate and coffee — a cup you won't refuse.*

To Sip: Fernet Branca  
M · E · W · TN · SOY · ALC

15

### Siren

Dried Fruit, Valrhona Chocolate, Yogurt Pretzel  
*Valrhona and salt — the call you can't row past.*

To Sip: D.O.M. B n dictine  
M · W · SOY · SUL

16



# Champagne Et Sparkling

BY THE GLASS AND BOTTLE

<b>Prosecco</b> , Mionetto, Veneto, Italy (NV) <i>Pear and white blossom, easy as an open window.</i>	<b>17/70</b>
<b>Sparkling Rosé</b> , Crémant de Loire, Paul Buisse, France <i>Wild strawberry and fine bubbles, pink as dawn.</i>	<b>17/70</b>
<b>Rosé Brut (N/A)</b> , Prima Pavé, Italy (200ml) <i>All the fizz, none of the proof — berry-bright.</i>	<b>17</b>
<b>Champagne</b> , Veuve Clicquot Brut, France (NV) <i>Toasted brioche and orchard fruit, golden and assured.</i>	<b>30/120</b>
<b>Champagne</b> , Moët & Chandon Impérial Rosé, France <i>Raspberry and warm pastry, a sunset in a flute.</i>	<b>135</b>
<b>Champagne</b> , Laurent-Perrier Rosé, France <i>Crushed red berries, pale coral, delicate and dry.</i>	<b>190</b>
<b>Champagne</b> , Ruinart Blanc de Blancs, France <i>Pure chardonnay — chalk, lemon, sea-cliff minerality.</i>	<b>200</b>
<b>Champagne</b> , Perrier-Jouët Belle Epoque Brut, France <i>Honeysuckle and white peach, a garden in bloom.</i>	<b>300</b>
<b>Champagne</b> , Dom Pérignon Brut, France <i>Almond, citrus, and smoke — precision you can taste.</i>	<b>525</b>
<b>Champagne</b> , Louis Roederer Cristal, Grand Cru, France <i>Hazelnut and ripe lemon, weightless and impossibly long.</i>	<b>750</b>

## Whites

WINES BY THE GLASS ARE SERVED IN 5 OZ MEASURES

<b>Pinot Gris</b> , Portenantia, Willamette Valley, Oregon <i>Green apple and pear, crisp off the orchard.</i>	<b>17/70</b>
<b>Sancerre</b> , Château de Sancerre, Loire Valley, France, 2024 <i>Flint and lime, taut as a cold tide.</i>	<b>18/75</b>
<b>Assyrtiko</b> , Domaine Papagiannakos, Greece, 2025 <i>Lemon and sea salt, off a sun-baked cliff.</i>	<b>17/70</b>
<b>Chardonnay</b> , Au Bon Climat, Santa Barbara County, California, 2023 <i>Stone fruit and a whisper of oak, sunlit.</i>	<b>17/70</b>
<b>Albariño</b> , Pazo Barrantes, Rias Baixas, Spain, 2019 <i>Saline peach and citrus, made for the shore.</i>	<b>70</b>
<b>Riesling</b> , Willamette Valley Vineyards, Oregon, 2023 <i>Lime and wet stone, off-dry and electric.</i>	<b>70</b>
<b>Pinot Grigio</b> , Erste & Neue, Alto Adige, Italy, 2021 <i>Pear skin and almond, alpine-clean and light.</i>	<b>70</b>
<b>Sauvignon Blanc</b> , Pouilly-Fumé, Ladoucette, France, 2023 <i>Gooseberry and gun-smoke, sharp as morning air.</i>	<b>85</b>
<b>Chardonnay</b> , Rombauer, Carneros, California, 2022 <i>Tropical fruit and butterscotch, round and sun-warm.</i>	<b>95</b>
<b>Chardonnay</b> , Frank Family Vineyards, Napa Valley, California, 2022 <i>Baked apple and vanilla, broad and generous.</i>	<b>130</b>
<b>Chardonnay</b> , Kistler, Les Noisetiers, Sonoma, California, 2020 <i>Hazelnut and lemon curd, silk over stone.</i>	<b>145</b>

\$35 corkage fee for each bottle, maximum of two bottles per group.

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## Rosé

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- Provence Blend**, Whispering Angel, Côtes de Provence, France, 2023 **16/65**  
*Strawberry and red currant, dry and pale-pink.*
- Provence Blend**, By Ott, Côte de Provence, France, 2025 **65**  
*Red berry and citrus under soft rosewood blush.*

## Orange

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- Natural Skin Contact**, Superbloom, Las Jaras, Sierra Foothills, California, 2025 **75**  
*Tart cherry, rhubarb, salted watermelon — wild and rose-scented.*
- Organic Skin Contact**, Monje, Tinto Amorio, Sonoma County, California **75**  
*Skin-pressed citrus and spice, juicy with a dry close.*

## Red

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- Pinot Noir**, Régnard Bourgogne, Burgundy, France, 2024 **17/70**  
*Red cherry and earth, light on its feet.*
- Syrah**, Crozes-Hermitage Les Launes, Rhône, France, 2022 **17/70**  
*Blackberry and cracked pepper, dark and rolling.*
- Cabernet Sauvignon**, Austin Hope, Paso Robles, California, 2023 **18/75**  
*Black currant and vanilla, plush and broad-shouldered.*
- Bordeaux Blend**, Château Peymouton, Saint-Émilion Grand Cru, 2022 **18/75**  
*Plum and cedar, polished old-world structure.*
- Barbera**, Vietti, Tre Vigne, Barbera d'Asti, Italy, 2023 **70**  
*Sour cherry and bright acid, made for the table.*
- Gamay**, Chant de la Pierre, Anjou Noir, Loire, France, 2021 **70**  
*Crushed raspberry, chilled and juicy.*
- Zinfandel**, Titus, Bald Mountain Vineyard, Sonoma Valley, 2023 **90**  
*Brambly blackberry and spice, warm and jammy.*
- Nebbiolo**, Produttori del Barbaresco, Italy, 2021 **110**  
*Rose, tar, and red cherry — austere and ageless.*
- Cabernet Sauvignon**, Mathiasson, Napa Valley, California, 2019 **135**  
*Restrained cassis and herb, quietly Californian.*
- Cabernet Sauvignon**, Stag's Leap "Artemis", Napa Valley, California, 2019 **135**  
*Dark berry and mocha, velvet over firm tannin.*
- Pinot Noir**, Flowers, Sonoma Coast, California, 2021 **175**  
*Wild strawberry and sea-cool minerality, coastal and fine.*

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# Port & Dessert Wine

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*The slow end of the list — fortified, sweet, and built for after.*

SERVED BY THE GLASS IN 2 OZ MEASURES

## Port

- Late Bottled Vintage**, Taylor Fladgate, Oporto, Portugal, 2017 **20**  
*Black plum and cocoa, warm by candlelight.*
- Tawny, 10 Year**, Ramos Pinto, Quinta de Ervamoira **18**  
*Caramel and toasted pecan, mellow and amber.*
- Tawny, 20 Year**, Ramos Pinto, Quinta de Ervamoira **42**  
*Dried fig and toffee, deep and contemplative.*
- Tawny, 30 Year**, Ramos Pinto, Quinta de Ervamoira **62**  
*Burnt orange and spice, layered over decades.*

## Dessert Wine

- Ice Wine**, Jackson-Triggs “Reserve” Vidal, Niagara, Canada **16**  
*Honeyed apricot, cold-pressed and luscious.*
- Ice Wine**, Inniskillin, Cabernet Franc, Niagara, Canada, 2023 **30**  
*Crushed berry and honey, rare and rosy.*
- Sauternes**, Château Grand-Jaguar “Cuvée Prestige”, Bordeaux, 2018 **16**  
*Botrytis honey and citrus peel, luminous in the glass.*

## Beer

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*Local, coastal, or zero-proof.*

## Draught

- Juice Press Hazy IPA**, Burgeon, Carlsbad, California, 6.8% ABV  
*Mango and citrus haze, soft and tropical.*
- Gonzo Mania**, Japanese Lager, Booze Brothers, Oceanside, 5.0% ABV  
*Clean rice-lager, easy as the local break.*
- Now You See Me, Now You Don't**, Pilsner, Carlsbad Brewing Co., 4.8% ABV  
*Crackery and bright, a disappearing act.*
- Modelo Especial**, Mexican Lager, Mexico, 4.4% ABV  
*Burnt orange and spice, layered over decades.*

## Non-Alcoholic

- Upside Dawn**, Golden Ale, Athletic Brewing, San Diego  
*Toasted grain and citrus, sober and sunny.*
- Free Wave Hazy IPA**, Athletic Brewing, San Diego  
*Juicy hops, zero proof, full ride.*



# Private Events

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From a single bar stool to the whole room, we'll shape an evening around thoughtful food, low music, and the rhythm of the Pacific; receptions, dinners, milestones, and the occasional quiet celebration that deserves the coast to itself.

Full and semi-private buyouts available.

Please email [OceansideEvents@destinationhotels.com](mailto:OceansideEvents@destinationhotels.com) to learn more.

## Family

CREATED IN OCEANSIDE, CALIFORNIA

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The Shore Room is built by the people who run it. These drinks came out of late shifts, long tastings, a few good arguments, and the occasional happy accident – shaped by different lives and tastes, held together by one shared idea of hospitality and the rhythm of the Pacific. We're glad to pour them for you.

### Our Libation Curators

*Kat Svastits — South Jetty & Palm Tide*

*Madison Lee Drain — Last Light*

*Phoenix Jones — Flowers By The Sea*

*Benny “Benito” Herrera — Sea Glass*

*Mark Eberlein — Driftwood*

*Seth Aichle — Trade Winds*

*Maksym Vasyliiev — Tide Line*

*Gaëlle Kin — Sea Foam & Late Summer*

*Duane Holder — Dark Water & Embers*

### Our Culinary Creators

*Brittany Heinicke*

*Kayla Jackson*

*Jacquelin Fuentes*

*Marvin Maldonado*

*Chris Carriker*

## Allergy & Sensitivity Legend

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<b>M</b>	Milk/Dairy	<b>SOY</b>	Soy
<b>E</b>	Egg	<b>SES</b>	Sesame
<b>F</b>	Fish	<b>COC</b>	Coconut
<b>CS</b>	Crustacean Shellfish	<b>SUL</b>	Sulfites
<b>MS</b>	Mollusk Shellfish	<b>RAW</b>	Raw Seafood/Protein
<b>TN</b>	Tree Nuts	<b>SP</b>	Spice/Chile Heat
<b>PN</b>	Peanuts	<b>ALC</b>	Alcohol
<b>W</b>	Wheat/Gluten	<b>LOW ABV</b>	Reduced Alcohol Expression
<b>X</b>	Cross-Contact Risk		

An asterisk (\*) marks a possible or preparation-dependent trace. Please inform your server of any allergies or dietary needs. Our kitchen and bar handles milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame, coconut, and alcohol; cross-contact may occur.