

AZÚCAR

LUNCH MENU

HOUSE MADE SALSA, GUACAMOLE & TORTILLA CHIPS | \$12 GF/V

HUMMUS, OLIVES & PITA | \$16 V

Marinated Olives, Hummus, Pita Bread, House Pickled Cucumbers, Baby Heirloom Carrots

NOT JUST A HOUSE SALAD | \$12 GF/V

Red Quinoa, Spinach, Dates, Toasted Candied Pecans, Gorgonzola, Lemon Champagne vinaigrette

SHAVED BRUSSEL SPROUT SALAD | \$12 GF/V

Shaved Brussel Sprouts, Lemon Mustard vinaigrette, Pomegranate Seeds, Shaved Midnight Moon

WATERMELON SALAD | \$14 GF/V

Sheep's milk feta, Roasted Pistachios, Honey Lime Drizzle, Golden Balsamic Pearls

AHI BRUSCHETTA* (3) | \$18

Edamame Puree, Seared Ahi, Concasse Tomatoes, Micro Greens, Soy Sesame Dressing

SWORDFISH TACOS (2) | \$18

Smoked Dusted Rubbed Swordfish, Cabbage, Chipotle Crema, Pepitas, Mango Habanero Salsa, Cotja Cheese

CAULIFLOWER TACOS (2) | \$15

Cauliflower, Yellow Squash, Cabbage, Chipotle Crema, Pepitas, Mango Habanero Salsa, Cotja Cheese

LA SERENA CHICKEN LETTUCE WRAPS (2) | \$15

Grilled Chicken, Water Chestnuts, Ginger, Crispy Rice Noodles, Scallions

BEEF SLIDERS (2) \$18

Bernaise Aioli, Caramelized Onions, Bacon Marmalade, Confit Tomatoes, Greens, Fries

SWEET POTATO \$8

Honey Lime Mint Drizzle

*Menu subject to change * NO Substitutions Please * Split Plate \$6*

GF - Gluten Free

V - Vegetarian

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness**

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DINNER MENU

STARTERS

HOUSE MADE SALSA, GUACAMOLE & TORTILLA CHIPS | \$12 GF/V

HUMMUS, OLIVES & PITA | \$16 GV

Marinated olives, hummus, pita bread, house pickled cucumber, baby heirloom carrots

NOT JUST A HOUSE SALAD | \$12 GF/V

Red quinoa, spinach, dates, toasted candied pecans, gorgonzola, lemon champagne vinaigrette

SHAVED BRUSSEL SPROUTS SALAD | \$12 GF/V

Lemon mustard vinaigrette, shaved Midnight Moon hard goat cheese, pomegranate seeds

WATERMELON SALAD | \$14 GF/V

Sheep's milk feta, pistachios, honey lime mint drizzle, golden balsamic pearls

AHI BRUSCHETTA* | \$18

Premium grade yellowfin ahi, tomato, edamame puree, greens, sesame soy dressing

CAULIFLOWER "RISOTTO" | \$12 GF/V

Cauliflower, leeks, pesto, mascarpone, parmesan

SWEET POTATO FRIES | \$8

Honey lime mint drizzle

ENTREES

SKUNA BAY SALMON | \$32 GF

Creamy risotto with Midnight Moon hard goat cheese, asparagus, hollandaise, lemon confit, & pistachio relish

MESQUITE DUSTED SWORDFISH | \$32 GF

Hominy & avocado puree, smoked pineapple jalapeno salsa, cabbage & pepita slaw, cumin oregano vinaigrette, crisp tortilla ribbons

JUMBO SCALLOPS* | \$34

Crisp polenta, corn hash, cabernet chorizo sauce

GRASS FED BEEF TENDERLOIN* | \$38

Bourbon smoked black pepper dusted, creamy faro, mushrooms, mushroom cream sauce, asparagus, red wine reduction

VEGETABLE STUFFED POBLANO | \$28 GF

Manchego, mixed vegetables, risotto pinto beans, cotija cheese, ranchera sauce

DUNGENESS CRAB STUFFED POBLANO | \$32 GF

Manchego, Spanish Chorizo, pinto beans, cotija cheese, ranchera sauce

PASTA | \$25 V/GF (with modification)

Penne, sundried tomatoes, Kalamata olives, feta, spinach, pesto, and pine nuts

DESSERT \$12

Toffee Brownie with vanilla bean gelato

Homemade Flan with Dulce De Leche

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Rosearita | \$18

Tequila Blanco, Combier Liqueur De Rose, Pamplemousse Liqueur, Lemon, Raspberry, Agave Nectar, Rose Sugar Rim

Blood Orange Margarita | \$14

Tequila Reposado, Blood Orange Puree, Lime, Agave Nectar, Ground Chili Rim

Spicy Melon | \$14

Jalapeño Tequila Reposado, Mezcal, Watermelon Puree, Lemon, Agave Nectar, Ground Chili Rim

Rooftop Lemonade | \$14

Tito's Vodka, Fresh Lemonade, Muddled Cucumber, Soda

Blue Bayou | \$14

Blueberry Tea Infused Bourbon, Peychaud's Aperitivo, House Lemonade

Pamplemousse Sparkle | \$14

Prairie Organic Cucumber Vodka, Giffard Pamplemousse, D'Orfeuilles Brut Rose, Grapefruit Juice

Palm Collins | \$14

Hendrick's Gin, Strawberry, Lemon, Agave Nectar, Club Soda

Serena Spritzer | \$12

Chardonnay, Pellegrino

Watermelon Margarita | \$14

Tequila reposado, Watermelon puree, Lemon, Agave Nectar, Ground Chilli Rim

BEER

Beck's Non-Alcoholic | \$8

Coachella Valley Brewing Co. West Coast IPA | \$8

Coachella Valley Brewing Co. IPA Joshua Tree IP8 | \$8

Estrella Barcelona Lager | \$8

Samuel Smith Organic Lager | \$8

Samuel Smith Organic Pear Cider | \$8

La Quinta Poolside Blonde | \$8

La Quinta Even Par IPA | \$8

Pinkus Organic Ur-Pils | \$8

Amstel Light | \$8

AZÚCAR

Sparkling Wine

Giavi Prosecco | Glass \$10 | Bottle \$32
D'Orfeuilles Touraine Brut Rose' | Bottle \$44
Taittinger Brut La Française | Bottle \$70
Perrier-Jouët Grand Brut | Bottle \$100
Perrier-Jouët Blason Rosé | Bottle \$150
Veuve Clicquot Brut, Reims France | Bottle \$110

Rosé Wine

Whispering Angel, Côtes de Provence | Glass \$15
| Bottle \$58

White Wine

CHARDONNAY

Hess Select, Napa Valley | Glass \$10 | Bottle \$32
Mer Soleil, Napa Valley | Bottle \$58
Frank Family, Napa Valley | Bottle \$68
Rombauer, Carneros, Napa Valley | Bottle \$70

SAUVIGNON BLANC

Echo Bay, Marlborough, New Zealand | Glass \$ 14 |
Bottle \$48
Rombauer, Carneros, Napa Valley | Bottle \$70

PINOT GRIGIO

Torresella, North East Italy | Bottle \$36
Ferrari Carano, Russian River, Sonoma County | Bottle \$42

Red Wine

PINOT NOIR

Melville, Santa Ynez | Glass \$15 | Bottle \$58
Saxon Brown, Sonoma Valley | Bottle \$64

MERLOT

Rombauer, Carneros, Napa Valley | Bottle \$72
Duckhorn, St. Helena, Napa Valley | Bottle \$88

MALBEC

Dona Paula, Mendoza, Argentina | Glass \$12 | Bottle \$36

ZINFADEL

Frank Family, Napa Valley | Bottle \$68

BLENDS

Monte Xanic, Valle De Guadalupe | Bottle \$48
The Prisoner, Napa Valley | Bottle \$70

CABERNET SAUVIGNON

Hess Select, Napa Valley | Glass \$12 | Bottle \$38
Brave & Maiden, Santa Maria | Bottle \$50
Frank Family Vineyards, Napa Valley | Bottle \$98
Chateau Montelena, Napa Valley | Bottle \$100
Caymus, Napa Valley | Bottle \$150

Port Wine

Taylor Fladgate 10 year | Glass \$10
Taylor Fladgate 20 year | Glass \$20

Corkage Fee | \$30 Per Bottle