

WATERLINE

NEWPORT BEACH

BEGINNINGS

AHI TUNA POKE* | 18
avocado, cucumber, edamame
sesame seeds, wonton chips

CORN CHOWDER | 12
corn, Dungeness crab

AVOCADO FRIES | 13
yellow curry sauce
sweet and sour dipping sauces

CRAB CAKES | 16
Dungeness crab, frisee salad with radishes,
herbs and calamansi vinegar, house remoulade

MUSHROOM VELOUTE | 12
whipped crème fraiche
white alba truffle | + MP

HOUSE ROLL | 16
lobster, avocado, cucumber, soy paper,
chipotle sauce, yuzu soy vinaigrette

ENTRÉE SALADS

LOBSTER SALAD | 26
Maine lobster, avocado, grapefruit, almonds
jalapeno and honey vinaigrette

ORGANIC CHICKEN SALAD | 22
Mary's chicken breast, local greens, organic strawberries
Drake Farms goat cheese, California black walnuts
honey balsamic vinaigrette

SEARED AHI TUNA SALAD* | 32
sesame crusted ahi, assorted greens, cashews, wontons
mango, citrus, spicy vinaigrette

ENDIVE SALAD | 12
endive, blue cheese, grapes, parmesan sable
green goddess dressing
ADD SHRIMP + \$15 | ADD ORGANIC CHICKEN + \$11

BBR CLASSIC MARINER SALAD | 36
smoked salmon, lump crab meat, seared ahi, shrimp, lobster
hard-boiled egg, red onion, iceberg lettuce
1000 island dressing, and cocktail sauce

COBB SALAD | 20
organic mixed greens, rotisserie turkey, bacon, avocado
hard-boiled eggs, tomato, cucumber, blue cheese
radish & honey balsamic vinaigrette

FLAT IRON STEAK SALAD* | 29
(7 oz.) Brandt Farms flat iron-steak, beets, romero cheese
cara cara oranges, pistachio, organic living lettuces,

THE MAIN EVENT

FARMERS FRIED CHICKEN & WAFFLE SANDWICH | 20
bacon, cheddar and scallion Belgium waffle, fried chicken breast
coleslaw, béarnaise, french fries
ADD FRIED EGG | + \$3

KOBE BURGER | 20
Kikorangi blue cheese, arugula, red onion marmalade,
herb aioli brioche bun, french fries

OPEN FACE EGG SANDWICH | 18
duck bacon, grilled wheat bread, avocado
heirloom tomato, "everything bagel" seeds
sunny side-up egg, pecorino cheese

LOCAL HALIBUT BLT | 27
grilled local halibut, bacon, arugula, avocado
heirloom tomato, lemon aioli layered with lavosh

FISH & CHIPS | 19
local halibut, house remoulade, malt vinegar aioli

MAHI MAHI TACOS | 19
creamy chipotle sauce, cabbage, pico de gallo
avocado, corn tortillas

GLUTEN FREE HOUSE-MADE RAVIOLI | 24
butternut squash, hazelnut, brown butter and juniper emulsion
sage and pomegranate
ADD MAINE LOBSTER TAIL | + \$25

WINES BY THE GLASS

SPARKLING

Piper Sonoma "Brut" Sonoma, NV | 11

SAUVIGNON BLANC

Duckhorn, Napa Valley 2017 | 15

PINOT GRIGIO

Pighin, Friuli Venezia Giulia, Italy 2017 | 10

CHARDONNAY

Estancia, Monterey County 2016 | 10
En Route, Russian River Valley 2014 | 16
Far Niente, Napa Valley 2017 | 32

SANCERRE

La Raimbauderie, France 2017 | 16

FUME BLANC

Ferrari Carano, Sonoma County 2014 | 11

CHAMPAGNE

Nicolas Feuillatte "Brut", Champagne NV (187 ml) | 20
Moët & Chandon "Brut Rose", Champagne NV (187 ml) | 22

GRENACHE | SYRAH

Fleur de Mer - Côtes de Provence Rose 2017 | 11

PINOT NOIR

En Route, Russian River Valley 2015 | 16
Patz & Hall, Sonoma County 2015 | 19

MALBEC

Achaval Ferrer Malbec, Mendoza, Argentina 2016 | 15

**ZINFANDEL | CABERNET SAUVIGNON | PETIT SIRAH
SYRAH | CHARBONO**

Prisoner, Orin Swift Cellars, Red Blend 2016 | 26

CABERNET SAUVIGNON

Daou "Pessimist", Paso Robles, California 2016 | 14
Justin, Paso Robles, California 2016 | 16
Rodney Strong, Sonoma County 2015 | 19

Lunch 2018

Waterline is committed to serving natural and organic produce featuring fresh, local California products. Gluten free / Vegetarian / Vegan menus are available to accommodate our guests' special dietary requirements upon request. An automatic 18% gratuity will be added to parties of 8 or larger
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness