

MONDAY BBQ

APPETIZER

CRISPY TORTILLA CHIPS
HOUSE MADE GUACAMOLE

SALADS & SIDES

SHAVED FENNEL SALAD WITH ORANGES, RED ONION, WILD ARUGULA
LATIN CAESAR SALAD BABY GEM LETTUCE, SPICED PEPITAS, PARMESAN,
LEMON POBLANO DRESSING
FRESH CUCUMBER SALAD WITH MINT, RED ONION, MANGO, LIME VINAIGRETTE
ELOTE SALAD OF GRILLED SWEET CORN, COTIJA CHEESE, CILANTRO,
CREAMY SMOKED PAPRIKA DRESSING
FRESH SLICED TOMATOES GRILLED CEBOLLITAS, QUESO FRESCO,
RED WINE GARLIC VINAIGRETTE
WATERMELON WEDGES TAJIN SPICE, LIME SQUEEZE
WARM KETTLE OF DRUNKEN VEGAN PINTO BEANS
BUTTERED WHITE RICE TOMATOES, GREEN ONIONS, THYME
CHEESE QUESADILLAS

OFF THE LIVE OAK FIRE GRILL

MARINATED SHRIMP
GRILLED LOBSTER
VEGETARIAN POTATO POBLANO TAQUITOS WITH CHEESE
CEDAR PLANK HALIBUT
CAST IRON GRIDDLED CRAB CAKES
OAK GRILLED FILET MIGNON, CARVED
GRILLED MARINATED CHICKEN ASADA
GRILLED LOCAL SUMMER SQUASHES
MARINATED TOFU

WARM CORN AND FLOUR TORTILLAS
CABBAGE SLAW WITH LIME, CILANTRO, JALAPENO, RADISHES
CILANTRO CREMA, CHIPOTLE AIOLI, COTIJA CHEESE

FOR KIDS:

CHEESE QUESADILLAS, GRILLED CHICKEN, BEANS, RICE &
WATERMELON WEDGES

DESSERTS

BERRIES & CUSTARD
FLAN & CHOCOLATE FLAN
RICE PUDDING
MEZCAL TOFFEE BREAD PUDDING
ASSORTED COOKIES
ALISAL PEANUT BUTTER PIE

TUESDAY BBQ

APPETIZER

HOUSE MADE TORTILLA CHIPS WITH ALISAL SALSA

SALADS

CRISPY ICEBERG LETTUCE CARROTS, RADISHES, CRUMBLER BLUE CHEESE, CRISPY
BACON, BUTTERMILK RANCH DRESSING
KALE- ROMAINE CAESAR CROUTONS, CAESAR DRESSING, PARMESAN
CREAMY YUKON GOLD POTATO SALAD CELERY, MUSTARD, EGG
CHERRY TOMATO SALAD SHAVED FENNEL, FRESH MOZZARELLA, BASIL,
PESTO VINAIGRETTE
BRUSSELS SPROUT- KALE SLAW DRIED CRANBERRIES,
SUNFLOWER SEED DRESSING
PEARL COUSCOUS TABBOULEH FRESH HERBS, CUCUMBER, CHICKPEAS, RED
PEPPER, RED ONION LEMON, DILL

FROM THE FIRE....

OAK GRILLED TOMAHAWK RIBEYE CARVED OFF THE BONE
GRILLED SPILT LOBSTER TAILS BUTTER BASTED
CEDAR PLANK SMOKED SALMON MAPLE MUSTARD GLAZE
SMOKED KEILBASA SAUSAGE
SMOKED PORK RIBS
SLOW SMOKED ANGUS BRISKET
OAK GRILLED SPRING VEGETABLES
VEGETARIAN CHILI BEANS
GRILLED GARLIC BREAD
WARM CAST IRON CORNBREAD, MILK GLAZE

CHILDREN STATION

GRILLED HAMBURGERS & HOT DOGS
CALIFORNIA VEGGIE BURGER
BRIOCHE HAMBURGER & HOT DOG BUNS
GARNISHES, CHEESES AND CONDIMENTS
BIG WEDGES OF WATERMELON

DESSERTS

RICE KRISPY SQUARES
FRUIT TARTS
BUTTER CAKE BAR
SEVEN LAYER BAR
LEMON BAR
ICE CREAM CONE STATION
VEGAN CHEESECAKE
FLOURLESS CHOCOLATE DECADENCE

WEDNESDAY RODEO BBQ

STARTERS

PRE-BAGGED POPCORN

SALADS

GARDEN GREEN SALAD WITH MIXED LETTUCES, TOMATOES, CUCUMBERS,
RANCH DRESSING OR BALSAMIC VINAIGRETTE
QUINOA, CAULIFLOWER, BROCCOLI SALAD WITH RAISINS,
CASHEWS & HONEY LEMON DRESSING
SMOKY POTATO SALAD WITH CELERY, GREEN ONION, CREAMY BBQ DRESSING
POPPYSEED CABBAGE COLESLAW
THREE BEAN SALAD WITH RED KIDNEY BEANS, WHITE BEANS,
FRESH GREEN BEANS, RED WINE HERB VINAIGRETTE

SIDES

CREAMY MAC & CHEESE
OAK GRILLED SEASONAL VEGETABLES
SANTA MARIA STYLE PINQUITO BEANS
MEXICAN RICE
GRILLED GARLIC BREAD
JALAPENO CORN MUFFINS

FROM THE LIVE FIRE

SMOKED BEEF RIBS CARVED OFF THE BONE, CREAMED HORSERADISH
MARINATED WAGYU TRI TIP WITH FRESH HERB CHIMICHURRI, ALISAL SALSA
OAK GRILLED CHICKEN
CAST IRON PORK CHILE VERDE WITH ROASTED POBLANO CHILIES, CILANTRO, WARM
TORTILLAS
CAST IRON CLAMBAKE WITH SHRIMP, RED PEPPER TOMATO SOFRITO
LIL BUCKAROO BURGERS AND HOT DOGS

DESSERTS

STRAWBERRY SHORTCAKE
FRESH BERRIES AND CREAM
WARM DEEP-DISH CHOCOLATE CHIP COOKIES- SERVED FAMILY STYLE
SMALL ALISAL OATMEAL PIES- BAGGED INDIVIDUALLY
BANANA PUDDING WITH 'NILLA WAFERS

THURSDAY BBQ

APPETIZER

CRISPY TORTILLA CHIPS
HOUSE MADE GUACAMOLE

SALADS & SIDES

SHAVED FENNEL SALAD WITH ORANGES, RED ONION, WILD ARUGULA
LATIN CAESAR SALAD BABY GEM LETTUCE, SPICED PEPITAS, PARMESAN,
LEMON POBLANO DRESSING
FRESH CUCUMBER SALAD WITH MINT, RED ONION, MANGO, LIME VINAIGRETTE
ELOTE SALAD OF GRILLED SWEET CORN, COTIJA CHEESE, CILANTRO,
CREAMY SMOKED PAPRIKA DRESSING

FRESH SLICED TOMATOES GRILLED CEBOLLITAS, QUESO FRESCO,
RED WINE GARLIC VINAIGRETTE
WATERMELON WEDGES TAJIN SPICE, LIME SQUEEZE
WARM KETTLE OF DRUNKEN VEGAN PINTO BEANS
BUTTERED WHITE RICE TOMATOES, GREEN ONIONS, THYME
CHEESE QUESADILLAS

OFF THE LIVE OAK FIRE GRILL

MARINATED SHRIMP
GRILLED LOBSTER
VEGETARIAN POTATO POBLANO TAQUITOS WITH CHEESE
CEDAR PLANK HALIBUT
CAST IRON GRIDDLED CRAB CAKES
OAK GRILLED FILET MIGNON, CARVED
GRILLED MARINATED CHICKEN ASADA
GRILLED LOCAL SUMMER SQUASHES
MARINATED TOFU

WARM CORN AND FLOUR TORTILLAS
CABBAGE SLAW WITH LIME, CILANTRO, JALAPENO, RADISHES
CILANTRO CREMA, CHIPOTLE AIOLI, COTIJA CHEESE

FOR KIDS:

CHEESE QUESADILLAS, GRILLED CHICKEN, BEANS, RICE &
WATERMELON WEDGES

DESSERTS

BERRIES & CUSTARD
FLAN & CHOCOLATE FLAN
RICE PUDDING
MEZCAL TOFFEE BREAD PUDDING
ASSORTED COOKIES
ALISAL PEANUT BUTTER PIE

FRIDAY RODEO BBQ

STARTERS

PRE-BAGGED POPCORN

SALADS

GARDEN GREEN SALAD WITH MIXED LETTUCES, TOMATOES, CUCUMBERS, RANCH
DRESSING OR BALSAMIC VINAIGRETTE
QUINOA, CAULIFLOWER, BROCCOLI SALAD WITH RAISINS, CASHEWS & HONEY LEMON
DRESSING
SMOKY POTATO SALAD WITH CELERY, GREEN ONION, CREAMY BBQ DRESSING
POPPYSEED COLESLAW
THREE BEAN SALAD WITH RED KIDNEY BEANS, WHITE BEANS, FRESH GREEN
BEANS, RED WINE HERB VINAIGRETTE

SIDES

CREAMY MAC & CHEESE
OAK GRILLED SEASONAL VEGETABLES

SANTA MARIA STYLE PINQUITO BEANS
MEXICAN RICE
GRILLED GARLIC BREAD
JALAPENO CORN MUFFINS

FROM THE LIVE FIRE

SMOKED BEEF RIBS CARVED OFF THE BONE, CREAMED HORSERADISH
MARINATED WAGYU TRI TIP WITH FRESH HERB CHIMICHURRI, ALISAL SALSA
OAK GRILLED CHICKEN
CAST IRON PORK CHILE VERDE WITH ROASTED POBLANO CHILIES, CILANTRO, WARM
TORTILLAS
CAST IRON CLAMBAKE WITH SHRIMP, RED PEPPER TOMATO SOFRITO
LIL BUCKAROO BURGERS AND HOT DOGS

DESSERTS

STRAWBERRY SHORTCAKE
FRESH BERRIES AND CREAM
WARM DEEP-DISH CHOCOLATE CHIP COOKIES- SERVED FAMILY STYLE
SMALL ALISAL OATMEAL PIES- BAGGED INDIVIDUALLY
BANANA PUDDING WITH 'NILLA WAFERS

SATURDAY BBQ

APPETIZER

HOUSE MADE TORTILLA CHIPS WITH ALISAL SALSA

SALADS

CRISPY ICEBERG LETTUCE CARROTS, RADISHES, CRUMBLER BLUE CHEESE, CRISPY
BACON, BUTTERMILK RANCH DRESSING
KALE- ROMAINE CAESAR CROUTONS, CAESAR DRESSING, PARMESAN
CREAMY YUKON GOLD POTATO SALAD CELERY, MUSTARD, EGG
CHERRY TOMATO SALAD SHAVED FENNEL, FRESH MOZZARELLA, BASIL,
PESTO VINAIGRETTE
BRUSSELS SPROUT- KALE SLAW DRIED CRANBERRIES,
SUNFLOWER SEED DRESSING
PEARL COUSCOUS TABBOULEH FRESH HERBS, CUCUMBER, CHICKPEAS, RED
PEPPER, RED ONION LEMON, DILL

FROM THE FIRE....

OAK GRILLED TOMAHAWK RIBEYE CARVED OFF THE BONE
GRILLED SPILT LOBSTER TAILS BUTTER BASTED
CEDAR PLANK SMOKED SALMON MAPLE MUSTARD GLAZE
SMOKED KEILBASA SAUSAGE
SMOKED PORK RIBS

SLOW SMOKED ANGUS BRISKET
OAK GRILLED SPRING VEGETABLES
VEGETARIAN CHILI BEANS
GRILLED GARLIC BREAD
WARM CAST IRON CORNBREAD, MILK GLAZE

CHILDREN STATION

GRILLED HAMBURGERS & HOT DOGS
CALIFORNIA VEGGIE BURGER
BRIOCHE HAMBURGER & HOT DOG BUNS
GARNISHES, CHEESES AND CONDIMENTS
BIG WEDGES OF WATERMELON

DESSERTS

RICE KRISPY SQUARES
FRUIT TARTS
BUTTER CAKE BAR
SEVEN LAYER BAR
LEMON BAR
ICE CREAM CONE STATION
VEGAN CHEESECAKE
FLOURLESS CHOCOLATE DECADENCE

SUNDAY NIGHT BBQ

APPETIZER

HOUSE MADE POTATO CHIPS WITH CHARRED ONION DIP

SALADS

BABY GEM SALAD CARROTS, RADISHES, CUCUMBERS,
GREEN GODDESS DRESSING OR RED WINE VINAIGRETTE
GRILLED CORN SALAD WITH BUTTER, SEA SALT, AND FRESH DILL
CUCUMBER FARRO SALAD
WILD RICE APPLE SALAD
PINEAPPLE STRAWBERRY SALAD
MACARONI SALAD

FROM THE FIRE....

OAK GRILLED PRIME NEW YORK STRIP CARVED, HORSERADISH CREAM
MARINATED JUMBO SHRIMP HERB BUTTER BASTED
WOOD FIRE OVEN ROASTED HALIBUT PRESERVED LEMON-OLIVE RELISH
ARTISAN SAUSAGES
OAK GRILLED SUMMER VEGETABLES
GRILLED CAULIFLOWER STEAKS WITH CHIMICHURRI
GRILLED FLATBREADS WITH OLIVE OIL & HERBS

ASSORTED WOOD FIRE OVEN PIZZAS

CHILDREN STATION

GRILLED HAMBURGERS & HOT DOGS
BEYOND BURGER VEGAN PATTIES
BRIOCHE HAMBURGER & HOT DOG BUNS
GARNISHES, CHEESES AND CONDIMENTS
BIG WEDGES OF WATERMELON

DESSERTS

ICE CREAM SANDWICHES
YEE HAW CAKE
ICE CREAM STATION WITH VANILLA, CHOCOLATE
FRESH PEACHES AND WHIPPED CREAM
VEGAN CHEESECAKE
FLOURLESS CHOCOLATE DECADENCE
S'MORES BARS
CHEESECAKE SLICES