

Tanner's

LUNCH

Tanner's cuisine features local and sustainable ingredients inspired by the international flavors of renowned surf cultures. Paying homage to famous surf spots from Hawaii to Australia and beyond, we honor the waves of the world.

SOUP & SALADS

Add To Any Salad: Chicken 8, Salmon 10, Skirt Steak 14	
 French Onion Soup - Hossegor, France	12
Maui Sweet Onion Broth, Brioche Crouton, Gruyere Cheese, Crispy Shallots, Onion Ash	
 Grilled Little Gem Salad - Baja, California GF	14
Spanish Chorizo, Roasted Corn, Peanuts, Radishes, Tomatoes, Cotija Cheese, Tanner's Avocado Dressing	
Spinach Salad GF	14
Spinach, Diced Apples, Candied Bacon, Red Onions, Egg, Cranberries, Almonds, Honey Mustard Dressing	
Blood Orange and Arugula Salad	14
Shaved Fennel, Pinenuts, Valebreso Feta, Citrus and Honey Herb Vinaigrette, Pepper Thyme Croutons	
Roasted Beet Carpaccio	16
Maple Goat Cheese, Date Puree, Radish and Apple Slaw	

TANNER'S FAVORITES

Sandwiches Served with Choice of French Fries or House Salad	
 Blackened Salmon Tacos - Malibu, California	16
Charred Napa Cabbage, Mango Salsa Pickled Fresno Chilis, Avocado Dressing	
Duck Carnitas Tacos	18
Duck Confit, Persimmon Jam, Pear Pico	
BBQ Chicken Sandwich	16
Jidori Chicken, Bourbon BBQ Sauce, Fried Shallots, Pickles, Red and Napa Cabbage Slaw, Brioche Bun	
Shishito Burger	18
1/2 LB Prime Beef, Serrano Aioli, Aged White Cheddar, Charred Napa Cabbage, Shishito Peppers, Brioche Bun	
Skirt Steak Torta	20
Pickled Onions, Romaine Lettuce, Jalepeño Jam, Black Bean Purée, Cilantro	
Classic Burger	16
1/2 LB Prime Beef, Lettuce, Tomato, American Cheese, Thousand Island Dressing, Sesame Seed Bun	

SIDES

Crispy Brussels Sprouts	14
Applewood Smoked Bacon, Parmesan, Sweet Chili Sauce	
Tanner's French Fries V	12
Cotija Cheese, Garlic-Paprika Oil, Cilantro	

POWER HOUR LUNCH \$26

Choice of One Appetizer, One Entrée, and
House Made Cookies To Go

APPETIZERS

Fried Calamari
or
French Onion Soup
or
Grilled Little Gem Salad

ENTREES

Blackened Salmon Tacos
or
Shishito Burger
or
Chicken Teriyaki Bowl

FOR THE TABLE

Shishito Peppers V	12
Tempura Fried, House Made Sweet Chili Sauce, Sea Salt	
Fried Calamari	18
Sriracha, Apricot Jam, Pickled Fresno Chilis, Shishito Peppers	
 Lumpia - Siargao, Phillippines	18
Smoked Jidori Chicken, Rock Shrimp, House Made Sweet Chili Sauce	
 Tuna Poke Nachos - North Shore, Hawaii	26
Wonton Chips, Napa Cabbage, Fresno Chilis, Red Onion, Edamame, Wasabi Mayo	
 "Mozzarella Sticks" - Sardinia Italy	15
Tempura Cheese Curds, Heirloom Tomato Powder, Basil Leaf	

This menu has been curated using fresh, locally sourced, seasonal ingredients. Head Chef Carlo Narabal features Brandt Beef, VR Farms heirloom tomatoes, and sustainably caught seafood to showcase the best of Southern California.

ENTRÉES

Grilled Teriyaki Bowl GF	20/22
Choice of Chicken 20 or Salmon 22 Brown Rice, Daikon Radish, Carrot Strings, Mushrooms, Edamame, Cashews, House Teriyaki Sauce, Furikake	
Roasted Salmon GF	30
Pistachio-Red Curry Crust, Fennel-Citrus Slaw, Avocado Butter, Coconut Forbidden Rice	
Cauliflower Fried Rice	20
Edamame, Carrots, Broccoli, Egg, Crispy Garlic	
 Poke Bowl - North Shore, Hawaii GF	27
Albacore, Brown Rice, Quinoa, Sea Bean Salad, Edamame, Crispy Garlic, Chili Oil, Avocado	

We cook with gluten, nuts, fish, meat, poultry, seafood, shellfish and eggs. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

 = SURF-INSPIRED

GF=Gluten Free V=Vegetarian VG=Vegan
20% gratuity will be added to parties of 8 or more

ARTISINAL COCKTAILS

Tanner's Old Fashioned	14
Woodford Reserve / Angostura Bitters / Demerara Syrup	
Cold Brew Martini	14
Belvedere / Cold Brew / Mr. Black / Averna / Cinnamon Syrup	
The Man-Date	14
Bulleit Rye / Dolin Dry / Shishito Syrup / Lemon / Italicus	
Mai Tai	14
Bacardi Ocho / Creole Schrubb / Orgeat / Lime	
Blood Moon	14
Don Julio Blanco / Campari / Pineapple / Blood Orange / Lime	
Rise and Shine	14
Hendricks / Lemon / Celery Cordial / Ginger Liqueur / Pineapple	
Cucumber Delight	14
Ketel One Cucumber Mint / Elderflower / Cucumber / Lemon	
G&T	14
Nolet's / Peach / Blood Orange / Thyme / Rosemary / Lemon Peel / Fever Tree Elderflower Tonic	
Flowers On The Wall	14
Tito's Vodka / Lime / Orgeat / Pineapple / Crème de Violette	
Naked & Famous	14
Del Maguey Vida Mezcal / Aperol / Damiana Caramelized Pineapple / Lime	
Monkey Shoulder	14
Monkey Shoulder / Lime / Coconut / Green Chartreuse/ Thai Basil Leaves	

BEER

On Draught	8
Coors Light / Denver, CO / Lager / 4.2%	
Modelo Especial / Mexico City, MX / Pale Lager / 4.5%	
Kona Big Wave / Kailua-Kona, HI / Golden Ale / 4.4%	
Lagunitas Pils / Petaluma, CA / Czech Pilsner / 6.0%	
Artifex Unicorn Juice / CA / Passion Fruit Blonde / 5.0%	
Pizza Port Chronic Amber / Carlsbad, CA / Amber Ale / 4.9%	
Stone IPA / San Diego, CA / IPA / 6.9%	
Great Divide Hercules / Colorado / DIPa / 10%	
Three Weavers Expatriate / Inglewood, CA / IPA/ 6.9%	
Telegraph White Ale / Santa Barbra, Ca / Belgain Wit / 4.5%	
4 Sons Land of Hoppportunity /HB, CA/ IPA /6.3%	
Cans & Bottles	7
Firestone Walker 805 / Paso Robles, CA / Blonde Ale / 4.7%	
Ballast Point Grapefruit Sculpin / San Diego, CA / IPA / 7.0%	
Corona Extra / Mexico City, MX / Lager / 4.6%	
Pacifico / Mazatlan, MX / Lager / 4.5%	
Stella Artois / Belgium / Lager / 5.0%	
Tall Cans	12
Beachwood Citraholic / Huntington Beach, CA / IPA / 5.8%	
Modern Times Fruitlands / San Diego, CA / Gose / 4.8%	
Modern Times Blazing World / San Diego, CA / Amber / 6.8%	

NON-ALCOHOLIC

Cucumber Mint Cooler	7
Cucumber / Mint / Ginger / Lime / Soda	
Pineapple Passion	7
Caramelized Pineapple / Mint / Lime / Soda	
Raspberry Refresher	7
Raspberries / Lime / Soda	

Tanner's Mixologist Miguel Sandoval has crafted these cocktails to feature seasonal ingredients that showcase unique and trendy flavors, elevating classic cocktails with a modern twist .

WINE BY THE GLASS

Sparkling & Champagne	6oz	
Lucien Albrecht / Brut / Alsace, FR / NV	15	
Veuve Clicquot / Yellow Label / Champagne, FR / NV	26	
Gérard Bertrand / Brut Rosé / Limoux, FR / '16	16	
Rosé	6oz	9oz
Breezette / Rosé / Provence, FR / '17	16	24
Trinitas / Rosé / Mendocino, CA / '17	14	21
White Wine		
Kung Fu Girl / Riesling / Columbia Valley, WA / '17	12	18
Trinitas / Sauvignon Blanc / Napa, CA / '17	14	21
Pascal Jolivet / Sauvignon Blanc / Sancerre, FR / '18	16	24
Peter Zemmer / Pinot Grigio / Alto Adige, IT / '18	13	20
Chalone / Chardonnay / Monterey County, CA / '16	16	24
Trinitas / Chardonnay / Carneros, CA / '15	14	21
Red Wine		
Trinitas / Pinot Noir / Carneros, CA / '15	15	23
Don Nicanor / Malbec / Mendoza, ARG / '17	14	21
Trinitas / Mysteriama / Red Blend / CA / '14	12	18
Firestone / Cabernet Sauvignon / Paso Robles, CA / '17	14	21
Trinitas / Meritage / Cabernet Blend / Napa, CA / '13	16	24
Trinitas / Petite Sirah / Contra Costa, CA / '13	15	23

WINE BY THE BOTTLE

Sparkling & Champagne	
Riondo Prosecco / Veneto, IT / NV	50
Veuve Clicquot Rosé / Champagne, FR / NV	130
Domaine Chandon / Brut Classic / California / NV	60
Rosé	
Banshee / Rosé / Mendocino County, CA / '18	48
White Wine	
Longoria / Albariño / Santa Ynez Valley, CA / '16	70
Cliff Lede / Sauvignon Blanc / Napa, CA / '15	72
Alphonse Mellot / La Moussière / Sancerre, FR / '18	69
Chalk Hill / Chardonnay / Sonoma, CA / '15	98
Rombauer / Chardonnay / Carneros, CA / '17	75
Zuani / Vigno Collio Bianco / Friuli, IT / '14	60
Red Wine	
Banshee / Pinot Noir / Sonoma County, CA / '17	64
Montinore / Pinot Noir / Willamette Valley, OR / '15	71
Chateau de Bellevue / Fleurie / Beaujolais, FR / '14	79
Mount Veeder / Cabernet Sauvignon / Napa Valley, CA / '16	92
Foley Johnson / Cabernet Sauvignon / Napa, CA / '17	88
Stag's Leap 'Artemis' / Cabernet Sauvignon / Napa, CA / '16	115
Roth / Merlot / Alexander Valley, CA / '15	65
Trinitas / Old Vine Zinfandel / Mendocino, CA / '16	60
Opus One / Red Wine / Napa Valley, CA / '15	350