



## Appetizers

- Bacon wrapped shrimp** \$13.50  
Bacon wrapped gulf shrimp served on green with house made balsamic reduction
- Poke** \$13.50  
Sashimi-grade ahi served with house made mango salsa and crispy wontons
- Shrimp Cocktail** \$13.50  
Gulf shrimp served with house made cocktail sauce
- Calamari** \$12.50  
House battered calamari
- Wings** \$12.50  
A dozen chicken wings & drumettes tossed in choice of buffalo, bbq, garlic chili lime sauce, mango habanero
- Truffle Fries** \$6.75  
White truffle oil, parmesan cheese, parsley

## Main Dishes

- Fish N Chips** \$13.75  
House battered cod served with fries
- Shrimp N Chips** \$13.75  
House battered gulf shrimp served with fries
- Bombay's Bowl** \$14.25  
Brown rice, fresh grilled veggies, choice of grilled chicken breast, seared sashimi grade ahi, gulf shrimp
- Truffle Mac N Cheese** \$9.75  
Jack cheese, white truffle oil
- Spicy Mac** \$9.75  
Jack cheese, fresh jalapeños
- Bombay Burger** \$12.50  
100% Angus chuck, american cheese, tomato, onion, lettuce, pickle, thousand island, brioche bun, served with fries [ add bacon or avocado +2 ]
- BBQ Bacon Burger** \$13.75  
100% Angus chuck, cheddar cheese, applewood smoked bacon, lettuce, tomato, crispy onion strings, bbq sauce, brioche bun, served with fries [ add avocado +2 ]

## Main Dishes (cont'd)

- Mushroom Burger** \$13.25  
100% Angus chuck, swiss cheese, sautéed mushrooms, grilled onions, brioche bun, served with fries [ add bacon or avocado +2 ]
- Veggie Burger** \$12.25  
Beyond patty, Swiss cheese, grilled onions, avocado, lettuce, tomatoes
- Beach Breakfast Burger**  
100% Angus chuck, cheddar cheese, bacon, egg over medium, avocado, maple aioli, brioche bun, served with fries. \$13.75
- Grilled Chicken Sandwich** \$13.50  
Grilled chicken breast, swiss cheese, applewood smoked bacon, lettuce, tomato, onions, served with fries [ add avocado +2 ]
- Buffalo Chicken Sandwich** \$12.50  
Grilled chicken, blue cheese crumbles, lettuce, tomato, crispy onion strings, buffalo wing sauce, brioche bun, served with fries [ add bacon or avocado +2 ]

## Salads

- Served with choice of ranch, blue cheese, thousand island, balsamic vinaigrette
- House Greens** \$6.50  
Mixed lettuce and greens, tomato, cucumber, roasted corn
- Strawberry Walnut** \$12.50  
Lettuce mix, grilled chicken, blue cheese crumbles, strawberries, candied walnuts
- California Cobb** \$12.50  
Romaine lettuce, chicken applewood smoked bacon, blue cheese crumbles, hard boiled egg, tomato, avocado

## Dessert

- Butter Cake** \$8.75  
Made with brown butter and real cream cheese, vanilla ice cream, drizzled caramel, whipped cream

**Beers****Drafts**

Firestone 805 7  
 Firestone 805 Cerveza 7  
 Firestone Merlin Nitro Stout 7  
 Ventura Coast Resinite IPA 7 (local)  
 Ventura Coast Neighborhood Pale 7 (local)  
 Ventura Coast Arctic Haze IPA 7 (local)

**Bottles**

Corona 6  
 Coor Light 5

**Cans**

South California Co. Hard Ciders (16 oz.) 8  
 Madewest IPA (16 oz.) 8 (local)  
 White Claw Hard Seltzer 7  
 Bombay Claw 12  
 (White Claw and a shot served over ice)

**Wines****Reds**

House Cabernet 7  
 House Merlot 7

**Whites**

House Chardonnay 7  
 House Pinot Grigio 7

**Bubbles**

Pol Remy Sparkling Brut (France) 10  
 Honey Bubbles Sparkling Moscato 12

**Craft Cocktails 13****SPICY CUCUMBER MARGARITA**

Cazadores Silver tequila, fresh cucumber and jalapeño, agave nectar, sweet & sour

**HONEY BEE**

Tito's vodka, Disaronno, lemonade

**TROPICAL SAILOR**

Sailor Jerry spiced rum, Malibu rum, pineapple juice, orange juice, float of sparkling wine

**RASPBERRY MOJITO**

Bacardi Light rum, fresh raspberries, lime and mint, simple syrup, club soda, splash of sprite

**BOMBAY MULE**

Bombay gin, St. Germain elderflower liqueur, fresh ginger and lime, dash of bitters, ginger beer

**BLACKBERRY MINT JULEP**

Maker's Mark whiskey, fresh blackberries and mint, simple syrup, club soda

**DIRTY ARNOLD**

Deep Eddy Sweet Tea Vodka, lemonade, lavender simple syrup

**STRAWBERRY LEMONADE**

Tito's vodka, fresh strawberries, lemonade

**LAVENDER MARTINI**

Chopin vodka, Hendricks gin, fresh-squeezed lemon, lavender simple syrup

**EL CHAPO**

Casamigos tequila, raspberry liqueur, fresh-squeezed lemon and lime, agave nectar

**PLEASE REMEMBER:**

You **MUST WEAR A MASK** whenever you are not at your table

You **CAN ONLY** leave your table to exit or go to the restroom

You **CANNOT** mingle with other guests at other tables

Seating is limited to 90 minutes

You **MUST** order a food item when you order alcohol

**THANK YOU FOR YOUR UNDERSTANDING AND COOPERATION. WE APPRECIATE YOUR BUSINESS**

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