

LA VAQUERA

CALIFORNIO CUISINE

Weekend Brunch Starters

CHARRED AVOCADO TOAST 17

grilled sourdough, pickled red onions,
red water cress, salsa macha
+ add sunny side up farm egg 5

ROASTED HEIRLOOM BEETS 18

whipped farm cheese, citrus, salsa
seca, pink peppercorn honey

KONA KAMPACHI CRUDO 24

local citrus, charred avocado,
avocado oil, pickled fresno chili,
micro cilantro

CARNE CRUDA 24

hand cut blackhawk farms wagyu
beef tartare, pickled red onions,
pumpkin seeds, hot sauce cured egg
yolk jam, grilled sourdough

HALF DOZEN SEASONAL WEST COAST OYSTERS 30

chipotle scented red onion
mignonette

COCTEL DE CAMARON 20

diced chilled prawns, avocado, radish,
LV cocktail sauce, tortilla chips

PEQUENA PLATTER 90

6 oysters, 6 shrimp, tuna tartar,
octopus salad

GRANDE PLATTER 120

9 oysters, 9 shrimp, tuna tartar,
octopus salad

Weekend Brunch Plates

LOCAL FIELD GREENS WITH CHILLED PRAWNS 24

grilled nopales, avocado, bravo radish, fresh herbs,
cotija, house vinaigrette

GRILLED LITTLE GEM AND PERSIMMON SALAD WITH SLICED BLACK HAWK FARMS AMERICAN WAGYU BAVETTE 34

persimmon pico, corn nuts, aged monterey jack
cheese, creamy vaquera dressing

BABY KALE SALAD WITH SHREDDED MARY'S HEIRLOOM CHICKEN 20

spiced winter squash, apple, roasted sesame seed
vinaigrette

DULCE DE LECHE FRENCH TOAST 22

seasonal fruit, spiced walnuts, whipped crema, dulce
de leche

CHILAQUILES 24

tortilla chips, salsa roja, sunny side up farm eggs,
chipotle-santa maria pinto beans, pickled red
onions, queso fresco lime crema
add avocado 5

BRECKIE SANDO 18

grilled sourdough, fried farm egg, valentina hot
sauce aioli, aged monterey jack cheese, arugula
add bacon

SHORT RIB BARBACOA HASH 26

fingerling potatoes, grilled poblano pepper,
nopales, pickled red onions, two poached farm
eggs, salsa barbacoa

La Vaquera Cuts

10 OZ BLACK HAWK FARMS AMERICAN WAGYU DENVER 64

½ MARY'S HERITAGE CHICKEN 30

8 OZ NEBRASKA GOLD FILET MIGNON 62

OAK GRILLED STRIPED BASS FILLET 42

Sides

ROASTED CARROTS 16

mulato chili honey, lime, toasted
seeds

CRISPY BRUSSELS SPROUTS 17

chipotle aioli, aged monterey jack
cheese, fried shallots

CHARRO BEANS 16

southwest red, chorizo, chipotle, olive
oil

APPLE WOOD SMOKED BACON 15

ROASTED CHARRED CABBAGE 16

lime crema, arbol-chili crunch
sarsa verde

CRISPY SPICED POTATOES 15

onion crema, chili aioli

2 FARM EGGS ANY STYLE 10

Sarsa

VAQUERA BUTTER · SARSA VERDE ·
LA VAQUERA STEAK SAUCE



TO DRINK

LA VAQUERA BEVERAGES

Cocktails

LA FRESCA 17

pisco, strawberry, lemon, basil,
elderflower liqueur, whites

YOUNG LEGEND 19

mezcal, toasted cacao, campari, px
sherry, mole bitters

LUZ VERDE 18

mezcal, cucumber, lime, aloe liqueur,
apple brandy

MISSION BELL 17

cachaça, coffee liquor, banana, oloroso
sherry, chipotle bitters

SWALLOW'S DIVE 18

pisco, passionfruit, aperol, lime, mezcal,
vanilla

COSTA BLANCA 17

gin, makrut lime leaf, blood orange,
mediterranean tonic

BLINDING LIGHTS 17

tequila, jamaica hops, lime, grapefruit
soda

HAVANA NIGHTS 17

house rum blend, mango, lime, mint,
pink peppercorn honey, sparkling wine

LET'S RIDE 18

vodka, cold brew, coconut, crème de
cacao, amaro

Wine by the Glass

SPARKLING

Raventos Conca del Riu 20
Brut Rosé, Spain NV

Roederer 18

Brut, Anderson Valley, CA NV

Santa Julia Blanc De Blanc 16

Mendoza, Argentina NV

Veuve Clicquot, Brut 28

Champagne, France NV

WHITE AND ROSE

Forge Cellars 15

Riesling, Finger Lakes, NY

Red Car 15

Pinot Noir Rose, Sonoma, CA

Mary Taylor "La Mancha" 15

Macabeo/Viura, La Mancha, Spain

Hendry Barrel Fermented 18

Chardonnay, Napa Valley, CA

Monte Xanic 15

Sauvignon Blanc, Valle de
Guadalupe, MX

Diatom 16

Chardonnay, Santa Barbara, CA

Bodegas Vetus "Flor de Vetus" 14

Verdejo, Rueda, Spain

Lone Madrone 18

White Blend, Paso Robles, CA

RED

Miguel Torres "La Causa" 16

Red Blend, Itata Valley, Chile

Prisma 16

Pinot Noir, Casablanca, Chile

Bodegas de Santo Tomas 14

Mision Blend, Valle de Guadalupe, MX

Bodega Garzon 15

Cabernet Franc, Uruguay

Izadi "Roja Reserva" 15

Tempranillo, Rioja, Spain

Thacher Winery 18

Cabernet Sauvignon, Paso Robles

Chateau Domecq 14

Red Blend, Valle de Guadalupe, MX

Dos Minas 15

Malbec, Cafayate, Argentina

Beer & Cider

ON DRAFT

Societe Brewing, Session 11
seasonal selection

North Coast Brewing Co 10

Red Seal Ale

Docent 10

Root Stock Pale Ale

Topa Topa 12

Spectro Hazy IPA

Wölffer 10

Dry Rosé Cider

BY THE BOTTLE

Coronado "Weekend Vibes" IPA 11

Phiella, Mexican Lager 12

**Moonlight "Death & Taxes" Black
Lager 12**

Free Spirited

NOTAS DE AGAVE 15

seedlip zero proof agave, citrus,
agave nectar

ENCANTO 15

seedlip zero proof spice 94,
mediterranean tonic

BEST DAY YET 9

na kolsch

*Wine by the Glass -
Exclusive House Label*

Notary Public

HANDCRAFTED BY ERNST STORM,
SANTA BARBARA COUNTY

Albarino 15

Rosé 15

Cabernet Sauvignon 15

Bold. Dynamic. Playful. The heart of every cowgirl beats with a zest for adventure. She is our inspiration for La Vaquera - a place of bold, dynamic flavors celebrating Californios ranchero cuisine, driven by local ingredients with an emphasis on the bounty of our region.

Vaqueros were the first cowboys of early California - expert horseback riders and hard-working cattle ranchers, dedicated to family and tradition with a deep connection to the land they tended. La Vaquera's menu reflects both the past and present of San Juan Capistrano, its local terrain, and the generations of independent, adventurous people who have settled here.