

# LA VAQUERA

CALIFORNIO CUISINE

## Weekday Lunch 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

## Weekday Lunch 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

### 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

### FRIED EGG SANDO 18

grilled sourdough, fried farm egg, valentina hot  
sauce aioli, aged monterey jack cheese, arugula  
add bacon 9

### SANDO OF THE DAY 18

## La Vaquera Cuts

10 OZ BLACK HAWK FARMS AMERICAN  
WAGYU DENVER 64

8 OZ NEBRASKA GOLD  
FILET MIGNON 62

½ MARY'S HERITAGE CHICKEN 30

OAK GRILLED STRIPED BASS FILLET 42

## Sides

### ROASTED CARROTS 16

mulato chili honey, lime, toasted  
seeds

### ROASTED CHARRED CABBAGE 16

lime crema, arbol-chili crunch  
sarsa verde

### CRISPY SPICED POTATOES 15

onion crema, chili aioli

### CRISPY BRUSSELS SPROUTS 17

chipotle aioli, aged monterey jack  
cheese, fried shallots

### CHARRO BEANS 16

southwest red, chorizo, chipotle, olive  
oil

### CORNBREAD 15

queso oaxaca, roasted poblano pepper

## 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 Bewing 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.*