

LA VAQUERA

CALIFORNIO CUISINE

Small Plates · Ocean

TUNA AGUACHILE 22

tomatillo-mezcal broth, cucumbers, radish sprouts

KONA KAMPACHI CRUDO 24

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

GRILLED SPANISH OCTOPUS 26

scarlet runner beans, charred green onion, smoked paprika aioli

HALF DOZEN SEASONAL WEST COAST OYSTERS 30

chipotle scented red onion mignonette

PEQUENA TOWER 90

6 oysters, 6 prawns, tuna tartar, octopus salad, cocktail sauce, chipotle scented red onion mignonette

GRANDE TOWER 120

9 oysters, 9 shrimp, tuna tartar, octopus salad, cocktail sauce, chipotle scented red onion mignonette

Small Plates · Field & Farm

ROASTED HEIRLOOM BEETS 18

farm cheese, citrus, salsa seca, pink peppercorn honey

GRILLED LITTLE GEM AND PERSIMMON SALAD 18

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

LOCAL FIELD GREENS 16

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

CARNE CRUDA 24

black hawk farms wagyu beef tartare, pickled red onions, pumpkin seeds, hot sauce cured egg yolk jam, grilled sourdough

La Vaquera Cuts

22oz CREEKSTONE FARMS PRIME BONE IN RIBEYE 89

14oz CREEKSTONE FARMS NEW YORK 59

10oz BLACK HAWK FARMS AMERICAN WAGYU DENVER STEAK 64

8oz NEBRASKA GOLD FILET MIGNON 62

ROOM TO ROAM DOUBLE PORK CHOP 52

"SARSA'S"
Vaquera Butter
Sarsa Verde
La Vaquera Steak Sauce

Family Style

Serves two to three guests.

MARY'S HERITAGE SPATCHCOCK WHOLE CHICKEN 80

salsa verde, nopales escabeche, charred lemon

OAK-GRILLED STRIPED BASS 96

whole butterflied fish, pickled red onions, soft herbs

BONE IN BARBACOA STYLE 100 SHORT RIB

sarsa barbacoa, pickled vegetables

All served with house made organic blue corn tortillas and charro beans.

Plates

ROASTED LOCAL CATCH 48

chorizo-mezcal broth, mussels, charred cauliflower, watermelon radish, fresh herbs

BRAISED DUCK LEG 39

winter squash, roasted onion, apple, sesame seeds

SMOKED MAITAKE MUSHROOMS 37

pipian verde, brussels sprouts, hominy

SURF AND TURF 58

5oz. beef filet, prawns, garnet yam, nopales sofrito

Vegetables & Sides

CORNBREAD 15

queso oaxaca, roasted poblano pepper

CHARRO BEANS 16

southwest red, chorizo, chipotle, olive oil

CRISPY SPICED POTATOES 15

onion crema, chili aioli

ORGANIC BLUE CORN TORTILLAS 10

CRISPY BRUSSELS SPROUTS 17

chipotle aioli, aged monterey jack cheese, fried shallots

CHARRED CABBAGE 16

lime crema, arbol-chili crunch

ROASTED CARROTS 16

mulato chili honey, lime, toasted seeds

We are proud to partner with The Ecology Center,
sourcing local, seasonal, organic produce whenever possible.



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.