

LA VAQUERA

CALIFORNIO CUISINE

Small Plates · Ocean

TUNA AGUACHILE 22
tomatillo-mezcal broth, cucumbers, radish sprouts

KONA KAMPACHI CRUDO 22
local citrus, charred avocado, avocado oil, pickled fresno chili, micro cilantro

GRILLED SPANISH OCTOPUS 26
scarlet runner beans, charred green onion, smoked paprika aioli

SEASONAL WEST COAST OYSTERS 30
chipotle scented red onion mignonette

Small Plates · Field & Farm

ROASTED HEIRLOOM BEETS 19
farm cheese, citrus, salsa seca, pink peppercorn honey

LOCAL FIELD GREENS 18
grilled nopales, avocado, bravo radish, fresh herbs, cotija, house vinaigrette

GRILLED LITTLE GEM AND PERSIMMON SALAD 18
persimmon pico, corn nuts, aged monterey jack cheese, creamy LV dressing

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

8oz NEBRASKA GOLD FILET MIGNON 62

ROOM TO ROAM DOUBLE PORK CHOP 52

MARY'S HERITAGE SPATCHCOCK WHOLE CHICKEN 60

10oz BLACK HAWK FARMS AMERICAN WAGYU DENVER STEAK 64

OAK-GRILLED LOCAL CATCH 56
whole butterflied fish, pickled red onions, soft herbs

Large Plates

ROASTED LOCAL CATCH 45
chorizo-mezcal broth, mussels, charred cauliflower, watermelon radish, fresh herbs

BRAISED DUCK LEG 44
winter squash, roasted onion, apple, sesame seeds

SMOKED MAITAKE MUSHROOMS 38
Pipian Verde, Brussels Sprouts, Hominy

Vegetables & Sides

CORN BREAD 15
queso oaxaca, roasted poblano pepper

CHARRO BEANS 16
southwest red, chorizo, chipotle, olive oil

ROASTED CARROTS 15
mulato chili honey, lime, toasted seeds

CRISPY BRUSSELS SPROUTS 17
chipotle aioli, aged monterey jack cheese, fried shallots

ROASTED ARROWHEAD CABBAGE 16
lime crema, arbol-chili crunch

CRISPY SPICED FINGERLING POTATOES 15
onion crema, chili aioli

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

SALLOW'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

HAYANA 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

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

Docent Brewing 11.
seasonal selection

North Coast Bewing Co 10.

Red Seal Ale

Mission Brewing 9.

Old Mission Lager

Baja Brewing 10.

Cabotella Blonde Ale

Topa Topa 12.

Spectro Hazy IPA

Wölffer 10.

Dry Rosé Cider

BY THE BOTTLE

Societe Brewing, Session 11.

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 11.

non-alcoholic beer

*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.