

A Sampling of Starters & Small Plates

Calamari “Fries”

Panko Thai red curry-coconut milk marinated strips,
served with a sweet mango-chile sauce

Seared Ahi

Sesame/Togarashi crusted sashimi grade tuna, seared rare, sliced and
served with shredded daikon, wakame salad, spicy miso drizzle

Shrimp & Avocado Cocktail

Rock shrimp “ceviche” style, layered with avocado & chile sauce, served
with lime wontons

Fish Taco

Beer battered fresh white fish, jalapeno slaw, tomatoes, cilantro,
avocado & chipotle cream

Add rice & garlic pinto beans

Hawaiian Ahi Sliders

Grilled Hawaiian bread, sliced seared tuna, wasabi-ginger aioli &
marinated cucumbers

Quesadilla with Roasted Poblano

Flour tortilla, roasted poblano chile strips, white cheddar, queso fresco,
fresh salsa, & sour cream

Caprese

Vine ripened tomatoes, pesto tossed ciliegine, fresh basil, balsamic
reduction, extra virgin olive oil

A Sampling of Soup & Salads

Bowl of New England Clam Chowder

House made with fresh clams, served with warm sourdough

Traditional Caesar Salad

Hearts of romaine, shaved parmesan

Add grilled organic chicken

Or grilled wild salmon

Chipotle Shrimp Salad

Chipotle grilled shrimp, roasted corn, black beans, tomato, avocado, garden greens, queso fresco, pepitas, cilantro-lime dressing

Grilled Steak Salad

Grilled flat iron steak, sliced and served with roasted beets, arugula, basil, spicy onions, gorgonzola, blood orange vinaigrette

Asian Chicken Salad

Lemongrass braised chicken, napa cabbage, mesclun mix, mung bean sprouts, papaya, bamboo shoots, water chestnuts, carrots, daikon, baby corn, with sesame-tamari vinaigrette

House Salad

Organic spring mix, candied walnuts, julienned apple, blue cheese, raspberry-balsamic vinaigrette

A Sampling of Sandwiches

Choice of jalapeño slaw, or seasoned French fries

Papa's Burger

House ground angus chuck, apple wood smoked bacon, grilled chipotle onions, avocado & white cheddar cheese

Fresh Fish Sandwich

Grilled fresh white fish, lettuce, tomato, & lemon-caper tartar sauce

House Made Vegetarian Burger

Mushroom, brown rice, & lentil bean patty, grilled and served with arugula, chipotle onions, tomato, red onion, & sprouts

R Grilled Cheese

Grilled sourdough with white cheddar, served with a warm vine ripened tomato & fresh basil dip

Veggie Sandwich

Cream cheese, avocado, vine ripened tomato, red onion, julienned carrots, and sunflower sprouts, on whole wheat

Grilled Chicken Wrap

Pace 413 State St, Santa Barbara

Grilled marinated chicken breast, sliced and served in a spinach tortilla with pesto aioli, oven roasted tomatoes, lettuce, and provolone cheese

A Sampling of Large Plates

Da Boyz Hawaiian Plate

Huli Huli grilled chicken served with steamed rice & macaroni salad

Q Plate

¼ BBQ chicken & 2 hot links, served with slaw and baked beans

Three Cheese Lasagna

House made lasagna & marinara with parmesan, ricotta & mozzarella

R Special Pasta

Linguini tossed with extra virgin olive oil, garlic, tomatoes, fresh basil, fresh mozzarella, & shaved parmesan cheese

Angus Flat Iron Steak

Grilled, sliced and served with chefs potatoes*, fresh seasonal vegetables & a choice of either rosemary-garlic compound butter or teriyaki drizzle

Angus Filet Mignon

Wrapped with prosciutto, grilled, and served with a blue cheese crust, port-demi glaze, chefs potatoes* & fresh seasonal vegetables

* Steaks served with seasoned fries before 5 p.m.

Pace 413 State St, Santa Barbara

Roasted Angus Prime Rib

Served Friday, Saturday & Sunday nights after 5 p.m. until it's all gone

A Sampling of Daily Offerings from the Sea

Day Boat Diver Scallops

Swordfish, center cut, wild caught

New Zealand Blue Nose, wild caught

Mahi Mahi, wild caught

King Salmon, wild caught

Mexican Wild Shrimp

Have your selection char-broiled or sautéed.

Then pick a sauce from below.

Sauces

Tropical Fruit Relish

Rosemary-Garlic Butter

Teriyaki

Tequila-Lime

Lemon-Caper

SantaBarbara.com

Pace 413 State St, Santa Barbara

Garlic, Tomato, Basil

Spicy Asian

A Sampling of Desserts

Warm Chocolate Molten Cake-

House made, served with vanilla bean ice cream, raspberry coulis

Japanese Mochi-

Assorted flavors, fresh fruit with plum wine drizzle

Crème Brule-

House made, served with fresh berries, caramelized lavender sugar

Meyers Lemon Cheesecake-

House made daily

Cinnamon-Apple Bread Pudding-

House made, served with vanilla bean ice cream & caramel sauce

Beverages

Santa Barbara Roasting Co. Espresso Roast & Decaf Coffee-

Hot Teas-

Santa Barbara Roasting Company, assorted flavors

San Pellegrino-

Carlsbad Mineral Water-

Sodas-

Coke, Diet Coke, Sprite, Root Beer

SantaBarbara.com

Pace 413 State St, Santa Barbara

Hawaiian Sun Sodas-

Sun Brewed Iced Tea-

Brewed Daily