

Parkers' LightHouse

since 1983

Parkers' Signature Cocktails 13

Made with fresh seasonal ingredients and premium spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Absolut Lime Mojito

Absolut Lime, Simple Syrup, Lime Juice, Fresh Mint

Promiscuous Girl

Absolut Vanilla, Cointreau, Chambord, Pineapple, Lemon, Champagne

The Velvet Fog

Nolet's Gin, Chambord, Lime, Rosemary Simple, Raspberry

Parkers' Ultimate Bloody Mary.....17

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Citrus Vodka, Elderflower Liqueur, White Cranberry, Fresh Basil

Lavender Love

Rose of Pinot Noir, St. Germain, Pineapple, Fee Bros Lavender Water

Not Your Grandfather's Old Fashioned

Hand-Selected Single Barrel Elijah Craig, Charred Orange, Lemon, Sage

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1Liter	7
San Pelligrino	1/2 Liter	4	1Liter	7

CRAFT DRAFT

Try One Of Our Ten Rotating Taps (Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Plis	CO	5.3%	Pilsner	7
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Abita Andygator	LA	8.0%	Maibock	7
Modern Times Blazing World	San Diego	6.8%	Red Ale	8
Barley Forge Orange Curtain	Costa Mesa	6.2%	IPA	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Great Divide Hercules	CO	10.0%	Double IPA	7
Smog City Saber-Toothed Squirrel	Torrance	7.0%	Amber Ale	8
Stella Artois	Belgium	5.0%	Pale Lager	8
Golden Road Hef	Los Angeles	5.0%	Hefeweizen	8
Victory Sour Monkey	PA	9.5%	Sour Tripel	7

CRAFT BOTTLES

Left Coast Una Mas	San Clemente	5.8%	Amber Lager	7
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	6
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scottish Ale	7
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	6
Widmer	Portland	4.9%	Hefeweizen	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7
Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
Stone Arrogant Bastard 22oz	San Diego	7.8%	IPA	15
Sapporo 22oz	Japan	4.5%	Dry Lager	12

SUSHI MENU

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

23 Sushi Combination California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	25 Sashimi Combination Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
23 Seafood Poké Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup	21 Ahi Tuna Carpaccio Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions
Bento Box 22 Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup	

*SPECIAL ROLLS

17 Ceviche Roll Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	16 Salmon Ponzu Roll Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
15 Crunchy Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce	18 Summer Shrimp & Scallop Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Soy Paper, Eel Sauce
15 Rainbow Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	22 Alaskan Red King Crab Roll King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce
3 Amigos 16 Tempura Shrimp, Crab, Cucumber, Topped With Seared Tuna, Avocado, Choula, Green Onion	16 I Love You 16 Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

Signature Specialty Roll (Ask your server for daily selection)

PREMIUM COLD SAKE

Momokawa Organic Nigori Ginjo (Unfiltered) (300ml).....	13
Creamy and full-bodied with hints of lychee	
Sho Chiku Bai Rei Jun Ginjo Draft (300ml).....	15
Bold and floral aroma, slightly sweet	
Yoshinogawa Sake Echigo Junmai (300ml).....	18
Citrus and spice overtones with a buttery sweetness	
Gekkeikan Horin Junmai Daiginjo (300ml)	32
Bright flavor with a smooth finish, fruity aroma	