

# Tommy Bahama®

**RESTAURANT • BAR • STORE**

## Laguna Beach

400 South Coast Highway  
Laguna Beach, CA 92651  
949-376-6886

tommybahama.com

Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend.

## Kierland Commons

15205 N. Kierland Blvd.  
Scottsdale, AZ 85254  
480-505-3668

## Laguna Beach

400 South Coast Highway  
Laguna Beach, CA 92651  
949-376-6886

## Corona del Mar Plaza - Island Grille

854 Avocado Ave.  
Newport Beach, CA 92660  
949-760-8686

## The Gardens on El Paseo

73-595 El Paseo  
Palm Desert, CA 92260  
760-836-0188

## Old Naples

1220 Third Street South  
Naples, FL 34102  
239-643-6889

## Pointe Orlando

9101 International Dr.  
Orlando, FL 32819  
321-281-5888

## Grand Boulevard

525 Grand Boulevard  
Sandestin, FL 32550  
850-654-1743

## St. Armands Circle

300 John Ringling Blvd.  
Sarasota, FL 34236  
941-388-2888

## The Shops at Mauna Lani

68-1330 Mauna Lani Dr.  
Kamuela, HI 96743  
808-881-8686

## The Shops at Wailea

3750 Wailea Alanui Dr.  
Kihei, HI 96753  
808-875-9983

## Town Square - Las Vegas

6635 Las Vegas Blvd. South  
Las Vegas, NV 89119  
702-948-8006

## The Market Common

3044 Howard Ave.  
Myrtle Beach, SC 29577  
843-839-1868

## Market Street

9595 Six Pines Dr.  
The Woodlands, TX 77380  
281-292-8669

# DRINKS

## Martinis

### Coconut Cloud

Tommy Bahama White Sand, Stoli Vanil,  
Cruzan Coconut, Cream of Coconut \$10

### Grapefruit Basil

Ketel One, Fresh Grapefruit, Basil \$9

### Scratch Lemon Drop

Van Gogh Citroen, Cointreau, Hand-Pressed  
Lemon, Sugar \$10

### Classic Vodka

Ketel One, Dry Vermouth,  
Bleu Cheese Stuffed Olives \$11

### Pepper Mary

Absolut Peppar, House Mary Mix,  
Pickled Green Tomatoes, Cajun Rim \$9

### Cant-e-lope Tonight

Ketel One, Melon Liqueur, Fresh Orange \$10

## Beer

### Chimay Blanche Abbey Tripel

Belgium \$9

### Sea Dog Blueberry Wheat

Portland, Maine \$5

### Duvel Ale

Belgium \$8

### Coors Light

Golden, Colorado \$4

### Amstel Light

Netherlands \$5

### Corona Extra

Mexico \$5

### Heineken

Netherlands \$5

### Loakal Red 750 ml

Placentia, CA \$18

### Stella Artois

Belgium \$5

### Guinness Draught

Ireland \$6

### St. Peter's Sorghum Gluten Free

England \$9

### Beck's NA

Bremen, Germany \$5

## Hand-Crafted Cocktails

### Millionaire's Mai Tai

Cruzan Light, Lahaina Dark, Orange Curacao,  
Pineapple & Lemon \$9

### Baja Margarita

Sauza Conmemorativo, Cointreau, Grand Marnier,  
Scratch Sour \$10

### The Perfect Gin & Tonic

Bombay, Schweppes Tonic Water, Lemon \$9

### Dark 'n' Stormy

Gosling's Black Seal, Bundaberg Ginger Beer \$9

### Painkiller #2

"Splice The Main Brace" with Pusser's Rum,  
Cream of Coconut, Pineapple & Orange,  
Nutmeg \$8

### Bahia Sangria

Brandy, Red Wine, Pomegranate, Orange,  
Green Apple, Lemon \$9/\$36

### Sour in the Rough

Maker's Mark, Scratch Sour, Hand-Pressed Lemon,  
Lime, Orange \$10

### Citrus Ginger Fizz

Tommy Bahama White Sand, Cointreau,  
Domaine de Canton, Hand-Pressed Citrus \$8

### The Orange Curtain

Cruzan Citrus, Tuaca, Blood Orange,  
Mango, Scratch Sour \$8

### Sunburn

Tommy Bahama Golden Sun,  
St-Germain Elderflower, Passion Fruit,  
Muddled Jalapeño, Hand-Pressed Lemon \$9

### Cucumber Mint Mojito

Tommy Bahama White Sand,  
Muddled Cucumber, Mint, Hand-Pressed Lime \$8

### Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients \$12

## Red Wine

**Hangtime Pinot Noir**  
Arroyo Seco, 2008 \$12/\$44

**Belle Vallee Pinot Noir**  
Willamette Valley, 2007 \$10/\$36

**Hitching Post Merlot**  
Santa Barbara, 2007 \$53

**Archery Summit Premier Cuvee Pinot Noir**  
Willamette Valley, 2007 \$89

**Concha Y Toro Casillero Del Diablo Malbec**  
Chile, 2009 \$8/\$29

**Belle Glos, Clark & Telephone Vineyard Pinot Noir**  
Santa Maria Valley, 2008 \$85

**Penfold's Rawson's Retreat Cabernet Sauvignon**  
Australia, 2009 \$8/\$29

**B.R. Cohn Silver Label Cabernet Sauvignon**  
Sonoma County, 2007 \$13/\$49

**Neyers Zinfandel Pato Vineyard**  
Napa Valley, 2008 \$64

**Rombauer Zinfandel**  
California, 2008 \$65

**Peachy Canyon Westside Zinfandel**  
Paso Robles, 2007 \$10/\$36

**Vina Gormaz Tempranillo, Ribera del Duero**  
Spain, 2008 \$8/\$29

**Hitching Post Generation Red**  
Santa Barbara, 2007 \$11/\$39

**Kunde Family Estate Syrah**  
Santa Lucia Highlands, 2005 \$13/\$49

**Epiphany Syrah Hampton Vineyard**  
Santa Barbara, 2006 \$87

**Peju Province Syrah**  
Napa Valley, 2006 \$68

**Sequoia Grove Cabernet Sauvignon**  
Napa Valley, 2007 \$67

**Neyers Cabernet Sauvignon**  
Neyers Ranch-Conn Valley, Napa Valley, 2006 \$82

**Groth Cabernet Sauvignon**  
Oakville, Napa Valley, 2007 \$94

**Hall Cabernet Sauvignon**  
Napa Valley, 2007 \$16/\$59

**O'Shaughnessy Estate Cabernet Sauvignon**  
Howell Mountain, Napa Valley, 2006 \$99

**Orin Swift The Prisoner**  
Napa Valley, 2009 \$87

## Sparkling Wine

**Piper Sonoma Brut**  
Sonoma County, NV \$10/\$39

**Roederer L'Ermitage Brut**  
Anderson Valley, 2002 \$79

## White Wine

**Laurenz V Singing Grüner Veltliner**  
Austria, 2009 \$12/\$47

**Fillaboa Rias Baixas Albariño**  
Spain, 2008 \$44

**Brancott Vineyards Sauvignon Blanc**  
Marlborough, 2009 \$8/\$29

**Trefethen Dry Riesling**  
Napa Valley, 2008 \$11/\$39

**Torri Mor Pinot Gris**  
Willamette Valley, 2009 \$36

**Trimbach Gewürztraminer**  
Alsace, France, 2006 \$13/\$49

**Poet's Leap Riesling**  
Columbia Valley, 2009 \$56

**Tiefenbrunner Pinot Bianco**  
Alto Adige, 2009 \$10/\$36

**Cade Sauvignon Blanc**  
Napa Valley, 2009 \$61

**Penfold's Rawson's Retreat Chardonnay**  
Australia, 2009 \$8/\$29

**Lewis Sauvignon Blanc**  
Napa Valley, 2008 \$74

**Pine Ridge Chenin/Viognier**  
Napa Valley, 2009 \$8/\$29

**Kunin Viognier Stolpman Vineyard**  
Santa Ynez Valley, 2007 \$68

**Buehler Vineyards Chardonnay**  
Russian River, 2008 \$13/\$49

**Raymond Reserve Chardonnay**  
Napa Valley, 2008 \$10/\$36

**Merryvale Hyde Vineyard Chardonnay**  
Carneros, 2008 \$64

**Stag's Leap Cellars Arcadia Vineyard Chardonnay**  
Napa Valley, 2008 \$75

**Rombauer Vineyards Chardonnay**  
Carneros, 2009 \$16/\$59

**Pahlmeyer Chardonnay**  
Napa Valley, 2009 \$99

## **Appetizers**

### **Ahi Tuna Tacos\***

Wonton Shell, Sesame Chipotle Dressing,  
Asian Slaw, Wasabi-Lime Infused Avocado \$9

### **Lobster Corn Dogs**

Sweet Corn Batter, Mango Ketchup,  
Sriracha Mustard \$14

### **Duo of Dips**

Zesty Pub Cheese, House-Made Guacamole,  
House-Made Chips \$7

### **P.E.I. Mussels**

White Wine, Meyer Lemon,  
Grilled French Baguette \$14

### **Kalua Pork Sliders**

Asian Slaw, Kochujang Aioli, Crispy Onions \$8

### **Shrimp Avalon**

Chilled Tiger Shrimp, Dungeness Crab,  
Spicy Vegetables, Lime, House-Made Chips \$14

### **Bratwurst Trio**

Mini Sausages, Brioche Buns,  
Pickled Cabbage, Dijon Mustard \$9

### **Cheese Plate**

Truffled Honey, Fig Jam,  
Dried Fruit & Nuts, French Baguette  
*Three Selections* \$9  
*Four Selections* \$12

## **Soups & Salads**

### **Vegetable Bean Soup**

Shiitakes, Yukon Golds, Sweet Corn,  
English Peas, Sour Cream Dollop \$6

### **Steak Salad\***

Marinated Tenderloin, Watercress, Baby  
Greens, Romaine, Cucumbers, Romas,  
Maytag Bleu, Sweet Onion Vinaigrette \$18

### **Ahi Noodle Salad\***

Lemongrass Encrusted Sushi Grade,  
Seared, Shredded Romaine, Carrots,  
Edamame, Peppers, Wakame, Buckwheat  
Soba, Ponzu, Red Miso Vinaigrette \$18

### **Southwest Chicken Salad**

Red Onion, Cilantro, Celery, Romas,  
Avocado, Dijon, Mayo, Mixed Greens,  
Lime Vinaigrette, Blue Corn Tortill \$14

### **Baby Green Salad**

Pecorino Romano, Shallots, Dried Cranberries,  
Almonds, Red Wine Vinaigrette \$6

### **The Wedge**

Iceberg, Nueske's Applewood Bacon,  
Maytag Bleu, Tomato, Red Onion,  
Sweet Onion Vinaigrette \$9

### **Heirloom Tomato Chicken Salad**

Mixed Greens, Goat Cheese, Candied Pecans,  
Dried Cherries, Meyer Lemon Vinaigrette \$14

## Burgers & Sandwiches

*Burgers available with prime Angus or veggie patty.*

### All American Burger\*

Toasted Brioche, L|T|O, American Cheese,  
House-Made Pickles, Fries \$12

### Mushroom & Onion Burger\*

Toasted Brioche, Garlic Aioli, Dubliner,  
Braised Mushrooms, Grilled Yellow  
Onion, Crispy Shiitakes, Fries \$14

### Harvest Burger\*

Toasted Brioche, Garlic Aioli,  
Pepperjack, Watercress, Cucumber,  
Baby Green Side Salad \$13

### Laguna Burger\*

Toasted Brioche, Roasted Chile Mayo,  
Pepperjack, Guacamole, Watercress, Fries \$13

### Smokehouse Burger\*

Toasted Brioche, Garlic Aioli,  
Sharp White Cheddar, Red Onion,  
Nueske's Applewood Bacon,  
BBQ Ketchup, Fries \$14

### Shrimp BLT

Nueske's Applewood Bacon, Romaine,  
Romas, Avocado, Lemon-Basil Aioli,  
Grilled Sourdough, Fries \$15

### Swordfish Sandwich

Lemon-Basil Aioli, Ciabatta,  
Watermelon-Pineapple Salsa, Fries \$18

### Brie Chicken Sandwich

Ciabatta, Fig Jam, Roasted Pepper Coulis,  
Tomato, Caramelized Onions, Fries \$13

## Sides

### English Pea Risotto

Caramelized Onions, Pecorino Romano \$5

### Side by Side Fries

Sea Salt & Cracked Pepper,  
Ketchup Truffled Herb, Garlic Aioli \$6

### Lobster Mac & Cheese

Cavatappi, Shiitakes, 4 Cheeses, Truffle Oil \$13

### Whipped Yukon Golds

Roasted Garlic Purée, Aged Parmesan \$5

### Grilled French Baguette

Garlic Brushed \$3

## Entrées

### Poblano Chicken

Cornflake-Almond Crust, Herbed Cheese,  
Roasted Yellow Peppers, Whipped Yukon Golds,  
Haricot Vert \$19

### Mahi Mahi

Coriander Dill Rub, Dungeness Crab,  
Grilled Asparagus, Watermelon-Pineapple Salsa,  
Meyer Lemon Beurre Blanc, Quinoa \$21

### Grilled Salmon

Sweet Pea Risotto, Apple Fennel Slaw \$22

### Rustic Pasta

Whole Wheat Angel Hair, Grape Tomatoes,  
White Wine, Arugula, Basil, Caribbean  
Spiced Shrimp or Grilled Chicken \$19/\$24

### Swordfish

Orange-Chile Glaze, Haricot Vert, Beet Risotto \$25

### Steak Frites\*

8 oz. Craft Beer Marinated Prime Top Sirloin,  
Caribbean Spices, Truffled Herb Fries \$21

### Filet & Shrimp\*

6 oz. Beef Tenderloin, Herbed Cheese,  
Chipotle-Lime Shrimp, Whipped Yukon Golds,  
Cracked Pepper Demi-Glaze \$25

### Blackened Fish Tacos

Multigrain Tortilla, Asian Slaw,  
Chile-Lime Sour Cream, Fire-Roasted Salsa,  
House-Made Chips \$14

## Desserts

### Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse \$10/\$6

### Banana Cream Pie

Almond Crust, White Chocolate Whipped Cream,  
Toasted Coconut, Caramel, Caramelized Bananas \$9

### Root Beer Float

Abita, Ciao Bella Vanilla, White Chocolate, Caramel \$8

### Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse \$6/\$8

### Gelato

Seasonal Selection

### Cheese Plate

Truffled Honey, Fig Jam,  
Dried Fruit & Nuts, French Baguette

**Three Selections** \$9

**Four Selections** \$12