



APERITIVOS, TACOS & TOSTADAS

GUACAMOLE & TOSTADAS 17

Carpinteria Farm Avocados, White Onion,
Cilantro, Mint, Lime

CRUDITE & SIKIL PAK 15

Roasted Tomato & Pumpkin Seed Puree

BLUEFIN TUNA TOSTADA 18

Mexican Tonnato, Crispy Onion, Salsa Negra

COCTEL DE CAMARON 19

Wild Shrimp, Beylik Tomato, Guajillo Chile
Avocado, Cucumber

KAMPACHI CEVICHE 22

Kampachi, Young Ginger, Passionfruit,
Coconut Water

CAMOTE TACO 10

Japanese Sweet Potato, Cashew Lime Crema,
Chamomile, Salsa Macha

SMOKED SWORDFISH DIP 23

Housemade Crackers, Jalapeño Brown Butter

SANTA BARBARA STONE CRAB CLAWS 34

Salsa Macha Aioli

OYSTERS ON THE HALF SHELL M/P

Bruja Mignonette

BAJA FISH TACO 13

Tempura Black Cod, Chipotle Mayo Shredded
Cabbage, Crema

BEEF CHEEK SUADERO VAMPIRO 14

Pasilla Chile Marinated Beef, White Onion
Salsa Verde Cruda, Oaxacan Cheese,
Shredded Cabbage

CAVIAR 86

1 Ounce Regis Ova Osetra Caviar
House Made Potato Chips

ENSALADAS

TIJUANA LITTLE GEM CAESAR 18

Anchovies, Parmesan, Breadcrumbs

JICAMA SALAD 17

Cilantro Lime Coconut Yogurt, Green Mango
Celery, Pepita Seeds, Prickly Pear Vinaigrette

CELERY SALAD 19

Celery, Parsley, Chives, Manchego, Cured Egg
Yolk, Ancho Chile, Lemon, Olive Oil

TOMATO & ASIAN PEAR 23

Beylik Tomatoes, Asian Pear, Chicatana Ants
Lemon, Olive Oil



PAN ROASTED LOCAL SEA BASS 34

Honeynut Squash and Quelites

DUCK LEG CARNITAS 32

Pipián Rojo

FROM THE SANTA MARIA GRILL

KING OYSTER MUSHROOM 28

Molé Verde

CARNE ASADA TORTA 18

Steak, Avocado, Panela, Guacachile,
Morita Salsa, House Made Bolillo

CHICKEN ASADO 31

Celery Avocado Salsa, Platanos

7 OZ. PRIME ARRACHERA STEAK 32

Chile Toreados & Ayocote Beans

PORK RIBS AL PASTOR 38

Green Papaya Pineapple Slaw, Pineapple Butter

VERMILION SNAPPER A LA VERACRUZ 29

Grilled Local Snapper, Tomato, Castelvetro
Olives, Capers

WHOLE SPINY LOBSTER 75

Chipotle Mezcal Sauce, Chayote, Fresno Chili,
Chapulines

CENTER CUT 12 OZ. PRIME NY STEAK 78

Charred Marinated Spring Onion, Carrot, Jalapeño

SIDES

Potato & Pablano Gratin 12

Sauteed Chayote Squash, Garlic & Epazote 11

Rancho Gordo Refried Pinto Beans with Chicken Fat
& Chicharron 12

COCKTAILS

EL ROBLAR MARGARITA

Agavales Blanco, Fresh Lime, Agave, Cointreau Hibiscus
Chili Salt. 18.

FIRESIDE DAIQUIRI

Dark Rum, Pineapple, Lime, Cinnamon 18.

PALOMA

G4 Blanco Tequila, Pamplemousse Liqueur, Aperol,
Lime, Sparkling Grapefruit Soda. 18.

BEST FRIEND

La Terre de Acre Espadin Mezcal
Campari, Lime, Pineapple, Cinnamon. 18.

DESERT NEGRONI

La Terre de Acre Mezcal Cenizo, Campari,
Noilly Prat Sweet Vermouth. 18.

CHIEF’S PEAK

Sotol, Aperol, Lemon, Honey, Egg White
& Mint Bitters. 18.

WILD CONDOR OLD FASHIONED

Wild Turkey Bourbon, Amoro Picon
Vanilla Cordial & House Bitters. 18.

ESPRESSO MARTINI

Aspen Vodka, Fresh Espresso, Coffee Liqueur,
Averna Amaro. 18.

EVERYDAY PEOPLE (NON-ALCOHOLIC)

Almave Non-Alcoholic Agave Spirit, Lime,
Hibiscus Ginger Beer. 18.

LIME IN THE COCONUT (NON-ALCOHOLIC)

Almave Non-Alcoholic Agave Spirit, Lime,
Sparkling Coconut Soda. 18.

WINE BY THE GLASS

BUBBLES

PENEDES Albet i Noya “Petite Albet” Catalonia, ES 18
CAVA Raventos i Blanc NV, Blanc de Blancs, Catalonia, ES 18
CHAMPAGNE Pehu-Simmonet “Face Nord” Verzanay Champagne, FR 28

WHITE

ALBARINO Pedro Méndez ’23 Rias Baixas, ES 20
CHARDONNAY The Ojai Vineyard “Clima Frio” ’23 Santa Barbara County, CA 22
PALOMINO Barbadillo Sabalo ’24 Andalucia, ES 15
SAUVIGNON BLANC Habit ’22 Santa Barbara County, CA 18

ORANGE

CHARDONNAY Wonderland Ranch ’22 Sonoma, CA 17

PINK

GRENACHE A Tribute to Grace ’21 Santa Barbara County, CA 18

RED

CABERNET SAUVIGNON Lomita ’23 Valle de Guadalupe, MX 18
PINOT NOIR Scar of the Sea “SLO Coast” ’24 San Luis Obispo, CA 22
RED BLEND Vinos Finos de California “Sabroso” ’24 Central Coast, CA 15 *chilled*
TEMPRANILLO & GRACIANO Amevive “Cariño” ’23 Santa Barbara County, CA 22

BEER

VICTORIA Mexican Lager *Toluca, Mexico* 8
IPA Lagunitas *Petaluma, California* 9
A LA PLAYA Mexican-Style Lager *LBC, California* 9
ENEGREN *The Lightest One*, Moorpark, CA 9

ALAGASH WHITE Belgian-Style Wheat *Portland, Maine* 9
PRICKLY PEAR CIDER 2Towns *Corvallis, Oregon* 9
IPA *Non-Acoholic* Athletic Brewing Co *San Diego, CA* 9
MALT *Non-Acoholic* Black Butte *Bend, Oregon* 9

SODAS, TEA, COFFEE

Saratoga Bottled Water 10
Mexican Squirt, Coca Cola & Diet Coca Cola Bottle 6
Q Sodas - Ginger Beer, Ginger Ale, & Hibiscus Ginger beer 6
Magic Hour Iced/Hot Tea: Goddess Green, Bohemian Breakfast, Ruby Moon *herbal*, Mantra Mint *herbal* 6
Specialty Coffee & Espresso by Handlebar Coffee 6

WINE BY THE BOTTLE

BUBBLES

- CAVA Raventos i Blanc NV, Blanc de Blancs, Catalonia, ES 68
- BRUT PENEDES Albet i Noya “Petit Albet” Penedes, Catalonia, ES 85
- CHAMPAGNE Pehu-Simmonet Blanc de Blancs “Face Nord” Champagne, FR 106
- CHAMPAGNE J. L Vergnon Rosémotion Extra Bruit NV Champagne, FR 165
- CHAMPAGNE Benoit Marguet Yuman 2021 Blanc de Blancs NV Champagne, FR 185
- CHAMPAGNE Dom Perignon 2015 Champagne, Épernay, FR 395
- PET-NAT ROSE Scribe, Pinot Noir ‘24, Sonoma, CA 90

WHITE

- ALBARINO Pedro Méndez ’23 Rias Baixas, ES 70
- CHARDONNAY The Ojai Vineyard “Clima Frio” ’23 Santa Barbara County, CA 82
- PALOMINO Barbadillo Sabalo ’24 Andalucia, ES 67
- SAUVIGNON BLANC Habit ’22 Santa Barbara County, CA 68
- CHENIN BLANC Leo Steen Jurassic Vineyard ’22 Santa Barbara County, CA 75
- ALBARINO, GODELLO & TREIXADURA Augalevada “Ollos” Branco ’22 Galicia, ES 69
- MACABEU Anima Mundi “Pells” ’22 Catalonia, ES 90
- SAUVIGNON BLANC & CHARDONNAY Lady of the Sunshine ’24 SLO Coast, CA 74
- CHARDONNAY Vinos Finos de California ’21 Santa Lucia Highlands, CA 125
- CHARDONNAY Scar of the Sea “Bassi Vineyard” ’23 San Luis Obispo Coast, CA 98
- CHARDONNAY Santos Brujos Chardonnay ’22 Valle de Guadalupe, Baja, MX 62
- CHARDONNAY Rhys “Mt Pajaro” ’17 Santa Cruz Mountains, CA 180

PINK

- GRENACHE A Tribute to Grace ‘24 Santa Barbara County, CA 85
- GRENACHE, SYRAH & CINSAULT Dom. De l’Abbaye Grand Beylesse Cotes de Provence, FR 110

ORANGE

- “NARANJA” Domino De La Abejas ‘23 Baja, MX 68
- CHARDONNAY Wonderland Ranch ‘22 Sonoma, CA 85

RED

- RED BLEND Vinos Finos de California “Sabroso” ’24 Central Coast, CA 66 *chilled*
- TEMPRANILLO & GRACIANO Amevive “Cariño” ’23 Santa Barbara County, CA 105
- RED BLEND Cume do Avia Arraiano ’22 Galicia, ES 52 *chilled*
- RED BLEND Finca la Carrodilla “Canto de Luna” ’23 Valle de Guadalupe, MX 60
- LISTAN PRIETO Envínate Benje ’22 Canary Islands, ES 63
- PASEANTE NOIR The Ojai Vineyard “Estate Red” ’22 Ojai Valley, CA 76
- PINOT NOIR Farm Cottage “Lester Family Vineyard” ’23 Santa Cruz Mountains, CA 110
- PINOT NOIR Scar of the Sea “SLO Coast” ’24 San Luis Obispo, CA 105
- NEBBIOLO Dominio de las Abejas ’23 Valle de Guadalupe, Baja MX 65
- SYRAH Holus Bolus “Presqu’ile Vineyard” ’23 Santa Maria Valley, CA 90
- CARINENA & GARNACHA Terroir al Limits “Terra de Cuque” ’21 Priorat, ES 115
- CABERNET SAUVIGNON Lomita ’23 Valle de Guadalupe, MX 85
- GARNACHA | Comando G
- “La Bruja de Rozas” ’23 Sierra de Gredos, ES 85
- “Villanueva Village” ’23 Sierra de Gredos, ES 140
- “La Breña 1st Cru” ’22 Sierra de Gredos, ES 265
- TEMPRANILLO | La Rioja Alta
- “Gran Reserva” Viña Arana ’16 La Rioja, ES 120
- “Gran Reserva 904” ’15 La Rioja, ES 225
- “Gran Reserva 890” ’15 La Rioja, ES 425

Condor Bar

DESSERT MENU



CARROT CAKE

*Mexican Crema Glaseado, Mezcal Caramel,
Fresh Pineapple & Fennel Blossom*

14

CHURROS CON CHOCOLATE

14

PASSIONFRUIT

SOFT SERVE

Candied Macadamia & Coconut

11

AFTER DINNER DRINKS



**NITRO
ESPRESSO
MARTINI**
18

**SIP SLIDING
AWAY**

*Licor 43, Fresh
Espresso, La Tierra
Mezcal*
18

AMARO

*Cynar, Fernet Branca, Matchbook Distilling Strawberry Amaro,
Montenegro & Nonino*

16

FEATURED SPIRITS

*Tequila Tres, Cuatro y Cinco Extra Anejo 110
Tequila Ocho Barrel Select "old fitzgerald" Anejo 40
Distinctive Spirits Jamaican Rum '08 14yrs 65
Blackadder Peat Reak 10yr Islay Single Malt Scotch 90
Ferg & Harris 12yr Speyside Single Malt Scotch 28
Rare Character 6yr Single Maple Barrel Rye 90*

