

CRAFT COCKTAILS

16



OAXACAN ON THE BEACH

*Mezcal, Habanero Tequila
Passion Fruit, Pomegranate
Lime*



THE JEWEL

*Rigby American Vodka
Lof-Fi Sweet Vermouth, Lime, Mint*



LJBTC MAI TAI

*Don Q 151 Rum, Cane Rum
Henry's Special Mix
Meyer's Dark Rum float*



VACATION MINDSET

*Casamigos Blanco Tequila
Green Chartreuse, Lemon
Pineapple, Vanilla, Cinnamon*



DAYGLO SPRITZ

*Tanqueray Gin,
Grapefruit,
Moscato*



GOLDEN HOUR SOUR

*Sagamore Rye | Amaretto
Lemon | Fee Foam*



MEMBERS ONLY

*Stranahan's LJBTC Bourbon
Demerara Sugar
Angostura & Orange Bitters*

SPIRIT FREE | 12

*Elevate your spirit free drink with our
curated selections of liquors*



LEHUA

*Hibiscus, Lime
Cucumber, Ginger Beer*

+4 Effen Cucumber Vodka



OFFSHORE FOG

*Lavendar, Lemongrass, Butterfly Pea Syrup
Lime, Egg White, Ginger Beer*

+4 Seagrams Gin

HAPPY HOUR

MONDAY NIGHT 3PM-CLOSE
TUESDAY THROUGH SUNDAY 3PM-5PM

MAI TAI | 12

MARGARITA | 11

WELL DRINKS | 10

HOUSE RED AND WHITE WINE | 10

DRAFT BEER | 7

WINES

	GL BTL
Roederer Estate, Brut – <i>Anderson Valley, CA</i>	18 72
Caposaldo, Prosecco – <i>IT</i>	14 54
Piper Heidsieck, Brut Cuvee – <i>FR</i>	22 86
Taittinger La Francaise, Brut Champagne – <i>FR</i>	29 114
Pinot Grigio, Jermann, – <i>Friuli-Venezia Giulia, IT</i>	15 58
Pinot Grigio, Kettmeir, Alto Adige – <i>Sudtirolo, IT</i>	16 62
Sancerre, Pierre Riffault – <i>Loire Valley, FR</i>	18 70
Sauvignon Blanc, Better Half – <i>Marlborough, NZ</i>	14 54
Rosé, Sainte Marguerite – <i>Côtes de Provence, FR</i>	19 77
Chardonnay, Trefethen – <i>Napa Valley, CA</i>	16 62
Chablis, Joseph Drouhin, Drouhin-Vaudon – <i>Burgundy, France</i>	21 82
Pinot Noir, Coeur de Terre – <i>Willamette, OR</i>	17 66
Pinot Noir, En Route – <i>Russian River Valley, CA</i>	25 98
Cabernet Sauvignon, Franciscan – <i>CA</i>	15 58
Cabernet Sauvignon, Post & Beam – <i>Napa Valley, CA</i>	23 90
Merlot Blend, SeaQuelle, Dry Creek – <i>Dry Creek Valley, CA</i>	21 82
Red Blend, Pure Paso – <i>Paso Robles, CA</i>	16 62
Bordeaux, Les Cadrans de Lassègue St. Emillion – <i>Bordeaux, FR</i>	22 86

BEERS

DRAFT	9
Stella Artois	
Thorn Brewing Barrio Baja Style	
Boat Shoes Hazy IPA	
Rotating	
CRAFT	9
Alesmith Pale Ale .394	
Green Flash West Coast IPA	
Rotating Non-Alcoholic Beer	
DOMESTIC AND IMPORTED	8
Coors Light	
Corona	
Pacifico	

LIGHT FARE

CHIPS, SALSA GUACAMOLE | 14

Tortilla Chips | Salsa Molcajete | Guacamole

MARINATED OLIVES | 9

Rosemary | Citrus

SHRIMP COCKTAIL | 22

Jumbo Shrimp | Cucumber | Radish | Cocktail Sauce

HUMMUS | 16

Zaatar | Sumac | Wood Fired Flatbread

FISH AGUACHILE | 17

Local White Fish | Aguachile Verde | Persian Cucumber

Red Onion | Avocado | Tortilla Chips

CUP OF SOUP 7 | BOWL OF SOUP 13

TRIED & TRUE

CLUB BURGER | 24

Vegan Impossible patty available upon request

Cheddar Cheese | Burger Sauce | Lettuce | Tomato

Onion | House Pickle | Choice of Fries or House Salad

CRAB LOUIE | 22

Lump Crab | Gem Lettuce | Tomato

Cucumber | Louie Dressing

CAESAR | 18

Petite Romaine | Brioche Croutons | Parmesan Snow

Waygu Bavette +17 | Chicken + 13 | Salmon +15 | Shrimp +16

CHEESE & CHARCUTERIE | 20

Prosciutto | Salami | Humboldt Fog Goat Cheese

Tillamook Cheddar | Marcona Almonds

Mustard | Lavash Crackers

FRIES | 9

SMALL PLATES

AVAILABLE DAILY AFTER 3PM

CHICKEN WINGS | 13

Choice of : Buffalo or Honey Sriracha

Ranch Dressing | Carrots | Celery | Cucumber

LOUNGE SLIDERS | 15

Caramelized Onion | Cheddar

Dijonaise | Brioche Bun

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.

WOODFIRED

AVAILABLE AFTER 11:30AM

Our pizzas are individually prepared and served as soon as they leave the oven—timing may vary

HOUSE FENNEL SAUSAGE PIZZA | 21

Stracciatella | Roasted Garlic Puree
Chard Greens | Hot Honey

SWEET CHILE PIZZA | 21

Pepper Jam | Goat Cheese | Arugula
Spring Squash | Cherry Tomato

🔥 FRA DIAVOLO PIZZA | 21

Calabrese Salami | Pickled Peppers
Scamorza | Confit Garlic | Hot Honey

FUNGHI BIANCA PIZZA | 21

Roasted Mushrooms | Mozzarella Cheese
Fontina | Confit Garlic | Fresh Oregano

MARGHERITA PIZZA | 19

Crushed Organic Tomatoes | Mozzarella Cheese
Fresh Basil Leaves

CHEESE PIZZA | 18

Crushed Organic Tomatoes | Mozzarella Cheese

PEPPERONI PIZZA | 21

Crushed Organic Tomatoes | Mozzarella Cheese
Ezzo Pepperoni

DESSERT

SALTED HAZELNUT CHOCOLATE CAKE 12

Olive Oil Chocolate Cake | Salted Dulce De Leche Filling
Hazelnut Mousse | Chocolate Crisp Pearls | Hazelnut Crunchies

CARAMEL APPLE BOMBE 12

Butterscotch Apple Compote | Caramel Creme Mousse
Graham Cracker Crispies

SPICED MASALA DREAM 12

Whipped Cheesecake | Honey Spiced Cake
Caramelized Almonds

BROWNIE A LA MODE 12

Warm Chocolate Brownie served A La Mode
Your Choice of Gelato

SEASONAL ICE CREAM & SORBET 12

Assorted Topping +2

VODKA

- 13 | Absolut
- 13 | Absolut Citron
- 13 | Absolut Vanilla
- 16 | Belvedere
- 14 | Blue Ice Espresso
- 16 | Chopin
- 15 | Grey Goose
- 15 | Ketel One
- 13 | Rigby American
- 13 | Seagrams Extra Smooth
- 13 | Seagrams Sweet Tea
- 14 | Stolichnaya
- 15 | Tito's

GIN

- 14 | Beefeater
- 14 | Bombay Dry
- 15 | Bombay Sapphire
- 15 | Hendricks
- 13 | Seagrams
- 14 | Sipsmith Lemon
- 14 | St George
- 16 | Tanqueray
- 14 | Tanqueray Ten
- 15 | The Botanist

RUM

- 13 | Appleton
- 14 | Bacardi Silver
- 14 | Captain Morgan
- 14 | Diplomatico Reserva Gold
- 13 | Don Q 151
- 15 | Jung & Wulff Barbados
- 15 | Jung & Wulff Guyana
- 15 | Jung & Wulff Trinidad
- 13 | Malibu
- 14 | Mt. Gay
- 14 | Myers Dark Rum
- 14 | Novo Fogo - Silver Cachaca
- 14 | Novo Fogo - Tanager Cachaca
- 14 | Plantation Barbados 5 yr
- 14 | Rhum J.M.
- 13 | Ron Cortez Blanco

MEZCAL

- 16 | Bozal Ensamble Mezcal
- 13 | Del Maguey Vida Mezcal
- 14 | La Luna Mezcal
- 14 | Montelobos Mezcal
- 14 | Peloton, de la Muerte Mezcal

TEQUILA

- 13 | 1800 Coconut
- 18 | Babemos Joven
- 18 | Casamigos Anejo
- 15 | Casamigos Blanco
- 16 | Casamigos Reposado
- 18 | Cazadores Anejo
- 15 | Cazadores Blanco
- 16 | Cazadores Reposado
- 52 | Clase Azul Reposado
- 16 | Don Fulano Blanco
- 18 | Don Fuano Reposado
- 52 | Don Julio 1942
- 24 | Don Julio 70
- 13 | El Jimador Blanco
- 42 | Enemigo Anejo
- 18 | Enemigo Cristalino
- 44 | Komos Anejo Cristalino
- 38 | Komos Anejo Reserva
- 36 | Komos Reposado Rosa
- 42 | Maestro Dobel
50 Cristalino Extra Añejo
- 16 | Maestro Dobel Anejo
- 16 | Mijenta Blanco
- 27 | Mijenta Cristalino
- 40 | Mijenta Anejo
- 18 | Patron Anejo
- 16 | Patron Silver
- 50 | Reserva de la Familia Anejo
- 16 | Teremana Anejo
- 14 | Teremana Blanco
- 15 | Teremana Reposado

WHISKEY

- 14 | Crown Royal
- 14 | Howler Head Banana
- 15 | Jack Daniels
- 14 | Jameson Irish
- 22 | Nikka Coffey
- 18 | Redbreast 12yr
- 15 | Sazerac Rye
- 13 | Seagrams 7
- 14 | Stranahan Blue Peak
- 14 | Templeton Rye 4yr
- 14 | Wild Turkey 101
- 18 | Woodford Reserve

BOURBON

- 18 | Basil Hayden
- 14 | Buffalo Trace
- 14 | Bulliet
- 15 | Bulliet Rye
- 14 | Four Roses
- 14 | Makers Mark
- 13 | Old Forester
- 14 | Old Forester Rye
- 13 | Redwood Pipe Dream
- 15 | Russels Reserve
- 14 | Southern Comfort

SCOTCH

- 14 | Chivas Regal
- 14 | Dalmore 12 yr
- 22 | Dewars White
- 13 | Famous Grouse Blended
- 16 | Glenlivet 12 yr
- 16 | Glenmorangie 10yr
- 16 | Johnnie Walker Black
- 72 | Johnnie Walker Blue
- 13 | Johnnie Walker Red
- 28 | Macallan 12 yr
- 80 | Macallan 18yr
- 13 | Monkey Shoulder
- 28 | Oban 14yr

COGNAC

- 14 | Courvosier VS
- 16 | Hennessy VS
- 17 | Remy Martin 1738
- 24 | Remy Martin VSOP
- 18 | H by Hine VSOP

CORDIALS

- 14 | Italicus
- 14 | Aperol
- 14 | Bailey's
- 14 | Campari
- 14 | Chateau Aloe
- 14 | Fernet Branca
- 14 | Frangelico
- 14 | Kahlua
- 14 | Limoncello
- 13 | Mr. Black Coffee



THE HISTORY OF THE WALNUT LOUNGE

Established in 1927 alongside the opening of La Jolla Beach & Yacht Club, the Walnut Lounge was first known as the "Mayan Lounge." Designed by English Architect and author Robert Stacey-Judd, the design pulled inspiration from Mayan and Aztec architecture and was heavily influenced by the Art Deco movement.

The Mayan Lounge featured thick wood-beam ceilings, tiled floors, and imposing arches.

In the 1960's the lounge was modernized and the walnut wood panels that gave it its current name were added.

Today, the Walnut Lounge has once again gone through a transition, but carries on the nearly century-old tradition of being an enclave for members and guests to unwind amongst idyllic ocean views.