



STARTERS

TUNA TARTARE citrus-marinated tuna with mango, cucumber & jalapeño, served with crisp tostones.....	\$24
CRISPY OYSTERS set over rémoulade, finished with shallot cucumber relish.....	\$24
SMOKED SALMON TOSTADA with pickled jalapeño, red onion, capers & corn.....	\$18
CALAMARI crispy and golden, with rémoulade & honey chili sauce.....	\$20
GUACAMOLE with jalapeño, cucumber, red onion & cilantro, served with tortilla chips.....	\$18
SPINACH & ARTICHOKE DIP warm spinach and artichoke dip with house-made chips.....	\$22
SOUP + SALAD today's featured soup with choice of Starter, Caesar or kale salad.....	\$15

SHRIMP COCKTAIL

JUMBO SHRIMP COCKTAIL
with rémoulade
& cocktail sauce
\$24

SUSHI Add a Side Salad to Any Roll \$5

TRADITIONAL CALIFORNIA ROLL crab, avocado & cucumber	\$16	COCONUT SHRIMP ROLL shrimp, avocado, and toasted coconut in white soy paper	\$22	SPICY TUNA ROLL #1 ahi tuna with cucumber & avocado	\$21
SUNSET SALMON ROLL salmon with mango, avocado & jalapeño	\$20	ISLAND EEL ROLL freshwater eel with mango, avocado & jalapeño	\$20	LA NELA ROLL salmon, mango, dragon fruit, asparagus & jalapeño in white soy paper	\$24
COSTA BRIZA PLATE california roll layered with salmon & tuna, paired with seasonal salad	\$26	POKE BOWL sushi rice, avocado, mango, pickled onion edamame & watermelon radish choice of salmon or tuna	\$20	TUNA MANGO ROLL tuna with mango, avocado & cucumber wrapped in white soy paper	\$22
				THAI TUNA ROLL tuna, avocado, macadamia & jalapeño, in white soy paper	\$24

SALADS

THE STARTER mixed field greens, sweet corn, carrots, chopped bacon, tossed in creamy dressing.....	\$10
PAN SEARED TUNA SALAD ahi tuna with avocado, tomato, radish, edamame and carrots in miso vinaigrette.....	\$29
LOUIE DEL MAR jumbo shrimp over romaine with avocado, heirloom tomatoes, bacon & Thousand Island.....	\$27
HIRAMASA CRUDO SALAD yellowtail crudo served with kale salad in miso vinaigrette.....	\$35
PRIME NOODLE SALAD prime filet with pancit noodles, mango, tomato, herbs, peanuts & coconut tossed in sweet-heat dressing....	\$25
CAESAR SALAD whole romaine leaves, Parmesan, and creamy Caesar dressing.....	\$14
Grilled chicken.....	\$8
Calamari.....	\$8
Crispy oysters.....	\$10
GRILLED CHICKEN SALAD honey-lime vinaigrette, field greens, peanut sauce.....	\$22

ENTREES

BRIZA BURGER freshly ground chuck and ribeye with melted jack, tomato, lettuce and grilled onion (limited availability).....	\$20
AHI TUNA BURGER seared #1 tuna with lettuce, tomato, pickled red onion & sriracha aioli on a house-made bun (limited availability).....	\$26
PESCADO SANDWICH crispy grouper with creamy kale-jalapeño slaw & pickles.....	\$28
POLLO A LA BRASA Peruvian-style roasted chicken, topped with aji verde & served with creamy street corn (limited availability).....	\$32
SHRIMP A LA DIABLA jumbo shrimp simmered in chile de árbol sauce, served with fragrant arroz verde.....	\$37
REDFISH FLORENTINE over spinach, asparagus & tomato in Parmesan cream sauce with broccoli.....	\$38
CAJUN RUBY TROUT pan-seared Snake River trout, served with a creamy coleslaw.....	\$38
PAN ROASTED SALMON Scottish salmon with citrus-garlic sauce & broccoli.....	\$38
ROSEMARY RIBEYE woodfired ribeye seasoned with rosemary, served with vine-ripe tomato salad.....	\$50
NEW YORK STRIP STEAK USDA Prime, woodfired and finished with chimichurri, served with yuca frita.....	\$58

SIDES

FRENCH FRIES	\$8	COLESLAW	\$9	BROCCOLI	\$8
VINE TOMATO SALAD	\$9	YUCA FRITA	\$8	CREAMY STREET CORN	\$10

* We prepare our food from scratch daily, using fresh ingredients and care in every dish. Please note that some items may have limited availability.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those with certain medical conditions. If you have food allergies, kindly inform us, as not all ingredients are listed. Thank you for dining with us — ¡Buen provecho!

* A 20% gratuity is automatically added to all checks. If you feel our service was exceptional — which we always strive for — additional gratuity is sincerely appreciated.