

# Mosaic Bar & Grille

## Hours of Operation

### Mon-Sat:

Lunch 10:30am-5pm

### Sun:

Breakfast 9:30am-11am

Lunch 11am-5pm

☪ At Montage Laguna Beach, the culinary arts are a prized masterpiece. In that spirit, we offer a tastefully designed selection of organic spa cuisine. Chef Miguel Ruiz has created a menu that offers a variety of exciting tastes and textures using the freshest and finest ingredients. The **Spa Menu** contains Vegetarian, Vegan and Gluten-Free options. Please ask your server for more details.

### **Evolution Hot Teas ~ 8.50**

Sweet Ginger Peach  
Tropical Green  
English Breakfast  
Bombay Chai  
Early Grey Lavender  
White Pear

### **Caffeine-Free**

Southern Mint  
Citrus Spice  
Honey Bush Caramel  
Golden Flower Herbal

### **Coffees ~ 6**

Espresso  
Double Espresso (8)  
Latte  
Cappuccino  
Mocha  
Coffee  
Hot Chocolate

### **Organic Ice Teas**

Plumberry  
Mystic Green

## **Appetizers by Land...**

### **Seasonal Fruits and Berries ~ 20**

Strawberry Yogurt or Cottage Cheese and Fresh Baked Banana Bread

### **Mosaic Nachos**

**Half ~ 12    Full ~ 21**

Mozzarella and Jack Cheeses, Pinto Beans, Tomatoes, Olives and Scallions  
Guacamole, Sour Cream and Fire-Roasted Tomato Salsa  
House-made Tortilla Chips

**Add Chicken ~ 5    Add Shrimp or Steak ~ 6**

### **Tempura-Battered Chicken Strips ~ 21**

Spiced Honey-Mustard  
Thyme French Fries

## **Appetizers by Sea...**

### **Jumbo Gulf Shrimp Cocktail ~ 23**

Layers of Avocado-Cucumber and Cocktail Sauces  
Lemon Juice and Horseradish

### **Signature Shrimp Ceviche ~ 23**

Diced Avocado, Vine-Ripened Tomatoes, Red Onion, Jalapenos, Cilantro, Lime Juice and Cocktail Sauce

### **Herb-Crusted and Seared Ahi Tuna over Baby Greens ~ 23**

Asian Salad with a Hoisin Vinaigrette  
Pickled Ginger, Wasabi and Soy Sauce

### **Crispy Dungeness Crab Cakes ~ 21**

Mango Salsa and Chipotle Rémoulade

### **Calamari ~ 21**

Spicy Marinara and Chipotle Rémoulade

## **Soups and Appetizer Salads...**

### **Chicken Tortilla Soup**

**Cup ~ 9    Bowl ~ 16**

Shredded Chicken, Plum Tomato Broth, Cotija Cheese, Corn, Avocado, Cilantro and Crispy Tortilla Strips

### **Organic Mixed Baby Greens**

**Half ~ 10    Full ~ 19**

Granny Smith Apples, Dried Cranberries, Candied Walnuts, Vine-Ripened Tomatoes and Blue Cheese  
Balsamic Basil Vinaigrette

**Add Chicken ~ 5    Add Shrimp or Steak ~ 6**

### **Hearts of Romaine Salad**

**Half ~ 10    Full ~ 19**

Parmigiano-Reggiano Cheese, Garlic Croutons and Cherry Tomatoes  
Creamy Garlic Dressing

**Add Chicken ~ 5    Add Shrimp or Steak ~ 6**

## **Entrée Salads...**

### **Mosaic Cobb Salad ~ 32**

Seasoned and Marinated Skirt Steak, Haas Avocado, Apple Wood-Smoked Bacon  
Maytag Blue Cheese, Hard Boiled Egg, Cherry Tomatoes and Garlic Croutons  
Spanish Sherry Vinaigrette

### **Blackened Shrimp Salad ~ 28**

Haas Avocado, Black Beans, Roasted White Corn and Red Peppers  
Jicama, Cotija Cheese, Pico de Gallo and House-made Tortilla Strips  
Cilantro Vinaigrette

### **Niçoise Salmon Salad ~ 32**

Feta Cheese, Kalamata Olives, Hard-Boiled Egg, Cucumber  
Vine-Ripened Tomatoes, Red Onions and Mixed Baby Greens  
White Balsamic

## **Entrées by Sea...**

### **Mahi Tacos ~ 28**

Cabbage, Pico de Gallo, Cotija Cheese, Lime Cream Sauce and Avocado Salsa  
House-made Tortilla Chips, Guacamole and Pinto Beans

### **Blackened Ahi or Shrimp Tacos ~ 28**

Avocado Salsa and Jalapeno Aioli  
House-made Tortilla Chips, Guacamole and Pinto Beans

### **Blackened Mahi Mahi Sandwich on a Kaiser Roll ~ 29**

Haas Avocado, Red Onion, Vine-Ripened Tomato, Watercress and Dill Caper Aioli  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Grilled Lobster Sandwich on Grilled Sourdough ~ 35**

Applewood-Smoked Bacon, Haas Avocado, Watercress, Yellow Tomatoes, Roasted Red Bell Peppers and Dill Caper Aioli  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Fish and Chips ~ 29**

Black Cod in a Beer-Battered Tempura, Tartar Sauce and Malt Vinegar  
Coleslaw and Thyme Fries

### **Tuna Salad Wrap ~ 22**

Haas Avocado, Vine-Ripened Tomatoes, Red Onions and Alfalfa Sprouts  
Thyme Fries, Sweet Potato Fries or Baby Greens

## **Entrées by Land...**

### **Mosaic Burger ~ 24**

Caramelized Onions, Vine-Ripened Tomatoes and Butter Lettuce  
Maytag Blue, NY Cheddar, American or Swiss Cheeses  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Grilled Natural Chicken “Burger” on a Multi-Grain Whole-Wheat Bun ~ 24**

Buffalo Mozzarella, Vine-Ripened Tomatoes, Arugula, Basil and Sundried Tomato Aioli  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Mexican Torta on a Telera Roll ~ 24**

Seasoned and Marinated Carne Asada, Guacamole, Sour Cream, Pinto Beans and Queso Fresco  
House-made Tortilla Chips and Avocado Salsa

### **Teriyaki Chicken Sandwich on a Sesame Seed Bun ~ 24**

Grilled Pineapple, Asian Slaw and a Hoisin Mayo  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Avocado Pita ~ 22**

Vine-Ripened Tomatoes, Jicama, Beets, Carrots, Daikon Sprouts and a Lemon-Herb Dressing in a Whole Wheat Pita  
Thyme Fries, Sweet Potato Fries or Baby Greens

### **Laguna Club ~ 22**

Sliced Smoked Turkey Breast, Apple Wood-Smoked Bacon, Haas Avocado, Vine Ripened Tomatoes, Butter Lettuce and Mayo  
Thyme Fries, Sweet Potato Fries or Baby Greens