



SMALL PLATES

WARM ROASTED BEETS

LAURA CHANNEL GOAT CHEESE,
LEMON VINAIGRETTE, CHIVES

11

SALT SPRING ISLAND MUSSELS

PAMPLONA CHORIZO, WHITE WINE,
GARLIC, FENNEL, TOMATO,
TOAST POINTS

19

HUDSON VALLEY DUCK DRUMS

SWEET AND SPICY, TOASTED
PEANUTS, SHAVED SCALLIONS,
BUTTERMILK DRESSING

15

AVOCADO & JUMBO LUMP CRAB TOAST

LEMON AIOLI, SHAVED PURPLE
RADISH, HARVEST GARDEN
HERB SALAD, WHOLE GRAIN

15

SHAVED ASPARAGUS FLATBREAD

MOZZARELLA, HOUSE MADE
RICOTTA, CALIFORNIA ASPARAGUS,
CARAMELIZED ONIONS,
CALABRAIN CHILI, AGRUMATO

12

FISHERMAN'S CEVICHE

OUR LOCAL FISHERMAN'S CATCH,
AGUACHILE, PICKLED RED ONION,
AVOCADO MOUSSE, HEIRLOOM
TOMATO, CUCUMBER, TAJIN
SPICED CORN TORTILLA CHIPS

20

CHEESE & CHARCUTERIE

ROTATING SELECTION OF
GOURMET CHEESE AND CURED
MEATS SERVED WITH HOUSE
PICKED VEGETABLES,
SPREADS & ARTISANAL BREADS

21

STEAK TARTARE

SNAKE RIVER FARMS, CAPERS,
PICKLED MUSTARD SEEDS, PURPLE
POTATO CHIPS

21

OYSTERS ON THE HALF SHELL

ROTATING SELECTION OF PACIFIC
OYSTERS, RED PEPPER
MIGNONETTE, TABASCO, LEMON

16

WILD SALMON CARPACCIO

AVOCADO, WHITE PONZU, GRILLED
PINEAPPLE SALSA, RED SHISO

21

GRILLED STONE FRUIT & PROSCIUTTO

HOUSE MADE RICOTTA,
PROSCIUTTO DI PARMA, TOAST
POINTS, HARVEST GARDEN MIXED
GREENS

12

SOUPS & SALADS

FRENCH ONION SOUP

TOASTED BAGUETTE,
GRUYERE, PARSLEY

12

ORGANIC BABY KALE SALAD

CRISPY QUINOA, DRIED
CHERRIES, SPICED MARCONA
ALMONDS, CYPRESS GROVE
PURPLE HAZE GOAT CHEESE,
LEMON VINAIGRETTE

11

CAESAR SALAD

LITTLE GEMS, MARINATED
ANCHOVY, BLACK PEPPER,
CROUTON, PARMIGIANO REGGIANO

11

WATERMELON & BEET SALAD

TOASTED PISTACHIO, RADISH,
FRISÉE, FETA CHEESE,
RASPBERRY VINAIGRETTE

12

WEDGE SALAD

BABY ICEBERG, HEIRLOOM TOMATO,
NUCKSE BACON, BUTTERMILK
RANCH, MOODY BLUE CHEESE,
SCALLION, AGED BALSAMIC

12

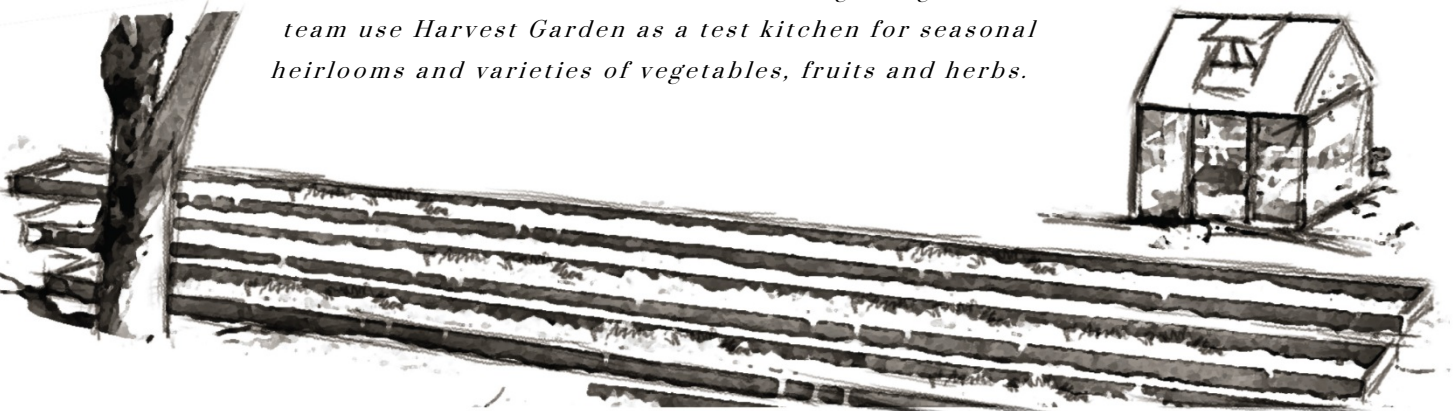
ADD PROTEIN TO ANY SALAD

CHICKEN 7
SHRIMP 9
SALMON 10



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www.RanchLB.com

In the spirit of the original homestead and settlers of our special locale, The Ranch at Laguna Beach aims to cultivate the land to the best of our ability. That's why just under a half acre of The Ranch LB is reserved for our own organic garden. Chef and team use Harvest Garden as a test kitchen for seasonal heirlooms and varieties of vegetables, fruits and herbs.





LARGE PLATES

CHILI RUBBED ORA KING SALMON

GARLIC CONFIT WHIPPED POTATOES, TOMATO AND SAFFRON BRAISED FENNEL, PRESERVED LEMON GREMOLATA

28

BBQ BABY BACK RIBS

FULL RACK OF PORK RIBS, GUAVA BBQ SAUCE, SHAVED BRUSSEL SPROUTS AND APPLE SLAW, FRENCH FRIES

28

FETTUCINE BOLOGNESE

HOUSE MADE FETTUCINE, GRASS FED BEEF BOLOGNESE, SHAVED ASIAGO, TORN BASIL, WHIPPED MASCARPONE

20

BAY OF MAINE SCALLOPS

SAFFRON COUSCOUS, SAFFRON, KAFFIR LIME, CALIFORNIA ASPARAGUS, LEMON GRASS BUTTER SAUCE, CHILI ROASTED PEANUTS

34

HARVEST BURGER

8 OZ. DRY AGE BEEF, CHEDDAR, ICEBERG LETTUCE, TOMATO, THOUSAND ISLAND, ONIONS, BREAD AND BUTTER PICKLES, BUTTER BRIOCHE, FRIES

16

MARY'S CHICKEN

ORGANIC MUSTARD GREENS, BAGUETTE CROUTON, PICKLED SHALLOTS, BABY HEIRLOOM TOMATOES, LEMON VINAIGRETTE

26

BRAISED SHORT RIB

SMASHED FINGERLING POTATOES, WILD ORGANIC MUSHROOMS, CARAMELIZED LEEK, DEMI GLACE

29

WHOLE BRANZINO

CYPRUS BRANZINO, SPICED LENTILS, PAMPLONA CHORIZO, BLISTERED TOMATOES, SALSA VERDE

29

PRIME NY STEAK

10 OZ. DOUBLE R RANCH, GARLIC CONFIT WHIPPED POTATOES, WILD ORGANIC MUSHROOMS, CARAMELIZED LEEK

36

GNOCCHI

HOUSE MADE VEGAN GNOCCHI, SUMMER SQUASH, ZUCCHINI, EGGPLANT, BABY HEIRLOOM TOMATO, GARLIC, WHITE WINE, CALIFORNIA OLIVE OIL

19

AMERICAN WAGYU RIBEYE

12OZ. SNAKE RIVER FARMS, SMASHED FINGERLING POTATOES, BLISTERED TOMATO ON THE VINE, ROASTED ASPARAGUS, BONE MARROW BUTTER, DEMI GLACE

58

PACIFIC SWORDFISH

GRILLED CORN SUCCOTASH, HEIRLOOM TOMATO, BELL PEPPER, HAIRCOT VERT, WHITE WINE, SAUCE VIERGE

32

SIDES

GREEN CHILI MAC & CHEESE

OAXACA CHEESE, LIME, CHICHARRÓN CRUMBS

9

CRISPY BRUSSEL SPROUTS

TOASTED PECANS, GREEN APPLE, RADICCHIO, SWEET CHILI SAUCE

9

PETITE SALAD

HEIRLOOM TOMATO, CUCUMBER, PICKLED RED ONION, GARLIC CROSTINI, LEMON VINAIGRETTE

6

SMASHED FINGERLING POTATOES

FRESNO CHIMICHURRI, SMOKY SALT

8

ROASTED ASPARAGUS

CRISPY PROSCIUTTO, PARMESAN, AGRUMATO

8

ROASTED CARROTS

GOLDEN RAISINS, LEMON-YOGURT

8

FRENCH FRIES

KETCHUP AND HOUSE AIOLI

8

DISCLAIMER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity will be added to parties of eight or more



We take pride in using local and sustainable sources that share our passion, values, and concern for high quality responsible foods. Harvest partners with local fishermen to serve the freshest seafood.