



## TO START

### AVOCADO TOAST

Multigrain | avocado | tomato | egg | basil | balsamic salt 14

### BLACKENED SEARED TUNA

Lettuce cup | sesame | spicy aioli | caramelized soy | pickled ginger 18

### FARMERS MARKET CAPRESE

Burrata | cherry tomato | basil | balsamic reduction | baguette chip 16

### SHRIMP CEVICHE

House tortilla chips | cilantro | lime | togarashi salt 16

### MARKET SOUP

Chef's daily selection 9

## SALADS

Add grilled chicken 6 or salmon 7 to any salad

### MANCHEGO SALAD

Wild arugula | apple | walnut | walnut vinaigrette 17

### CAESAR SALAD

Romaine | garlic croutons | parmesan cheese | Caesar dressing 17

### SWEET BUTTERCUP SALAD

Butter lettuce | arugula | pickled red onion | nectarine | heirloom cherry tomato | blue cheese | lemon vinaigrette 18

## MAIN

Add avocado | bacon | egg to any sandwich 2

### TUNA MELT

Cheddar | tomato | rye

Served with choice of fries or salad 18

### THE BURGER

Angus patty | cheddar | lettuce | onion | tomato | pickle | garlic aioli | brioche bun

Served with choice of fries or salad 18

### CALIFORNIA CHICKEN CLUB

Ciabatta | cheddar | bacon | avocado | sundried tomato aioli 19

### SALMON

Summer squash | bell pepper | lemon | honey lemon glaze 22

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
In support of The Bowers efforts to conserve water during this period of drought, we will gladly serve tap water when requested.*

SPECIAL EVENTS 714 567 3630 or [bowerevents@patinagroup.com](mailto:bowerevents@patinagroup.com)

2002 North Main Street, Santa Ana, CA 92706 | 714 550 0906

## KIDS

### CHICKEN TENDERS

French fries 12

### GRILLED CHEESE SANDWICH

French fries 12

## FEATURED COCKTAILS

### ROSÉ LEMONADE 14

Cala Rosé, lemonade, soda water

### ROSITA 14

Tequila, Cala Rosé, lime, triple sec, simple syrup

### WHITE PEACH ROJITO 14

White rum, Cala Rosé, white peach, mint, lime, simple syrup

### PINK 75 14

Vodka, Cala Rosé, lemon, simple syrup, cuvée

### TANGATA PUNCH 14

Gin, Cala Rosé, Campari, lemon, pineapple, strawberry, simple syrup

## SWEETS

### CRÈME BRÛLÉE

Rosemary shortbread cookie 10

### APPLE TART

Sweet Powder 10

**TANGATA**  
RESTAURANT

## WINE

	GL	BTL
SPARKLING		
Patina Cuvée, Brut, France	12.	45.
La Marca, Prosecco, Italy (187ml Split)		14.
Lanson Black Label, Brut, France		60.

WHITE		
Pinot Grigio, Venica, Collio, Italy	12.	45.
Sauvignon Blanc, Margerum, Santa Barbara	13.	45.
Riesling, Alsace, France	12.	45.
Chardonnay, Vega Sindoa, Spain	12.	40.
Chardonnay, Au Bon Climat, Patina Label, S.Barbara	14.	55.

ROSÉ		
Rose, Domain de Cala, Province, France	10.	40.

RED		
Cabernet Sauvignon, Vega Sindoa, Spain	12.	45.
Merlot, Au Bon Climat, Patina Label, S.Barbara	12.	45.
Pinot Noir, Au Bon Climat, Patina Label, S.Barbara	12.	45.
Pinot Noir, Kenwood, Sonoma		50.
Malbec, Opaque, Paso Robles		55.
Syrah-Grenache, Domain de Cala, Rouge, France		65.

## BEER

Modelo Especial, Mexico	8.
Heineken, Holland	8.
Longfin Lager, San Diego	8.
Relax Hazy IPA, Placentia	10.

## WATER

Acqua Panna Natural Spring	7
S. Pellegrino Sparkling Natural Mineral	7

## SOFT DRINKS

Iced Tea	5.5
Lemonade	4
Coke	4
Diet Coke	4
Sprite	4

## HOT ORGANIC TEAS 6 each

Earl Grey   Yunnan black, floral, citrus
English Breakfast   robust, smooth, malty
Genmaicha   nutty, toasty, buttery
Jasmine   sweet, floral, aromatic
Peppermint   cooling, minty, refreshing

## COFFEE BY LAVAZZA

Espresso	5.5
Macchiato	5.5
Latte	5.5
Cappuccino	5.5
Italian Roast Coffee	4.