

## DESSERT



Home of the famous  
Hog Heaven Pie

- Lumberyard Hog Heaven Pie 9  
*Cookie crumb crust, chocolate ganache,  
peanut butter mousse & whipped cream*
- Molten Chocolate Lava Cake 8
- Fresh Fruit Cobbler a la mode 8
- Crème Brulee 8
- Sorbet Sampler 8

## STUFF TO GO

Bottle of Lumberyard Syrah or Chardonnay 34

Rotisserie chicken to go 15

Rotisserie chicken with all the trimmings to go:  
*mashed potatoes, green beans, skillet corn bread w/honey butter*  
for two—one chicken 24  
for four—two chickens 42

Rack Pack—Rack of Baby Backs 22

Rack Pack for Two inc. sweet fries, corn bread, green beans 36

## Happy Hour!!!

Monday thru Friday 3:30 to 6:30

\$6 Appetizers, Specialty Cocktails and Wine, \$4 Draft Beer  
(In The Bar Only)

## Banquets/Catering

Ask about reserving restaurant space for your next big (or small) event—we also pack platters of goodies to go!

## Sunday Brunch

11:00 to 3:00—with build your own bloody mary bar.

## Live Music

Thursday—Acoustic Guitar & Vocals 8:00-11:00

Friday/Sat—Jazz Trios 8:00-11:00

## A GOOD STORY

In 1912, at the bend of Forest Avenue, twenty-three-year-old Joe Jahraus opened the Laguna Lumber Company, and in 1916, he and his father (cigar maker, first postmaster and real estate agent of Laguna Beach) built the beautiful French Normandy building that is here today.

Prior to the lumberyard opening, building supplies needed to be dragged in by mule or floated in on the tides, and therefore, Laguna Beach had less than three hundred permanent residences. After the lumberyard opened, the area began to grow at unprecedented rates, transforming it from a tent town into a thriving city.

Laguna Lumber operated for seventy-three years, sixty-two of them in this location, and its architecture, influenced by Joe's tour abroad in World War I, is one of the most significant influences on the town's aesthetic. Half timbers, mud walls and shingled roofs grace many of the downtown storefronts and homes throughout the city because of this landmark.

For parties of seven or more, 18% gratuity will be added.  
Executive Chef: Armando Ortega

## BY THE GLASS

WHITE	Glass= 250ml Carafe
Zardetto, Prosecco, Sparkling Wine, Italy	8
Mumm, Napa Brut	10
Picket Fence, Russian River Valley	10
LUMBERYARD CHARDONNAY, by Babcock Vineyards, Santa Barbara Co.	12
La Crema, Chardonnay, Sonoma Coast	13
Chalone Estate Chardonnay, Monterey County	14
Patz & Hall Chardonnay, Sonoma Coast	15
Rombauer Chardonnay, Carneros	19
Feudo Arancio Pinot Grigio, Italy	9
King Estate, Pinot Gris (Grigio), Oregon	10
Ferrari-Carano, Fume Blanc, Sonoma County	10
Long Boat, Sauvignon Blanc, New Zealand	9
Chateau Ste. Michelle, Riesling, WA.	8
Crios, Torrontes, by Susana Balbo, Argentina—floral nose, crisp & dry	8
Lucy, Rose of Pinot Noir, Pisoni Vineyards, Santa Lucia Highlands	10

## RED

LUMBERYARD SYRAH by Babcock Vineyards	12
Slingshot, Cabernet Sauvignon, Napa Valley	11
Ferrari Carano, Cabernet Sauvignon, Alexander Valley	15
"The Sum" by 75 Wine Co., Tuck Beckstoffer, Cab-Syrah Blend	14
Justin Vineyards, Cabernet Sauvignon, Paso Robles	16
Rombauer Cabernet Sauvignon, Napa Valley	20
Columbia Crest, Grand Estates, Merlot, Washington	9
Murphy-Goode, Alexander Valley	10
Erath, Pinot Noir, Oregon	13.5
Picket Fence, Pinot Noir, Russian River	15
Hitching Post 'Cork Dancer' Pinot Noir, Santa Barbara Co.	16
Migration Pinot Noir by Duckhorn, Anderson Valley	16
Ravenswood, Sonoma Zinfandel	9
Trapiche, Broquel, Malbec, Rioja, Argentina—89Pts. By Parker	12



384 FOREST AVENUE  
LAGUNA BEACH

LBLUMBERYARD.COM  
949.715.3900

## DINNER

## GOOD EATS



## DINNER

### STARTERS

- Skillet Corn Bread w/ honey butter 6
- Lumberyard Planks 9**  
Crispy zucchini served with lemon aioli
- Spinach & Artichoke Dip 11
- Beer Battered Onion Rings 8
- Grilled Artichoke w/ lemon aioli 9
- Avocado-Shrimp Ceviche 12
- Fried Calamari w/ lemon aioli 9  
or Kung Pao Style w/ peanuts, cilantro & carrots, spicy kung pao sauce 12
- Lobster & Shrimp Spring Rolls 10
- Ahi Tartare with Crispy Won Tons 12
- Trio of Hummus Dips 10  
Roasted Garlic, Roasted Red Pepper  
Cilantro-Poblano

### SALADS & SOUP

- House Salad 9, Small 5  
A trio of lettuces with carrots, tomatoes, & chopped egg
- Classic Caesar 9, Small 5
- Wedge w/ bacon, tomatoes, onions, blue cheese 11
- Dungeness Crabcake Salad 15  
w/ fresh asparagus, baby greens, pears, bleu cheese
- Roasted Beet Salad 12  
With Laura Chenel goat cheese, greens
- Fresh Pear & Arugula Salad 12  
with bleu cheese, walnuts, fennel, cranberries & vinaigrette
- Dungeness Crab & Bay Shrimp Louie 18  
w/ chopped egg, tomato, cucumber, 1000 Isle
- New England Clam Chowder 10/Bowl, 6/Cup
- Crock of French Onion Soup 9/Bowl, 6/Cup

### SIDES

- French Fries 4
- Sweet Potato Fries 5
- Mashed Potatoes 4
- Baked Potato 6
- Rice Pilaf 4
- Mac & Cheese w/ bacon & bleu 6
- Buttered Green Beans with almonds 6
- Sautéed Spinach or Roasted Broccolini 6
- Sautéed Asparagus 7
- Salad Add-ons:  
Chicken or Calamari +7 Ahi or Grilled Shrimp +9
- Fresh Squeezed Ice Cold*  
Lemonade 4

### STEAKS

- 8oz Grilled Skirt Steak 22  
With zucchini fries, fresh asparagus, demiglaze
- 12 oz Angus New York Steak 29  
Served with mac n' cheese, fresh spinach, peppercorn sauce
- 16 oz Espresso Rubbed Rib Eye Steak 30  
With onion rings and arugula salad
- USDA 10 oz Prime Filet Mignon 32  
served with triple cheese potato gratin, fresh asparagus, port wine demiglaze

### FISH

- Cedar Planked Mahogany King Salmon 22  
with soy-mustard glaze, applewood smoked bacon and Yukon gold potatoes
- Parmesan Crusted Petrale Sole 23  
With lemon caper brown butter, rice pilaf, broccolini
- Pan Seared Pacific Sea Bass 26  
Served over whipped truffled potatoes with edamame & corn ragout,  
wild mushrooms, tomatoes, beurre blanc
- Fish of the Day  
Ask your server for today's special
- Fresh Fish & Chips 16  
Made with the best Alaskan White Fish Filets

### CLASSICS

- Rotisserie Chicken 17**  
Half a natural free range chicken with crushed herb jus,  
Roasted on our rotisserie and served with mashed potatoes, broccolini
- Lumberyard Meatloaf 16  
Wrapped in bacon, served with whipped potatoes and mushroom demiglaze
- Chicken Pot Pie 16
- Vegetable Plate with Grilled Artichoke 15  
Mixed seasonal vegetables served with a half of grilled artichoke
- BBQ Baby Back Ribs - half slab 18, full 26  
Slow cooked, falling off the bone pork ribs, with sweet potato fries, cole slaw

### BURGERS AND SANDWICHES

- Served with choice of side: French Fries, Sweet Potato Fries,  
Buttered Green Beans or Sautéed Spinach*
- Half Pound Angus Chuck Cheeseburger 12  
Just-ground Chuck with cheddar, tomato, lettuce and onion on a toasted egg bun  
+ Avocado \$2, + Bacon \$2, + Bleu Cheese \$2, + Caramelized onions \$2
- Signature Lumberyard Burger 14**  
Bleu cheese, caramelized onions, Swiss, bacon, mushroom chips
- Prime Rib French Dip 17  
Our roasted Prime Rib thinly sliced and piled high on a toasted French roll  
Served au jus with sour cream horseradish (subject to availability)
- Hawaiian Ahi Sandwich 16  
marinated in Asian spices, grilled, served with shiitake mushrooms & sesame aioli
- BBQ Pulled Pork Sandwich 15  
Slow cooked all natural Salmon Creek Farms pork, served with sweet fries & slaw

### PASTA

- Spaghetti and Meatballs 16
- Penne Pasta with Chicken and Tomato-Vodka Sauce 17
- Angel Hair w/ tomatoes, basil, mushrooms, artichoke hearts, capers 15
- Beef Stroganoff with tenderloin tips, pappardelle pasta, demi-cream 17



## LUNCH

### STARTERS

Skillet Corn Bread w/ honey butter 6

Lumberyard Planks 9  
Crispy zucchini served with lemon aioli

Spinach & Artichoke Dip 11

Beer Battered Onion Rings 8

Grilled Artichoke w/ lemon aioli 9

Avocado-Shrimp Ceviche 12

Fried Calamari w/ lemon aioli 9  
or Kung Pao Style w/ peanuts, cilantro & carrots, spicy kung pao sauce 12

Lobster & Shrimp Spring Rolls 10

Ahi Tartare with Crispy Won Tons 12

Trio of Hummus Dips 10  
Roasted Garlic, Roasted Red Pepper  
Cilantro-Poblano

### SALADS & SOUP

House Salad 9 Small 5  
A trio of lettuces with carrots, tomatoes & chopped egg

Classic Caesar 9 Small 5

Wedge w/ bacon, tomatoes, onions, bleu cheese 11

Cobb Salad 15  
With avocado, chicken, bleu cheese, tomato, egg and bacon

Dungeness Crab & Bay Shrimp Louie 17  
w/ chopped egg, tomato, cucumber, 1000 Isle

Asian Chicken Salad 14  
with soy-sesame vinaigrette, won tons, noodles

Grilled Salmon Salad 14  
w/ baby mache, frisee, spicy lime dressing, roasted tomato

Dungeness Crabcake Salad 14  
w/ fresh asparagus, baby greens, pears, bleu cheese

New England Clam Chowder 10/Bowl, 6/Cup

Crock of French Onion Soup 9/Bowl, 6/Cup

### SIDES

French Fries 4

Sweet Potato Fries 5

Mashed Potatoes 4

Buttered Green Beans with almonds 6

Sautéed Spinach 6

Sautéed Asparagus 7

Mac & Cheese w/ bacon & bleu 6

Salad Add-ons:  
Chicken or Calamari +7 Seared Ahi or Grilled  
Shrimp +9

**RESERVATIONS ACCEPTED**  
or  
**Call Ahead Seating!**

Call from your home or car to add your  
name to the waiting list.

**Fresh Squeezed Ice Cold**  
Lemonade 4

### BURGERS AND SANDWICHES

Served with choice of side: French Fries, Cole Slaw  
Small Salad or Sautéed Spinach

Half Pound Certified Angus Chuck Cheeseburger 12  
Just-ground Chuck with cheddar, tomato, lettuce and onion on a toasted egg bun  
Avocado \$2, + Bacon \$2, + Bleu Cheese \$2, + Caramelized onions \$2

Signature Lumberyard Burger 14  
Bleu cheese, caramelized onions, swiss, bacon, mushroom chips

Hawaiian Ahi Sandwich 16  
Marinated in Asian spices, grilled, served with shiitake mushrooms & sesame aioli

Prime Rib French Dip 17  
Our roasted Prime Rib thinly sliced and piled high on a toasted French roll  
Served au jus with sour cream horseradish

Roasted Deistel Farms Breast of Turkey Sandwich 10  
Served with muenster cheese, lettuce, tomato, chipotle aioli

Solid White Albacore Tuna Salad Sandwich 10

BBQ Pulled Pork Sandwich 14  
Slow cooked all natural Salmon Creek Farms pork, served with sweet fries & slaw

Grilled Chicken Panini 14  
Served with fontina, artichoke hearts, sun-dried tomatoes

### PASTA

Spaghetti and Meatballs 15

Penne Pasta with Chicken and Tomato-Vodka Sauce 17

Angel Hair w/ tomatoes, basil, mushrooms, artichoke hearts, capers 15

Beef Stroganoff with tenderloin tips, pappardelle pasta, demi-cream 17

### ENTREES

Rotisserie Chicken 15  
Half chicken with crushed herb jus served with mashed potatoes, broccolini

Cedar Planked Mahogany King Salmon 16  
with soy-mustard glaze, applewood smoked bacon and Yukon gold potatoes

Parmesan Crusted Petrale Sole 17  
with lemon caper brown butter, rice pilaf, broccolini

BBQ Baby Back Ribs  
half slab 17, full 24  
Slow cooked, fall off the bone pork ribs, with sweet potato fries, cole slaw

Lumberyard Meatloaf 14  
Wrapped in bacon, served with whipped potatoes and mushroom demiglaze

Fresh Fish & Chips 12  
Made with the best Alaskan White Fish Filets

Chicken Pot Pie 15

8oz Grilled Skirt Steak 16  
With zucchini fries, fresh asparagus, demiglaze

Grilled Breast of Chicken Skewers 12  
Or

Grilled Tenderloin Skewers 14  
Both served with small salad or fries

Vegetable Plate with Grilled Artichoke 15

Lumberyard offers catering, to go and banquet services.  
For information regarding your private party, please speak to a manager.