



Malibu Farm

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research
This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry
A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

2025 US Dining Restaurants & Industry Market Research

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Dinner Packages

ITEM	PRICE
Ocean View (Dinner for 2) Malibu Salad, spring greens, and radishes 21 Mile Peekytoe Crab Cake Crispy Black Bass Seared Faroe Island Salmon Steame...	\$100.00
Ocean View (Dinner for 4) Malibu Salad, spring greens, and radishes 21 Mile Peekytoe Crab Cake Crispy Black Bass Seared Faroe Island Salmon Steame...	\$200.00
Ocean View (Dinner for 6) Malibu Salad, spring greens, and radishes 21 Mile Peekytoe Crab Cake Crispy Black Bass Seared Faroe Island Salmon Steame...	\$300.00
Taco Tuesday (but everyday :0) (Dinner for 2) Build your own Tacos Roasted Butternut Squash Grilled Angus Bavette Steak Organic Grilled Chicken Crispy Black Bass Sals...	\$80.00
Taco Tuesday (but everyday :0) (Dinner for 4) Build your own Tacos Roasted Butternut Squash Grilled Angus Bavette Steak Organic Grilled Chicken Crispy Black Bass Sals...	\$160.00
Taco Tuesday (but everyday :0) (Dinner for 6) Build your own Tacos Roasted Butternut Squash Grilled Angus Bavette Steak Organic Grilled Chicken Crispy Black Bass Sals...	\$240.00
Veggie Feast (Dinner for 2) Hummus and crudite Cauliflower Pizza Vegan chopped Salad Vegan Coconut Curry and Roasted Tofu Spring Peas & Basil Brocc...	\$80.00
Veggie Feast (Dinner for 4) Hummus and crudite Cauliflower Pizza Vegan chopped Salad Vegan Coconut Curry and Roasted Tofu Spring Peas & Basil Brocc...	\$160.00
Veggie Feast (Dinner for 6) Hummus and crudite Cauliflower Pizza Vegan chopped Salad Vegan Coconut Curry and Roasted Tofu Spring Peas & Basil Brocc...	\$240.00

Appetizers

ITEM	PRICE
Local Burrata Eckerton farm hill tomato, passionfruit jalapeno vinegar, basil, integrale toast	\$22.00
Malibu Nachos Black beans, salsa, sour cream, cheddar cheese sauce, scallion, and cilantro. Vegetarian. Gluten Free.	\$20.00
Shishito Peppers mango habanero brown butter	\$14.00
Fava bean hummus fava beans, espelette pepper, crudité 1	\$20.00
Cauliflower Crust Pizza Gluten-free. Mozzarella, tomato, pesto, arugula, and shaved cauliflower. Vegetarian. Gluten Free.	\$25.00
Smokey babaganoush paprika, toasted cumin, lemon zest, pita	\$20.00
Labneh jalapeño, pickled shallots, chili, spring onion oil, crudité	\$20.00
Avocado Huarache Jalapeño ricotta, agave, cilantro, lime, and pita. Vegetarian.	\$21.00

Tacos

ITEM	PRICE
DIY Bavette Steak Tacos Corn tortillas, bavette steak, salsa roja, cabbage slaw, monterey jack cheese, black beans	\$39.00
DIY Shrimp tacos corn tortilla, tomatillo salsa, shredded cabbage, pico de gallo	\$29.00

ITEM	PRICE
DIY Fish Tacos	\$29.00
Black sea bass fillet, tomatillo salsa, pico de gallo, and shredded cabbage. Gluten Free.	
Burgers	

ITEM	PRICE
Malibu Nowhack Bacon Burger	\$29.00
candied bacon, "Jake sauce", swiss & cheddar, crispy onions, pickles on a brioche bun with arugula and roasted potatoes.	
Impossible Burger	\$28.00
Brioche bun, pepperoncini mayo, tomato, red onion, arugula, and roasted potatoes. Vegan	
Smash Style Turkey Bacon Burger	\$29.00
candied turkey bacon, "Jake sauce", swiss & cheddar, crispy onions, pickles on a brioche bun with arugula and roasted po...	

Salads

ITEM	PRICE
Vegan Chopped	\$21.00
spring greens, radishes, beets, avocado, string beans, and red wine vinaigrette.Vegan. Gluten Free.	
BLT Romaine Caesar Salad	\$19.00
Heart of romaine, tender kale, bacon, heirloom tomatoes, crispy bacon, and shaved parmesan cheese. Gluten Free.	
Boston Wedge Salad	\$20.00
farmhouse upstate NY apples, purple haze goat cheese, meyer lemon sheep's milk dressing, sesame tuille	
Grilled Asparagus Salad	\$21.00
tricolored quinoa, crushed pistachio, lemon mustard dressing	

Entrées

ITEM	PRICE
21 Mile Peekytoe Crab Cake	\$29.00
avocado puree, arugula, watermelon raddish, old bay aioli	
East Coast Ciopinno	\$38.00
mussles, scallops, shrimp, black sea bass, saffron, aromatic bouillabaise	
Spaghetti Squash Lasagna	\$27.00
Roasted spaghetti squash, tomato reduction, mozzarella, and creamed spinach. Vegetarian.	
Today's Market Fish	\$48.00
coconut rice, rainbow mango salad, thai chili, cilantro, gluten free	
Tofu Coconut Curry	\$27.00
Zucchini, broccolini, onions, peppers, and coconut-ginger broth lentil rice. Vegan. Gluten Free.	
Seared Faroe Island Salmon	\$33.00
sauteed pea shoots, spring peas, quinoa rice, lemon Gluten Free.	
Malibu Hot Chicken	\$32.00
potato salad, cabbage slaw, house pickles	

Sides

ITEM	PRICE
Roasted Baby Carrots	\$14.00
curried coconut labneh, pistachios, sesame, honey	
Coconut Lentil Rice	\$14.00

ITEM	PRICE
Fingerling Potato fingerling potatoes, rosemary, thyme	\$14.00
Salads	
ITEM	PRICE
Vegan Salad summer greens, tomatoes, cucumbers, squash. haricots verts, avocado, red wine vinaigrette.	\$22.00
BLT Kale Caesar Salad (Salads) Heart of Romaine, tender kale, heirloom tomoatoes, crispy bacon and shaved Parmesan cheese- Gluten Free	\$19.00
Street Corn Wedge Salad queso fresco, cherry tomatoes, jalapeño, crispy tajin seeds, cilantro lime dressing.	\$20.00
Market Heirloom Tomatoes (Salads) basil, shaved red onion, strawberries, sherry vinaigrette.	\$20.00
Cocktails and Beer	
ITEM	PRICE
Pineapple Must be 21	\$19.00
Watermelon Must be 21	\$19.00
Classic Must be 21	\$19.00
Graft Digital Print Pomegranate's plum 12oz Must be 21 or older to purchase.	\$11.00
Wolffer Estate 139 Rose 12oz	\$11.00
Collective Arts Guava Gose Sour ales 12oz	\$12.00
Grimm Wavetable 16oz	\$14.00
Desserts	
ITEM	PRICE
Matcha Cheesecake Strawberry-infused pearls, Harry's berries.	\$18.00
Mains	
ITEM	PRICE
Impossible Burger Brioche bun, Calabrian mayonnaise, tomato, red onion, and arugula roasted potatoes.	\$28.00
DIY Fish Tacos Black sea bass filet, tomatillo salsa, pico de gallo, and shredded cabbage.	\$29.00
Bacon Burger Candied bacon, house aioli, cheddar cheese, grilled onions, and pickles served with roasted potatoes	\$29.00

ITEM	PRICE
Surfer’s Salmon Poke Bowl Salmon, quinoa rice, marinated cucumbers, sprouts, pineapple, habanero ponzu, furikake	\$30.00
Fat Apple Farm Grilled Sausage Beachside potato salad, grilled stone fruit, pepperonata, mustard sauce	\$32.00
Tea and Coffee	
ITEM PRICE	
Drip Coffee	\$4.00
Americano	\$3.50
Cappuccino	\$5.00
Latte	\$4.50
Iced Latte	\$5.00
English breakfast Tea	\$4.00
Peppermint Tea	\$4.00
Chamomile tea	\$4.00
Green Tea	\$4.00
Sides	
ITEM PRICE	
Fingerling Potatoes rosemary and thyme	\$12.00
Coconut Quinoa Rice coconut lentil rice- Vegan, Vegetarian, Gluten Free	\$10.00
Summer Beans Sunflower tamari butter	\$14.00
Sautéed Fresh Summer Corn Basil, butter, scallions	\$14.00
Chilled Marinated Market Cucumbers Sriracha labneh	\$14.00
Appetizers	
ITEM PRICE	
Malibu Nachos (Appetizers) Black beans, salsa, sour cream, cheddar cheese sauce, and scallion cilantro.	\$20.00
Avocado Huarache Jalapeno ricotta, agave, cilantro, lime, and pita.	\$21.00
Roasted Red Pepper Hummus everything bagel spice, tahini, tamari almonds, radishes, pita	\$20.00
Sheeps Milk Riccota (Appetizers) crop harvest summer stone fruit, jalapeño, hazelnut, willow wisp tender greens, balthazar sourdough.	\$20.00
Cauliflower Pizza Fresh mozzarella, pesto, tomatoes, shaved cauliflower, and arugula	\$25.00

ITEM	PRICE
Chikamole avocado, spiced pepita, lime, cilantro, and corn tortillas	\$20.00
Watermelon Gazpacho pickled watermelon rind, fresh watermelon, basil, arbequina olive oil.	\$18.00
Local Burrata and Fresh Summer Strawberries (Appetizers) watercress, aged balsamic, candied seeds, sourdough.	\$22.00
21 Mile Peekytoe Crab Cake avocado puree, arugula, watermelon radish, old bay aioli	\$29.00

Picked for you

ITEM	PRICE
Malibu Nachos Black beans, salsa, sour cream, cheddar cheese sauce, and scallion cilantro.	\$20.00
BLT Kale Caesar Salad Heart of Romaine, tender kale, heirloom tomatatoes, crispy bacon and shaved Parmesan cheese- Gluten Free	\$19.00
Market Heirloom Tomatoes basil, shaved red onion, strawberries, sherry vinaigrette.	\$20.00
Local Burrata and Fresh Summer Strawberries watercress, aged balsamic, candied seeds, sourdough.	\$22.00
Sheeps Milk Riccota crop harvest summer stone fruit, jalapeño, hazelnut, willow wisp tender greens, balthazar sourdough.	\$20.00

Entrees

ITEM	PRICE
Tofu Coconut Curry Summer vegetables, coconut-ginger broth, lentil rice	\$27.00
“Pasta” Al Limone Roasted shrimp, zucchini noodles, shrimp, lemon, spinach béchamel, fresh Parmesan, basil	\$30.00
Summer Pei Mussels Guava Gose, lemongrass, kaffir lime leaf butter, chickpeas, kale, grilled sourdough	\$22.00
Sesame Crusted Faroe Island Salmon Tomato-mango sauce, summer beans, chili, ginger, quinoa rice	\$33.00
Pan Seared Aji Chicken Sweet summer corn, market cucumbers, baby watercress, aji verde sauce, chili oil	\$34.00
Grilled Ribeye Steak Honey ancho chili, house almond-mole, spring onions, grilled avocados	\$50.00

Cocktails

ITEM	PRICE
Pineapple Must be 21	\$19.00
Watermelon Must be 21	\$19.00
Classic Must be 21	\$19.00

Mains

ITEM	PRICE
Tofu Coconut Curry Eggplant, purple potatoes, field pepper, coconut-ginger broth, lentil rice.	\$27.00
21 Mile Peekytoe 4oz Crab Cake Avocado purée, arugula, watermelon, watermelon radish, old bay aioli	\$29.00
Seared Faroe Island Salmon Caulilini, pea leaves, lemon buerre blanc, tri color quinoa.	\$33.00
Mussels with Sourdough fra diavolo sauce, Balthazar Sourdough	\$28.00
Spaghetti Squash Lasagna Spinach béchamel, tomato reduction, mozzarella cheese	\$27.00

Brunch

ITEM	PRICE
Fried Egg Sandwich Brioche bun, bacon, arugula, havarti cheese, lemon aioli, served with broccoli mashed potatoes	\$20.00
“Pytti Panna” Hash Smoked salmon, fried eggs, summer vegetables, arugula, horseradish cream	\$21.00
Hot Skillet Brioche Coconut French Toast Seasonal compote with pumpkin spice, whipped cream, labneh, maple syrup	\$21.00
21 Mile Peekytoe Crab Cake and Poached Egg Cajun hollandaise, avocado purée	\$30.00
Steak n Eggs 7oz bavette steak, fried egg, pickled green tomato, Balthazar sourdough	\$40.00
Grilled Chicken Sandwich Country Toast, tomatoes, red onions, lemon aioli, arugula, and cauliflower mashed potatoes	\$27.00
Organic Egg Scramble Market greens, ricotta, bacon, with Balthazar sourdough	\$19.00
Shakshuka 3 farmhouse eggs, aromatic spiced tomato sauce, feta, pita	\$26.00
Big Apple Biscuits and Gravy Fat Apple Farm sausage, sunny side up egg, country gravy	\$25.00

Brunch

ITEM	PRICE
Big Apple Biscuits and Gravy Maple sausage, sunny-side-up egg, country gravy	\$25.00
21 Mile Peekytoe Crab Cake and Poached Egg Cajun hollandaise, avocado puree (gluten free)	\$30.00
Hot Skillet Coconut French Toast brioche, seasonal compote, pumpkin spices, whipped cream, maple syrup (vegetarian)	\$21.00
Sowed Avocado Toast sprouts, herbs, lime	\$21.00
Shakshuka 3 farmhouse eggs, aromatic spiced tomato sauce, feta, with pita (vegetarian)	\$26.00

ITEM	PRICE
Steak N Eggs 7oz bavette steak, pickled green tomatoes, Balthazar sourdough	\$40.00
"Pytti Panna" Hash smoked salmon, fried eggs, summer vegetables, arugula, horseradish cream (gluten free)	\$24.00
Starters Brunch	
ITEM	PRICE
Malibu Nachos queso, black beans, salsa, pico de gallo, sour cream, scallions	\$20.00
Helen's Long Island Fluke Ceviche lime, peppers, red onion, coconut, pineapple (gf)	\$26.00
Surfer's Salmon Poke Bowl salmon, quinoa rice, marinated cucumbers, sprouts, pineapple, habanero ponzu, furikake	\$30.00
21 Mile Peekytoe Crab Cake avocado puree, arugula, watermelon radish, and old bay aioli. (gluten free)	\$30.00
Roasted Red Pepper Hummus Everything bagel spice, tahini, tamari almonds, radishes, with pita (vegan-vegetarian)	\$20.00
Guacamole and Chips green chickpeas, avocados, spiced pepitas, lime, cilantro, (vegan-gluten free)	\$22.00
Cauliflower Pizza fresh mozzarella, tomato, pesto, almond flour, Malibu greens (vegetarian-gluten free)	\$25.00
Local Burrata citrus, hazelnut gremolata, balsamic glaze, tarragon, sourdough (vegetarian)	\$22.00
Cauliflower Crust Pizza Mozzarella, tomato, pesto, almond flour, and malibu greens. (vegetarian-gluten free)	\$25.00
Vegan Coconut Ceviche lime, peppers, red onion, coconut, pineapple, (vv-gf)	\$23.00
Labneh Jalapeño, pickled shallot, green onion oil, pita (v)	\$16.00
Sides Brunch	
ITEM	PRICE
Broccoli Rabe lemon, chili flake, olive oil (vegan-gluten free)	\$14.00
Roasted Honeynut Squash scallions, thai basil, lime (vv-gf)	\$14.00
Roasted Brussels Sprouts garlic, herbs (vv-gf)	\$14.00
Coconut Quinoa Rice (vegan-vegetarian-gluten free)	\$10.00
Roasted Potatoes rosemary, thyme (vegan-vegetarian-gluten free)	\$12.00
Roasted Delicata Squash scallions, thai basil, lime (vv-gf)	\$14.00
Flaky Biscuits (v)	\$6.00

Cocktails and Beer *Must be 21 to Purchase

ITEM	PRICE
Graft Digital Print pomegranate's plum sake cider 12oz	\$11.00
Wolffer Estate 139 rose cider 12oz	\$11.00
Collective Arts Guava Gose sour ale 12oz	\$12.00
Grimm Wavetable IPA 16oz	\$14.00

Beer and Cocktails

ITEM	PRICE
Graft Digital Print (Beer and Cocktails) pomegranate's plum sake cider 12oz	\$11.00
Wolffer Estate 139 (Beer and Cocktails) rose cider 12oz	\$11.00
Collective Arts Guava Gose (Beer and Cocktails) sour ale 12oz	\$12.00
Grimm Wavetable (Beer and Cocktails) IPA	\$14.00

Desserts

ITEM	PRICE
Chocolate Cake Buckwheat caramel, malted milk chantilly. (v)	\$18.00
Apple Pie flaky pie dough, apple filling, honey-oat streusel topping	\$16.00

Salads

ITEM	PRICE
Baby Gem Wedge romain, delicata squash, queso fresco, tajin seeds, almond, cilantro-lime dressing (v-gf)	\$21.00
Malibu Vegan Salad kale, romain, beets, squash, apples, garbanzo beans, avocado, red wine vinagrette (vv-gf)	\$24.00
Kale Ceasar Salad Heart of romaine, tender kale, bacon, crispy bacon, and shaved parmesan cheese. (gluten free)	\$21.00

Sandwiches

ITEM	PRICE
Smashed Style Malibu Bacon Burger grass-fed beef, candied bacon, chef's aioli, tomato, cheddar, grilled onions, pickles, roasted potatoes.	\$30.00
Impossible Burger Brioche bun, roasted red pepper hummus, chef's aioli, tomato, red onion, arugula, roasted potatoes. (vegetarian)	\$29.00

Tacos

ITEM	PRICE
Pink Shrimp purple cabbage, guacamole, mint	\$23.00
Grilled Chicken beans, brussels, shallots	\$20.00

Malibu Farm Weekly Meal Plan

ITEM	PRICE
Malibu Farm Weekly Meal Plan	\$28.00

Starters

ITEM	PRICE
Cauliflower Crust Pizza Mozzarella, tomato, pesto, almond flour, and malibu greens. (vegetarian-gluten free)	\$25.00
Malibu Nachos Queso, black beans, salsa roja, sour cream, scallions, cilantro (v-gf)	\$20.00
Avocado Huarache Jalapeño ricotta, cilantro, lime. (vegetarian)	\$21.00
21 Mile Peekytoe Crab Cake avocado puree, arugula, watermelon radish, and old bay aioli. (gluten free)	\$30.00
Roasted Red Pepper Hummus Everything bagel spice, tahini, red peppers with pita. (vegan-vegetarian)	\$16.00
Guacamole and Chips avocado, spiced pepitas, lime, cilantro (vegan-gluten free)	\$22.00
Local Burrata Citrus, hazelnut gremolata, balsamic glaze, tarragon, sourdough. (v)	\$24.00
Helen's Long Island Fluke Ceviche lime, peppers, red onion, coconut, pineapple (gf)	\$26.00
Labneh Jalapeño, pickled shallot, green onion oil, pita (v)	\$16.00
Vegan Coconut Ceviche lime, peppers, red onion, coconut, pineapple, (vv-gf)	\$23.00
Purple Carrot Soup Miso, ginger, orange oil. (vv-gf)	\$16.00

Salads

ITEM	PRICE
Malibu Vegan Salad kale, romain, beets, squash, apples, garbanzo beans, avocado, red wine vinagrette (vv-gf)	\$24.00
Kale Ceasar Salad Heart of romaine, tender kale, bacon, crispy bacon, and shaved parmesan cheese. (gluten free)	\$21.00
Baby Gem Wedge romain, delicata squash, queso fresco, tajin seeds, almond, cilantro-lime dressing (v-gf)	\$21.00

Mains

ITEM	PRICE
Pan Seared Aji Chicken roasted honeynut squash and scallions, red raddish, aji verde sauce, chili oil (gf)	\$34.00
Surfer’s Salmon Poke Bowl crudo salmon, brown rice, avocado, marinated cucumbers, wakame salad, sprouts, habanero ponzu, everything furikake. (gf)	\$26.00
Tofu Coconut Curry spiced organic tofu, root vegetables, coconut-ginger broth, lentil rice. (vegan-vegetarian-gluten free)	\$27.00
Roasted Faroe Island Salmon Green curry, braised fennel, herb purée (gf)	\$38.00
Smashed Style Malibu Bacon Burger grass-fed beef, candied bacon, chef's aioli, tomato, cheddar, grilled onions, pickles, roasted potatoes.	\$30.00
Spaghetti Squash Lasagna spinach bechamel, tomato sauce, mozzarella cheese, malibu salad (v-gf)	\$30.00
Grilled Flank Steak roasted brussels sprouts with baisl & garlic, sauteed mushrooms fermented green chili butter, lime (gf)	\$50.00
Pei Mussels Lemongrass-kaffir infused beer broth, lime butter, chickpeas kale, grilled sourdough.	\$24.00
Impossible Burger Brioche bun, Calabrian mayo, tomato, red onion, arugula, roasted potatoes (vegetarian)	\$29.00

Sides

ITEM	PRICE
Roasted Potatoes rosemary, thyme (vegan-vegetarian-gluten free)	\$12.00
Broccoli Rabe lemon, chili flake, olive oil (vegan-gluten free)	\$14.00
Roasted Honeynut Squash scallions, thai basil, lime (vv-gf)	\$14.00
Roasted Brussels Sprouts garlic, herbs (vv-gf)	\$14.00
Coconut Lentil Rice (vegan-vegetarian-gluten free)	\$10.00
Roasted Delicata Squash scallions, thai basil, lime (vv-gf)	\$14.00

Desserts

ITEM	PRICE
Chocolate Cake Buckwheat caramel, malted milk chantilly. (v)	\$18.00
Apple Pie flaky pie dough, apple filling, honey-oat streusel topping	\$16.00

Beer and Cocktails

ITEM	PRICE
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Collective Arts Guava Gose sour ale 12oz	\$12.00
Graft Digital Print pomegranate's plum sake cider 12oz	\$11.00
Wolffer Estate 139 rose cider 12oz	\$11.00
Grimm Wavetable IPA	\$14.00

Flatbreads

ITEM	PRICE
Flank Steak Flatbread fromage blanc, brussels, chimichurri, chili oil	\$27.00
Avocado Huarache (Flatbreads) jalapeño ricotta, cilantro, lime. (vegetarian)	\$21.00
Cauliflower Crust Pizza (Flatbreads) Mozzarella, tomato, pesto, almond flour, and malibu greens. (vegetarian-gluten free)	\$25.00

Tacos

ITEM	PRICE
Pink Shrimp purple cabbage, guacamole, mint	\$23.00
Grilled Chicken beans, brussels, shallots	\$20.00
Chili Soy Tofu Tacos tomatillo, pico de gallo, shredded cabbage	\$19.00
Spaghetti and Butternut Squash vegan aioli, toasted seeds	\$19.00