

Dine / Cin Cin Parlour



Clockwise from left: whipped burrata with honey; Cin Cin dishes, including hummus (top left), the Nonna Fusilli (bottom left) and chicken Parmigiano meatballs (right); the stage and interior; Bellissimo (front) and La Vita e Bella cocktails



Sipping in Style

CIN CIN PARLOUR IS A CLASSY LOUNGE OFFERING CHIC COCKTAILS, FRESH BITES AND LIVE ENTERTAINMENT, ALL IN A FAMILIAR SPACE.

Story and Photos By ASHLEY RYAN

If you live in Laguna Beach, chances are you've been to Ristorante Rumari for flavorful Italian fare.

But owners Christopher Keller and Brittany Ryan, who bought Rumari in 2019, have moved the restaurant seating to the parking lot—which they turned into a patio during the pandemic—leaving them free to transform the interior into something new: Cin Cin Parlour.

The name translates to “cheers”—the perfect moniker for the lounge, which boasts a French design style and speakeasy feel. A bar in the front welcomes guests, serving as a communal spot to grab a drink before

settling into the back room. Here, a small stage is accentuated by romantic drapery, enhanced by colored lights and florals that add ambiance next to glistening chandeliers that catch the light of the candles' glow. Pops of pink, from the bar stools to the pillows and flower petals, complete the space. Live musicians grace the Cin Cin stage while “conversation menus” on the tables offer questions that encourage communication.

The drinks are heavenly, requiring merely a sip for relaxation to set in. La Vita e Bella combines refreshing lemon with fragrant lavender and Stoli Blueberi vodka. For a drink with a little bit of fizz,

try the Bellissimo, a sweet, floral cocktail filled with St-Germain elderflower liqueur, lemon, Champagne and Empress 1908 Gin, which adds a passionate purple hue.

For dinner, the options are endless—enjoy quick bites within Cin Cin or head up the hill just outside the door to reach Ristorante Rumari's alfresco dining area. You can pop in at Cin Cin for drinks, dessert and entertainment after dining out back, or even enjoy the Rumari menu inside Cin Cin.

Though the menu is short, you won't leave hungry. The Small Plates section offers two delectable dips: whipped burrata flavored by citrus, honey and edible flowers, and Calabrian hummus, featuring Italian chiles, honey, fried garlic, Kalamata olives, fresh herbs and hot tomato oil, both accompanied with pita bread.

Veggie lovers have options as well, with roasted heirloom carrots and broccolini, crispy fingerling potatoes with a creamy Alfredo-pecorino sauce, and Caesar salad all on the menu.

As for entrees, the salmon and filet mignon are the same at Rumari, but there are two additional dishes that are unique to Cin Cin: The Nonna Fusilli incorporates ricotta cheese and lemon zest with the pasta before it's all topped with brown butter bread-crumbs and crispy sage. Another favorite is the chicken Parmigiano meatballs, which layer grated Parmesan cheese, Cin Cin's own marinara sauce and fresh basil atop the tasty chicken meatballs. And don't forget dessert—a cannoli dip, creme brulee, tiramisu and a gelato trio round out the menu.

If you desire to dine at Rumari, the full menu is available. Choose from over 10 different pasta dishes, including lobster ravioli and pappardelle short rib ragu, as well as salads, bruschetta, charred octopus, chicken Parmesan, cioppino and more.

Mix and match to make the experience truly your own—no matter where you start or end up, an evening at Cin Cin Parlour is sure to have a magical air to it in addition to fantastical flavors. ■

CIN CIN PARLOUR: 1826 S. Coast Highway;

949-499-2228; cincinparlour.com (coming soon)

HOURS: 5 p.m. to midnight Wednesday through Sunday