



SNACKS & STARTERS

Shrimp Cocktail GF | 21
Wasabi, Louie Sauce, Citrus

Carrot Hummus V | 11
Fried Chickpeas, Dill, Black Lime, Pita Chips

Baja Bay Scallop Ceviche GF | 19
Tomato, Onion, Jalapeno, Cilantro, Avocado, Lime, Tortilla Chips

Grilled Chicken Wings GF | 24
Tamarind Barbecue, Sesame

Salt & Pepper Calamari | 18
Thai Basil, Cilantro, Spicy Aioli

SALADS

Wedge Salad GF | 17
Bleu Cheese, Ember Smoked Bacon, Tomato

Caesar Salad of Sorts | 16
Artichokes, Kale, Croissant Croutons

Beet & Apple Salad GF V | 17
Caramelized Yogurt, Frisée, Sesame, Zaa'tar, Mint

Heirloom Grain Salad V | 14
Radish, Tomato, Feta Cheese, Mint, Thai Basil, Puffed Quinoa

+
*CHICKEN | 10
*HANGER STEAK | 20
*WILD KING SALMON | 16
*SHRIMP | 10

SANDWICHES

All Burgers and Sandwiches are served with a choice of Market Lettuces, or Triple Cooked Fries with Truffle Pepper Ketchup

Ember Seared Spicy Tuna Sandwich | 25
Furikake, Spicy Aioli, Cucumber, Pickled Onion, Radish Sprouts, Butter Lettuce, Brioche Bun

Pork & Shrimp Katsu Burger | 23
Tonkatsu Mustard, Cabbage Slaw, Pickled Onion, Brioche Bun

Mishima Ranch Wagyu Beef Burger | 22
Kimchi Secret Sauce, Tomato, Iceberg Lettuce, House Pickle, White Cheddar, Brioche Bun
Impossible Burger | 20

Szechuan Hot Fried Chicken Sandwich | 22
House Pickle, Cabbage, Ramp Ranch, Brioche Bun

CUTS, CATCHES & MORE

Blackened Ora King Salmon GF | 28
Roasted Carrots, Wild Mushrooms, Sweet Potato, Walnut Raisin Chutney

Steak Frites GF | 34
8oz, Prime Hanger Steak
Heirloom Tomatoes, Cucumbers, Watercress, Pickled Onion, Cilantro, 'Shaken Beef' Jus, Sweet Potato Fritter

Bucatini Pasta | 22
Kale sprouts, Broccolini, Embered Tomatoes, Basil Herb Bread Crumbs

Grilled Fish Tacos GF | 21
Cabbage, Pico De Gallo, Lime Crema, Cotija

*Special Reserve Steak and Seafood Options Available upon Request

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts

Blackened King Salmon GF

Vanilla Bean Cheesecake

Bucatini Pasta

Chocolate Cola Cake

Beet & Apple Salad GF V

Steak Frites GF +5

Lemon Yuzu Posset

DESSERTS

Lemon Yuzu Posset
Chai Spiced Nut Crumble
14

Chocolate Cola Cake
Orange & Cola Confit
14

Vanilla Bean Cheesecake
Blackberry Preserve
13

GF | Gluten Free V | Vegetarian N | Contains Nuts

11/11/2024

A gratuity of 18% will be added to all checks of 8 or more. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*



..... DRAFTS

AleSmith .394 Pale Ale | 10
San Diego, California

Modern Times Pilsner | 10
Encinitas, California

Orange Ave. Wit | 10
Coronado, California

Societe Harlot Blonde | 10
Solana Beach, California

The Dopest Hazy IPA | 10
Inglewood, California

Stone IPA | 10
San Marcos, California

Dogleg Scotch Ale | 10
San Diego, California

Modelo Especial | 10
Mexico

..... CRAFTS

Stone Arrogant Bastard Ale | 14
San Diego, California

Pizza Port Honey Blonde | 14
San Diego, California

Ballast Point California Kolsch | 12
San Diego, California

Coronado Nado Japanese Lager | 11
Coronado, California

..... THE REST

**Athletic Brewing Co.
Non-Alcoholic | 8**
Long Beach, California

Stella Artois | 8
Belgium

Bud Light | 8
Missouri

Michelob Ultra | 8
Missouri

Coors Light | 8
Colorado

Corona | 8
Mexico

..... COUPES & COCKTAILS

SMOKING EMBER | 24

Mezcal, Grapefruit, Agave, Lemon, Lime, Encased in a Citrus Smoke Bubble

"NOT TOO" OLD FASHIONED | 22

Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters, Whistle Pig Maple Syrup

SUMMER CANVAS | 18

Jasmin Infused Botanist Gin, Italicus, Acidized Apple Juice, Honey, Prosecco

PALMER PEACH | 20

Herradura Silver, Aperol, Peach, Agave, Lime

LAGOON TREASURE | 18

Ron Zacapa Rum, Housemade Hazelnut Orgeat, Piña Oleo Syrup, Lime

GARDEN SOIREE | 20

Kaffir Lime Infused Belvedere Vodka, Chinola Passionfruit Liqueur, Clarified Coconut Milk, Vanilla

..... MOCKTAILS

RASPBERRY SPICE | 14
Seedlip Spice, Lemon, Simple Syrup, Egg whites, Raspberries

THE EXPLORER | 14
Pathfinder Non-Alcoholic Spirit, Espresso, Vanilla

FRUIT SMASH | 14
Muddled Berries, Lemon, Agave, Ginger Ale

..... BUBBLES

Hubert Meyer Rosé | 16 / 59
NV Cremant D'Alsace, France

Mionetto Prosecco | 16 / 48
NV Brut, Veneto, Italy

Schramsberg | 22 / 83
Blanc de Blancs, Napa Valley, California

Telmont | 23 / 88
MV Reserve Brut, Champagne, France

Veuve Clicquot | 28 / 135
NV Brut, Champagne, France

..... ROSÉ & WHITES

Roseblood | 14 / 52
Rosé, Côtes de Provence, France

Albert Bichot | 18 / 68
Chardonnay, Chablis, France

Calera | 14 / 52
Chardonnay, Central Coast, California

Freemark Abbey | 22 / 84
Chardonnay, Napa Valley, California

Spy Valley E. Block | 14 / 52
Sauvignon Blanc, Marlborough, New Zealand

Jacques Dumont | 23 / 88
Sauvignon Blanc, Sancerre, France

Livio Felluga | 16 / 60
Pinot Grigio, Friuli Colli Orientali, Italy

Laurenz V | 15 / 56
Grüener Vetliner, Kamptla, Austria

..... REDS

Domaine de Beurenard | 16 / 60
Grenache Blend, Côtes de Rhône, France

King Estate "Inscription" | 19 / 72
Pinot Noir, Willamette Valley, Oregon

Martin Ray "Synthesis" | 24 / 84
Pinot Noir, Russian River Valley, California

Metz Road "Riverview Vineyard" | 21 / 80
Pinot Noir, Monterey, California

Seven Hills | 19 / 72
Cabernet Sauvignon, Walla Walla, Washington

Monticello | 21 / 80
Cabernet Franc, Napa Valley, California

Stags' Leap | 26 / 100
Cabernet Sauvignon, Oakville, California

NV15 Cain Cuveé | 20 / 76
Merlot Blend, Napa Valley, California

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