



VAGA

/ va - ga /
(noun – Spanish)
wanderer, drifter

For a true “vaga,” the journey is never-ending;
the spirit and palate, always curious.

Drawing ingredients and inspiration from near
and far, VAGA explores San Diego’s ever-changing
confluence of culture and wanderlust. From its
perch on a coastal bluff in Encinitas, California,
VAGA keeps one hand in the ocean, one hand in
the farm, and both eyes on the horizon.

EXECUTIVE CHEF - TIM CRITTENDEN

DIRECTOR OF FOOD & BEVERAGE - ROQUE MEDINA

DINNER

STARTERS

VAGA PARKER HOUSE ROLLS ^{VG} Garlic Butter • Chives • Honey Yuzu Butter	9
VENUS CLAMS ^S Bonito & Pepper Sofrito • Fennel Fumet • Grilled Sourdough	25
*TUNA CRUDO ^{DF, S} Black Garlic Aguachile • Asian Pears • Chili & Lime Rice Chips	23
DUCK CARNITAS ^{GF, DF} Black Bean Puree • Avocado Salsa • Pickled Escabeche Tortillas de Maiz	27

FROM THE GARDEN

ROASTED BEETS ^{GF, V} Labneh • Pistachio Dukkah • Citrus • Sumac Shallots	16
BAJA CAESAR Baby Romaine • TJ Caesar Dressing • Parmesan Cheese	18
BURRATA ^{GF, S} Pears • Saba • Candied Walnuts • Smoked Guanciale Lemon Verbena Vinaigrette	21
VAGA SALAD ^{VG, GF} Mixed Greens • Cucumber • Cherry Tomato • Red Onion Persimmon Vinaigrette • Pepitas Seeds • Queso Fresco	17

SHISHITO PEPPERS ^{VG, DF} Serrano Ponzu • Crispy Garlic & Shallots	14
HEARTH FIRED SWEET POTATO ^{VG} Nori & Salsa Macha Aioli • Togarashi Crumble	14



^{VG}: Vegetarian | ^V: Vegan | ^{DF}: Dairy Free | ^{GF}: Gluten Free
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% Service Charge for Dining experiences of 6 or more guest.

EXECUTIVE CHEF - TIM CRITTENDEN

ENTRÉES

CORN CAMPANELLE ^{VG, S} Esquites Cream Sauce • Tajin • Cotija Cheese	28
PASTURED HALF CHICKEN ^{GF, S} Peri Peri Sauce • Sautéed Caulilini • Whipped Goat Cheese	36
HALIBUT ^{S, GF} Satsuma Tangerine • Fennel• Serrano • Kalamata • Orange-Miso	65
*MAINE SEA SCALLOPS ^{GF, S} Chipotle-Acorn Squash Puree • Pork Belly • Pomegranate Brussel Sprouts • Apple Cider Glaze	44
CRISPY SKIN OCEAN TROUT ^{GF, S} Smoked Parsnip Puree • Glazed Heirloom Carrots Herb Vinaigrette	39
KOJI HANGER STEAK ^{DF} Roasted Shishito • Peanut Mole • Pickled Red Onions	42
CHOCOLATE STOUT SHORT RIB Charred Leek Polenta • Granny Smith Salsita • Rainbow Chard Roasted Root Vegetables	50
*R & R FARMS NEW YORK STEAK ^S Dry Aged Tallow • Tomato & Pepper Caldillo Sourdough Flour Tortilla	72
SMOKED DUROC PORK TOMAHAWK ^{NF, GF} Celeriac-Apple Puree • Kumquat BBQ • Mustard Chow Chow	62

SIDES

COAL ROASTED BROCCOLINI ^{VG} Coal Roasted Broccolini • Ajo Blanco • Parmesan Cheese	14
GRILLED SAGE HILL RANCH CARROTS ^{GF, VG, S} Toasted Sunflower Seeds • Allium Salsita • Cucumber Yogurt	14
BASMATI RICE ^{VG, GF} Spiced Ghee Butter • Marcona Almonds	12



ZERO-PROOF

MOCKTAILS

Crimson Sunset 18
Almave Ámbar · Liquid Alchemist Falernum · Hibiscus · Lemon · Non #1

Cucumber Bloom 18
Aplós Ease · Cucumber · Lime
Mionetto N/A Sparkling · Club Soda

Tamarindo Heat Tide 18
Almave Blanco · Tamarindo · Ginger
Lemon · Club Soda

NON-ALCOHOLIC BEER

Athletic Brewing “Upside Dawn” Golden Ale 7
Stratford, CT

Athletic Brewing “Run Wild” IPA 7
Stratford, CT

COLD BEVERAGES

Iced Tea 5

Lemonade 5

Juices 6
Orange Juice

Apple Juice

18 Grapefruit Juice

Bottled Water 9
Acqua Panna Spring Water

San Pellegrino Sparkling

Bottled Soda 9
Coke

Sprite

HOT BEVERAGES

Seven Seas Coffee 6
Brewed Coffee

Espresso 5

Cappuccino 7

Latte 7

Art of Tea 6
English Breakfast

Rose Black

Jasmine Reserve

Matcha

Earl Grey Crème

Pacific Coast Mint

Egyptian Chamomile

BEVERAGE

SIGNATURE COCKTAILS

No Place Like Home 21
Titos Vodka · Velvet Falernum · Yuzu · Persimmon

Marseille Spritz 21
Lillet Blanc · Suze · Tangerine · Cinnamon
Schramsberg Blanc de Blancs · Club Soda

Evening TEAquila 23
Tea Infused Don Fulano Reposado · Peach · Basil · Lemon

Hows Spicy Marg 24
Tequila Ocho Plata · Clarified Lime · Alma Finca
Housemade Sangrita

Piña Mágica 22
CaliFino Reposado · House Fermented Tepache
Pasilla Liqueur · Lemon

Diamond Life 22
Ron Del Barrilito · Tawny Port · Vanilla · Maple Syrup
Pineapple · Lemon · Bitters

Barrel Aged Boulevardier 24
Off-Hours Single Barrel Whiskey, Vermouth, Campari

Lantern 22
Derrumbes Mezcal · Blanco Vermouth · Maraschino · Cynar

Vampire Blues 22
Buffalo Trace Bourbon · Solera Sherry · Pumpkin Butter
Lemon · Bitters

Finally FIG-ured It Out 22
Cascahuín Blanco · Condesa Gin Clásica · Fig · Punt e Mes

The Dual Tide 25
Choice of Grey Goose or Patron Reposado · Borghetti
Tempus Fugit Cacao Vanilla · Espresso

Carajillo Alila 22
Licor 43 · El Tesoro Reposado · Pasilla Liqueur · Espresso

DRAFT BEER

Duck Foot "2am Tacos" Mexican Lager 10
Encinitas, CA

Duck Foot "The Looker" Blonde Ale 10
Encinitas, CA

Harland Brewing, “Hazy IPA” 10
San Diego, CA

Societe Brewing, “The Pupil” West Coast IPA 10
San Diego, CA

Bay City Brewing, “Fiesta Island Pils” Pilsner 10
San Diego, CA

Seasonal Rotating Tap 10

CANS & BOTTLES

Bivouac Ciderworks Hard Cider 8
San Diego Jam
San Diego, CA

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Semi-Dry Pear
San Diego, CA

Juneshine Hard Kombucha 8
San Diego, CA

Stella Artois Lager 8
St. Louis, MO

Pacifico Pilsner 8
Mazatlan, MX



WINE LIST

SPARKLING & CHAMPAGNE

NV Schramsberg Blanc de Blancs, Healdsburg, CA	20/78
JEIO Brut, Valdobbiadene Prosecco, Superiore DOCG	18/75
NV Veuve Clicquot Brut, Reims, Champagne, FR	36/150
‘19 Domaine Huet, Vouvray Pettilant Brut, Loire Valley, FR	99
‘18 Recadero Terrers, Corpinnat Brut Nature, Penedes, SP	128
NV Gaston Chiquet Blanc De Blanc; Champagne, FR	130
NV Pierre Deville “Cuvée Primitif”; Champagne, FR	144
NV Champagne Taittinger Brut La Francaise; Reims, FR	180
‘15 Dom Perignon Brut, Epernay, Champagne, FR	675

SPARKLING & STILL ROSÉ

La Fete du Still Rosé; Cotes de Provence, FR	18/68
NV Hubert Meyer Sparkling Rosé, Cremant D’ Alsace, Alsace, FR	18/70
NV Veuve Clicquot Sparkling Rosé Brut; Champagne, FR	195
NV Billecart Salmon Sparkling Rosé; Champagne, FR	210

SAUVIGNON BLANC

Jayson Pahlmeyer; Napa Valley, CA	18/68
Saint Clair Dillons Point; Marlborough, NZ	18/68
Lucien Crochet Sancerre, Bue, FR	20/92
Alma De Cattleya; Sonoma County, CA	72
‘22 Casa Magoni Reserva; Valle de Guadalupe, MX	120

CHARDONNAY

‘22 The Roost, Blue Heron Vineyard; Mendocino County, CA	18/70
‘23 Tyler; Sta. Rita Hills, CA	72
‘21 Outer Bound Chardonay, Sonoma, CA	94
‘21 Laird Cold Creek; Napa Valley, CA	120
‘23 Liquid Farms Golden Slope; Sta. Rita Hills, Santa Barbara, CA	180

OTHER WHITES

‘24 Scarpetta PINOT GRIGIO; Friuli-Venezia Giulia, IT	18/70
‘22 Wechsler Trocken Riesling; Benn, Germany	100
‘24 Zotovich VIOGNIER; Sta. Rita Hills, Santa Barbara, CA	120
‘23 Pedro Mendez ALBARIÑO	140



SOMMELIER RECOMMENDED

‘19 Tenute Silvio Nardi Brunello di Montalcino; Toscana, IT	335
‘19 Caymus Special Selection; Napa Valley, CA	595
‘21 Opus One; Napa Valley, CA	500
‘22 Opus One; Napa Valley, CA	550
‘21 Quintessa, Rutherford, Napa Valley, CA	785
‘21 Insignia Joseph Phelps, Napa Valley, CA	845

PINOT NOIR

‘21 Domaine Eden; Santa Cruz Mountains, CA	18/68
‘24 Coeur De Terre; Willamette Valley, OR	72
‘22 Outerbound; Russian River Valley, CA	72
‘23 Brewer Clifton; Sta Rita Hills, CA	75
‘22 Saget la Perriere “La Petite Perriere”; Loire, FR	76

CABERNET SAUVIGNON & MERLOT

‘Three by Wade Cellars; Napa Valley, CA	18/68
“NV15” Cain, Napa Valley, CA	72
‘20 Beaulieu Vineyard, Reserve, Tapestry; Napa Valley, CA	95
‘21 Niner Estate Cabernet Sauvignon; Paso Robles, CA	100
‘21 Ehlers Estates; Napa Valley, CA	138
‘21 A Rafanelli, Cabernet Sauvignon, Dry Creek Valley, Sonoma Coast, CA	142
‘22 Aperture Cabernet Sauvignon; Sonoma County, CA	160
‘21 Crocker & Starr “RLC”; Napa Valley, CA	160
‘21 Matthiasson Cabernet Sauvignon; Napa Valley, CA	195
‘22 Stag’s Leap Wine Cellars; “Artemis,” Napa Valley, CA	195
‘21 Beaulieu Vineyard, Georges de Latour Private RSV; Napa Valley, CA	330
‘20 Silver Oak; Napa Valley, CA	360

‘23 Occidental “Freestone”; Sonoma County, CA	98
‘23 Pisoni Estate, Pinot Noir, Santa Lucia Highlands, CA	128
‘24 Littorai Les Armes; Sonoma Coast, CA	135
‘21 Foxen “John Sebastiano”; Santa Maria Valley, CA	140
‘23 Littorai The Haven; Sonoma Coast, CA	250

OTHER REDS

BORDEAUX, Château de la Croix; AOC Médoc Cru Bourgeois, FR	18/68
‘23 BURGUNDY, Louis Jadot; Beaujolais-Villages AOC, FR	18/68
‘22 Southern Right PINOTAGE; Walker Bay, South Africa	20/78
‘22 Banfi Chianti Classico; Tuscany, IT	72
‘22 Pio Cesare, DOLCETTO d’Alba; Piedmonte, IT	80
‘21 Muga Reserva, TEMPRANILLO: Rioja, SP	88
‘23 Pax Mahle SYRAH; Sonoma Coast, CA	96
‘21 Piedrasassi “Bien Nacido” SYRAH; Santa Barbara County, CA	96
‘22 Rafanelli ZINFANDEL; Dry Creek Valley, Sonoma County, CA	99
‘22 The Prisoner Wine Co. RED BLEND “The Prisoner,” CA	105
‘22 Alain Graillot SYRAH; Crozes-Hermitage, Rhone, FR	115
‘22 Orin Swift, RED BLEND, “Machete,” CA	125
‘21 L’Aventure “Optimus” SYRAH; Paso Robles, CA	142
‘20 Fratelli BAROLO; Piedmont, IT	144
‘22 Ehlers, Estate CABERNET FRANC; Napa Valley, CA	150
‘22 Opus Overture; Napa Valley, CA	220