

## STARTERS

<b>Pretzel Sticks</b> <i>grain mustard &amp; beer cheese sauce (V)</i>	14
<b>Chips &amp; Dip</b> <i>salsa roja and guacamole (GF, DF, VN)</i>	12
<b>Crispy Brussel Sprouts</b> <i>bacon, parmesan, balsamic reduction</i>	12
<b>Buffalo Chicken Wings</b> <i>served with carrots, celery, ranch</i>	16
<b>Ahi Tuna Tostadas</b> <i>crispy corn tortillas, quick seared tuna, guacamole, pico de gallo, radish, jalapenos, chipotle crema, cilantro (GF)</i>	17
<b>Loaded Hummus Plate</b> <i>garlic hummus topped with cucumber, tomato, olive, red onion, arbequina olive oil, served with toasted pita (GFO, VN)</i>	14
<b>Truffle Fries</b> <i>parmesan and herbs (V, GF)</i>	12
<b>Sweet Potato Fries</b> <i>chipotle aioli (V, GF)</i>	7
<b>Tortilla Soup</b> <i>crema, crispy tortilla strips (V, GF)</i>	8

## SANDWICHES

*served with fries, sweet potato fries (+\$1), truffle fries (+\$4) or side salad*

<b>La Jolla Burger</b> <i>grass-fed beef patty, avocado, bacon, jack cheese, potato bun (GF bun +\$2)</i>	20
<b>Cheese Burger</b> <i>grass fed beef patty, cheddar, lettuce, tomato, griddle onions, pickles, potato bun (GF bun +\$2)</i>	18
<b>Beyond Burger</b> <i>vegan plant based patty, lettuce, tomato, avocado on gluten-free bun (VN, GF)</i>	22

## FLATBREADS

<b>Pepperoni</b> <i>mozzarella, tomato sauce, oregano (GFO +\$4)</i>	18
<b>Margherita</b> <i>tomato sauce, fresh mozzarella, tomatoes, basil</i>	17

## SALADS AND BOWLS

*add grilled chicken +\$7, add salmon +\$9 to any salad or bowl*

<b>La Jolla Caesar</b> <i>Romaine, cotija cheese, salted pepitas, crispy tortilla strips, caesar dressing (GF)</i>	13
<b>Beet &amp; Arugula</b> <i>roasted beet, arugula, goat cheese crumble, pine nuts, balsamic dressing (GF, V, contains nuts)</i>	14
<b>Power Bowl</b> <i>spinach, quinoa pilaf, roasted sweet potatoes, spiced garbanzo beans, edamame, baby tomato, toasted almonds, ginger turmeric dressing (GF, V, contains nuts)</i>	15
<b>Poke Bowl</b> <i>diced marinated tuna, brown rice, edamame, wakame, cucumber, avocado, crunchy garlic, sesame seeds, sriracha aioli (GF)</i>	22

## MAINS

<b>Chicken Tacos</b> <i>marinated thigh meat, corn tortillas, pico de gallo, avocado, salsa (GF, DF)</i>	16
<b>Shrimp Tacos</b> <i>marinated shrimp, corn tortillas, pico de gallo, shredded cabbage, chipotle crema (GF)</i>	18
<b>Carne Asada y Papas Fritas</b> <i>guajillo marinated grilled NY steak, french fries, pico de gallo, avocado salsa verde (GF, DF)</i>	32
<b>Chile Lime Salmon</b> <i>seared salmon, brown rice &amp; quinoa pilaf, corn &amp; poblano relish, charred lime (GF)</i>	28

## SWEETS

<b>Chocolate Ganache Cake</b> <i>chocolate sponge cake, ganache cream, chocolate icing (V)</i>	12
<b>Crème Brulee</b> <i>creamy sweet custard with caramelized sugar top, served with fresh berries (GF, V)</i>	12
<b>A Scoop of Local Pappalecco Gelato (GF, V) and Sorbet (VN)</b> <i>flavors change seasonally, ask your server about our selection</i>	9

\*A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage for our dedicated hotel associates.  
\*18% Service Charge will be added to parties of six or more. We kindly ask no split checks. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Food is prepared in the same facility and equipment as gluten items. If you are Celiac and/or highly sensitive, please notify your server of any food allergies.