



STARTERS

- Pretzel Sticks \$14** | grain mustard & beer cheese sauce (VG)
- Chips & Dip \$12** | salsa rojo, avocado salsa verde (VG)
- Yakitori Skewers \$14** | chicken, pickled cucumbers, soy-sesame dipping sauce (DF)
- Crispy Brussel Sprouts \$12** | bacon, parmesan, balsamic reduction
- Chicken Wings \$16** | choice of: buffalo or sweet chili, served with carrots, celery, ranch
- Roasted Garlic Hummus \$12** | crudité and pita bread (V, DF)
- Truffle Fries \$10** | parmesan, herbs (VG)

SALADS

- Superfood Salad \$12** | quinoa, spinach, blueberries, roasted cauliflower, garbanzo, almonds, tomatoes, hemp seeds, ginger-turmeric dressing (V, GF)
- SD Cobb \$14** | romaine, grilled chicken, bacon, roasted corn, black beans, tomatoes, avocados, queso fresco, chipotle ranch (GF)
- Simple Salad \$10** | spring mix, strawberries, radishes, carrots, cucumbers, balsamic vinaigrette (V, GF)
- + add salmon \$9 | + add chicken \$7

SANDWICHES

All sandwiches served with fries or house salad

- La Jolla Burger \$18** | grass-fed beef patty, avocado, bacon, jack cheese, potato bun
- Cheese Burger \$16** | grass fed beef patty, cheddar, lettuce, tomato, griddle onions, pickles, potato bun
- Bacon-Kimchi Burger \$18** | grass fed beef patty, american cheese, spicy sauce, potato bun
- Beyond Burger \$18** | vegan plant based patty, lettuce, tomato, griddle onions (DF)
- Spicy Chicken Sandwich \$16** | breaded chicken, pickles, spicy mayo, cheddar-jalapeno bun
- + upgrade to sweet potato fries \$1

MAINS

- Chicken Tacos \$14** | marinated thigh meat, corn tortillas, pico de gallo, avocado, salsa
- Shrimp Tacos \$16** | marinated shrimp, corn tortillas, pico de gallo, shredded cabbage, chipotle crema
- Chicken Mango Bowl \$16** | roasted brussels sprouts, brown rice, quinoa, avocado, mango-black bean salsa
- Steak Frites \$26** | grilled new york steak, garlic herb butter, truffle fries
- Blackened Salmon \$24** | corn & poblano relish, polenta, sautéed greens
- Roasted Carrots and Cauliflower \$16** | tahini yogurt, dukkah, roasted garbanzo beans (VG, DF)

SWEETS

- Chocolate Ganache Cake \$9** | chocolate sponge cake, ganache cream, chocolate icing
- Warm Triple Berry Tart \$9** | vanilla ice cream

*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. Please notify your server of any food allergies.



COCKTAILS

Gin & Roses \$13 | *Tanqueray Gin, Elderflower Liqueur, Lemon Juice*

Sandy Shores \$12 | *Herradura Tequila, Grapefruit, Jalapeno Simple Syrup, Tajin Rim*

Beach Bum \$13 | *Bacardi Silver Rum, Havana Club Rum, Strawberries, Pineapple Juice, Orange juice*

Cucumber Mule \$14 | *Stolichnaya Vodka, English Cucumber, Mint, Ginger Beer*

Driftwood Old Fashioned \$14 | *Woodford Reserve Bourbon, Barrel Aged Bitters*

RED WINES

Canvas | g. \$8 c. \$17 b. \$32 | *Cabernet Sauvignon, California, CA*

Daou | g. \$12 c. \$28 b. \$54 | *Cabernet Sauvignon, Paso Robles, CA*

Rombauer | c. \$46 b.91 | *Cabernet Sauvignon, Napa Valley, CA*

Canvas | g. \$8 c. \$17 b. \$32 | *Merlot, California, CA*

Trefethen | g. \$13. c. \$30 b. \$58 | *Merlot, Napa, CA*

Canvas | g. \$9 c. \$19 b. \$35 | *Pinot Noir, California, CA*

Fess Parker | g. \$14 c. \$32 b. \$62 | *Pinot Noir, Los Olivos, CA*

1895 | g. \$11 c. \$24 b. \$46 | *Malbec, Mendoza, Argentina*

E. Guigal | g. \$12 c. \$29 b. \$56 | *Côtes du Rhône, France*

WHITE WINES

Canvas | g. \$8 c. \$17 b. \$32 | *Chardonnay, California, CA*

Charles & Charles | g. \$12 c. \$27 b. \$50 | *Chardonnay, Columbia Valley, WA*

Rodney Strong | g. \$11 c. \$24 b. \$46 | *Chardonnay, Sonoma, CA*

Tolosa | g. \$13 c. \$29 b. \$56 | *Chardonnay, San Luis Obispo, CA*

Canvas | g. \$9 c. \$19 b. \$35 | *Pinot Grigio, California, CA*

The Seeker | g. \$12 c. \$28 b. \$54 | *Riesling, Mosel, Germany*

Berringer | g. \$10 c. \$19 b. \$34 | *White Zinfandel, California, CA*

Chateau Ste. Michelle | g. \$11 c. \$23 b. \$41 | *Rosé, Woodinville, WA*

BUBBLES

Canvas | g. \$9 c. \$19 b. \$35 | *Blanc de blanc, California, CA*

La Marca | g. \$12 c. \$27 b. \$52 | *Prosecco, Treviso, Italy*

Vueve Clicqout | b. \$125 | *Brut, Remis, France*

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