



MARKET SALADS

Add: Grilled Chicken 8 / Steak 32 / Salmon 26 / Shrimp 20

Baby Iceberg Wedge smoked bacon, Point Reyes blue cheese, chives, onion rings, green goddess ranch	16
Rosemary Roasted Beet & Burrata California burrata, crushed tarragon pistachios, picked gold beet puree, sourdough crumble, wildflower honey	16
Little Gem Caesar pickled red onions, anchovies, preserved lemons, grana padano, roasted garlic ceasar	16

STARTERS

San Diego Clam Chowder* fresh Serrano chili, smoked bacon, served with grilled bread	14
Seared Ahi Tuna* togarashi Ahi tuna, soft poached egg, crushed avocado radish and green onion salad, hummingbird crouton, sesame soy vinaigrette, wasabi aioli	25
Char Siu BBQ Pork Belly* GF garlic broccolini, coconut cabbage puree	20
Fried Calamari* house remoulade sauce, Fresno & jalapeno chilies, pickled okra	19
Ceviche of the Day* DF citrus rainbow peppers & sweet mango, blue corn tortilla	23
Shrimp Cocktail* house cocktail sauce, cilantro, avocado	22

LAND & SEA

Add a Half Lobster Tail to any Entrée 36

Catch of the Day* GF grilled broccolini, roasted garlic sunchoke puree, lemongrass burre blanc	MP
Seared Maine Scallops* GF cipollini butter, roasted king trumpet mushrooms & rainbow cauliflower	47
Pan-Seared Ora King Salmon* GF veracruz sauce, avocado garlic crema, chili pepitas	40
Grilled Swordfish* GF roasted asparagus, tomato & caper salad, violet tarragon butter	44
14oz Grilled Ribeye Steak* angus beef, horseradish parsnip puree, red onion marmalade, with a house-made steak sauce	49
Surf and Turf* GF au poivre filet mignon, butter-poached lobster, roasted table carrots, with cabernet demi-glace	70
Pancetta Shrimp Scampi* GFA wild shrimp, handmade linguini, white wine garlic butter, carrot top chimichurri	32
Rosemary-Lemon Roasted Chicken* GF smoked eggplant puree, spicy olive tapenade	34
Vegan Pot Pie DF, GF, V roasted root vegetables, oat milk veloute	26
Blackened Cauliflower Steak GF, DF, V vegetable etouffee, steamed jasmine rice	26

SIDES TO SHARE

Loaded Whipped Potato GF smoked bacon, white cheddar cheese, green onion, and sour cream	11
Cheesy Sourdough Boule white cheddar cheese, herb butter, sea salt	10
Fried Brussel Sprouts DF served with ponzu fish caramel and furikake spice	10
Tuscan Kale Farrotto creamy parmesan risotto-style farro	12
Parmesan Fries truffle Dijon aioli	12
Roasted Table Carrots GF crushed pistachios, honey, spiced carrot puree	8
Baked Mac and Cheese 3-cheese morney, olive oil breadcrumbs	9

GF: GLUTEN FREE, GFA: ITEM CAN BE PREPARED W/O GLUTEN, DF: DAIRY FREE, V: VEGAN, VG: VEGETARIAN
**19% Service Gratuity will be added to parties of 6 or more.

**A 6% hotel surcharge will be added to all guest checks in support of the cost of city and state minimum wage increases.

*The Department of Public Health advises that eating raw or under cooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs



BEER

LOCAL 12OZ | 10

Ballast Point California Kolsch
 Ballast Point Friar ale
 Ballast Point Grapefruit Sculpin IPA
 Stone Buenaveza Lager
 Stone IPA

LOCAL 16OZ | 13

Resident San Diego Series Hazy IPA
 Resident Perky Blonde
 Resident No No Jo Double IPA
 (limited availability)
 Coronado Orange Ave. Wit

DOMESTIC | 9

Budweiser
 Bud Light
 Coors Light

IMPORTED | 9.50

Corona
 Corona Light
 Stella Artois

NON-ALCOHOLIC BEER | 9

Athletic Brewing Co

COCKTAILS

CASAMIGOS MARGARITA | 18

Casamigos blanco, Cointreau,
 lime, pineapple

MISSION BAY MAI TAI | 16

Myer's dark rum, lime, orgeat,
 light rum, simple, Grand Marnier

LOFT & BEAR MULE | 16

Loft & Bear vodka,
 ginger beer, lime, bitters

PAPER PLANE | 18

Uncle Nearest bourbon,
 Amaro Nonino, Aperol, lemon

OLD FASHIONED | 22

Basil Hayden bourbon,
 sugar, orange & angostura bitters

SMOKE'N FLOWERS | 18

400 Conejos mezcal, hibiscus,
 lime, agave, Grand Marnier

OAXACAN OLD FASHIONED | 18

Del Maguey Vida mezcal, Cointreau,
 Cazadores reposado, bitters

CILANTRO PALOMA | 18

Cazadores reposado, cilantro,
 lime, grapefruit, agave

WE ARE PROUD TO PARTNER WITH A LOCAL,
 WOMAN-OWNED DISTILLERY, YOU & YOURS, TO
 FEATURE THE FOLLOWING COCKTAILS:

SO-CAL LEMON DROP | 18

You & Yours citrus vodka,
 watermelon, lemon, simple, triple

LAVENDAR FIELDS | 16

You & Yours London Dry gin,
 fever-tree tonic, lavender bitters

WINE by the glass

CHARDONNAY

Canvas, CA	15
Franciscan, Napa & Monterey, CA	16
Sonoma Cutrer, Sonoma, CA	18

SAUVIGNON BLANC

Crowded House, Marlborough, NZ	15
Love Block, Marlborough, NZ	17

PINOT GRIGIO

Canvas, Veneto, IT	14
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ROSE

Listel, FR	15
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SPARKLING

Canvas, Blanc De Blancs, IT, NV	14
Villa Sandi, Prosecco, IT, NV	16

PINOT NOIR

Canvas, CA	15
Nielson by Byron, Santa Barbara, CA	17

CABERNET SAUVIGNON

Canvas, CA	15
Caymus Bonanza, CA	17
Daou, Paso Robles, CA	18

BLEND

Decoy, Sonoma, CA	16
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