



BEER

DRAFT

Modelo Especial | 11
Ballast Point Sculpin IPA | 13

LOCAL 12OZ | 10

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

LOCAL 16OZ | 13

Stone FML Double Hazy IPA
Resident Perky Blonde
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

Light Rum, Grand Marnier,
Pineapple, Dark Rum Float

RED MARLIN G&T | 21

Empress Elderflower Rose Gin, St. Germain,
Lavender Bitters, Fever-Tree Mediterranean Tonic

PAPER PLANE | 18

Uncle Nearest Bourbon,
Amaro Nonino, Aperol, Lemon

OLD FASHIONED | 22

Basil Hayden's Bourbon,
Sugar, Orange & Angostura Bitters

SMOKE'N FLOWERS | 18

400 Conejos Mezcal, Hibiscus,
Lime, Agave, Grand Marnier

HIBISCUS PALOMA | 18

Cazadores Reposado, Hibiscus
Puree, lime, grapefruit, agave

SO-CAL LEMON DROP | 18

You & Yours Citrus Vodka*, Triple
Sec, Watermelon, Lemon, Syrup

*Local & Women Owned Distiller

Reserve List

MIZUNARA OLD FASHIONED | 25

Kaiyo Mizunara, Ume Plum, Sananto
Syrup, Angostura

Make it Smoked! +5

EMPRESS BIANCO NEGRONI | 24

Empress Indigo 1908 Gin, Bitter
Bianco, Dry Vermouth, Chartreuse

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
Whitehaven, Marlborough, NZ 16

PINOT GRIGIO

Canvas, Veneto, IT 14

ROSE

Listel, FR 15
Fleur De Mer, FR 16

SPARKLING

Canvas, Blanc De Blancs, IT, NV 14
LaMarca, Prosecco, IT, NV 16

PINOT NOIR

Canvas, CA 15
Nielson by Byron, Santa Barbara, CA 17
ZD, Carneros, CA 21

MERLOT

Clos Du Bois, North Coast, CA 15

MALBEC

El Origen, Mendoza, ARG 15

CABERNET SAUVIGNON

Canvas, CA 15
Cannonball, CA 16
Caymus Bonanza, CA 17
Daou, Paso Robles, CA 18
Louis M Martini, Sonoma, CA 25
Silver Oak, Alexander Valley, '19 38

BLEND

Decoy, Sonoma, CA 16



MARKET SALADS

Add: 6 oz Grilled Chicken Breast 8 / 4 oz Filet Steak 32
7 oz Salmon 26 / 5 pc Shrimp 22

Baby Iceberg Wedge Smoked Bacon, Point Reyes Blue Cheese, Chives, Onion Rings, Green Goddess Ranch, Heirloom Cherry Tomato	18
Basil Couscous & Burrata Salad Fig Jam, Frisee, Watercress, Pistachio Prosciutto Crumb, Arugula Pesto, Aged Balsamic	18
Little Gem Ceasar Anchovies, Grana Padano, Olive Oil Bread Crumbs, Caesar Dressing	18

SHAREABLE PLATES

San Diego Clam Chowder* Jalapeño Chili, Smoked Bacon, Served with Grilled Bread	15
Dungeness Crab Hush Puppies* Spicy Old Bay Pimento Cheese	23
Crispy Pork-Belly* DF, GF Chimichurri, Tender Greens, Arugula, Pickled Red Onion	20
Fried Calamari* House-made Remoulade, Fresno & Jalapeno Chilies, Pickled Okra	19
Shrimp Cocktail * DF, GF Citrus-Champagne Poached Prawns, Spicy Cocktail Sauce	28

LAND & SEA

16 oz. Angus Ribeye* GF, DF Slow-Roasted Balsamic Onion, Chimichurri	 <i>Louis M, Martini - Cab.</i>	50
Center Cut Filet* GF Beef Tallow Braised Jumbo Carrot, Creamy Peppercorn Demi		45
32 oz. Tomahawk For Two GF Roasted Garlic Chili Butter	 <i>Austin Hope - Cab.</i>	150
Surf & Turf* GF Filet Mignon, Crab Stuffed Prawns, Spicy Cajun Butter Sauce		77
Red Wine Braised Short Ribs Parsnip Puree, Tobacco Onions, Red Wine Demi	 <i>El Origen - Malbec</i>	38
Grilled Airline Chicken Breast DF, GF Filipino BBQ Sauce, Pickled Green Papaya Salad		36
Whole Roasted Branzino* GF, DF Garlic Ginger Scallion Sauce	 <i>Whitehaven - Sauv, Blanc</i>	40
Jumbo Scallops* GF Celery Root Apple Relish, Butternut Squash Puree, Shishito Pesto Vinaigrette		49
Catch of the Day* GF Kale & White Bean Ragù, Herb Oil	 <i>Sonoma Cutrer - Chardonnay</i>	45
Blackened Icelandic Salmon* GF Blackened Glaze with Andouille Crawfish Grits		40
Creamy Mushroom Pappardelle V Porcini Cream Sauce, Sage	 <i>Nielsen by Byron - Pinot Noir</i>	31
Ask your server about our vegan special of the week!	 <i>"Recommended Wine Pairing"</i>	

SIDES TO SHARE

Crab Stuffed Jumbo Prawns* GF Spicy Cajun Butter Sauce	32	Loaded Mash Potato GF Smoked Bacon, Sour Cream, White Cheddar, Green Onions	14
Oven Roasted 10 oz Lobster Tail* GF Dawn Butter & Grilled Lemon	50	Baked Mac & Cheese V	16
Truffle Parmesan Fries V Lemon Garlic Aioli	12	Boursin, American Cheese, Cavatappi Pasta, Chipotle Herb Bread Crumbs	
Chefs Blend Field Mushrooms GF, V Shallot, Garlic, White Wine, Butter	18	Steamed Jasmine Rice DF, GF, VG, V	5
Cheesy Sourdough Boule V White Cheddar Cheese, Herb Butter, Sea Salt	13	Fried Brussels Sprouts DF Whole Grain Mustard Vinaigrette, Slab Bacon, Saba Balsamic Reduction	15

GF: GLUTEN FREE, GFA: ITEM CAN BE PREPARED W/O GLUTEN, DF: DAIRY FREE, V: VEGETERIAN VG: VEGAN

**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.