



SNACKS & STARTERS

SALADS

Shrimp Cocktail GF | 21
Wasabi, Louie Sauce, Citrus

Carrot Hummus V | 11
Fried Chickpeas, Dill, Black Lime, Pita Chips

Diver Scallop Aguachile GF | 24
Thai Chili, Cucumber, Radish, Cilantro, Lime

Grilled Chicken Wings GF | 24
Tamarind Barbecue, Sesame

Wedge Salad GF | 17
Bleu Cheese, Ember Smoked Bacon, Tomato

Caesar Salad of Sorts | 16
Artichokes, Kale, Croissant Croutons

Strawberry Beet Salad
GF V | 16
Caramelized Yogurt, Sesame Granola, Zaatar, Mint

Heirloom Grain Salad V | 14
Radish, Tomato, Feta Cheese, Mint, Thai Basil, Puffed Quinoa

+
*CHICKEN | 10
*HANGER STEAK | 20
*WILD KING SALMON | 16
*SHRIMP | 10

..... **SANDWICHES**

All Burgers and Sandwiches are served with a choice of Market Lettuces, or Triple Cooked Fries with Truffle Pepper Ketchup

Ember Seared Spicy Tuna Sandwich
Furikake, Spicy Aioli, Cucumber, Pickled Onion, Radish Sprouts, Butter Lettuce, Brioche Bun | 25

Pork & Shrimp Katsu Burger
Tonkatsu Mustard, Cabbage Slaw, Pickled Onion, Brioche Bun | 23

Mishima Ranch Wagyu Beef Burger
Kimchi Secret Sauce, Tomato, Iceberg Lettuce, House Pickle, White Cheddar, Brioche Bun | 22
Sub Impossible Burger | 20

Szechuan Hot Fried Chicken Sandwich
House Pickle, Cabbage, Ramp Ranch, Brioche Bun | 22

CUTS, CATCHES & MORE

Blackened Ora King Salmon GF | 28
Peas, Summer Squash, Chimichurri and Preserved Lemon

Steak Frites GF | 34
8oz, Prime Hanger Steak
Heirloom Tomatoes, Cucumbers, Watercress, Pickled Onion, Cilantro, 'Shaken Beef' Jus, Sweet Potato Fritter

Bucatini Pasta | 22
Spring Vegetables, Parmesan, Lemon, Embered Tomatoes, Basil, Herb Bread Crumbs

Grilled Fish Tacos GF | 21
Cabbage, Pico De Gallo, Lime Crema, Cotija

*Special Reserve Steak and Seafood Options Available upon Request

..... **PRIX FIXE**

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts	Blackened King Salmon GF	Piña Colada Cake
Strawberry Beet Salad GF V	Bucatini Pasta	S'more Mousse
	Steak Frites GF +5	Cherry Pie

..... **DESSERTS**

Piña Colada Cake
Brûlée Pineapple
12

Cherry Pie
Cereal Milk Custard, Chantilly
13

S'more Mousse
Graham Sablé, Raspberry Inspiration
14

GF | Gluten Free V | Vegetarian N | Contains Nuts

A gratuity of 18% will be added to all checks of 8 or more. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.* 06.26.24



..... DRAFTS

AleSmith .394 Pale Ale | 10
San Diego, California

Scrimshaw Pilsner | 10
Fort Bragg, California

Orange Avenue Wit | 10
Coronado, California

Societe Harlot Blonde | 10
Solana Beach, California

Warplanes Hazy IPA | 10
San Diego, California

Stone IPA | 10
San Marcos, California

Dogleg Scotch Ale | 10
San Diego, California

Modelo Especial | 10
Mexico

..... CRAFTS

Stone Arrogant Bastard Ale | 14
San Diego, California

Pizza Port Honey Blonde | 14
San Diego, California

Ballast Point California Kolsch | 12
San Diego, California

Coronado Nado Japanese Lager | 11
Coronado, California

..... THE REST

Athletic Brewing Co. Non-Alcoholic Beer | 8
Long Beach, California

Stella Artois | 8
Belgium

Bud Light | 8
Missouri

Michelob Ultra | 8
Missouri

Coors Light | 8
Colorado

Corona | 8
Mexico

..... COUPES & COCKTAILS

SMOKING EMBER | 24

Mezcal, Grapefruit, Agave, Lemon, Lime, Encased in a Citrus Smoke Bubble

“NOT TOO” OLD FASHIONED | 22

Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters, Whistle Pig Maple Syrup

SUMMER CANVAS | 18

Jasmin Infused Botanist Gin, Italicus, Acidized Apple Juice, Honey, Mionetto Prosecco

SOLAR FLARE | 22

Don Julio Tequila, Cointreau, Tamarind, Vanilla, Pomegranate, Firewater

LAGOON TREASURE | 18

Ron Zacapa Rum, Housemade Hazelnut Orgeat, Piña Oleo Syrup, Lime

GARDEN SOIREE | 20

Kaffir Lime Infused Belvedere Vodka, Chinola Passionfruit Liqueur, Clarified Coconut Milk, Vanilla

..... MOCKTAILS

RASPBERRY SPICE | 16
Seedlip Spice, Lemon, Simple Syrup, Egg whites, Raspberries

THE EXPLORER | 16
Pathfinder Non-Alcoholic Spirit, Espresso, Vanilla

FRUIT SMASH | 16
Muddled Berries, Lemon, Agave, Ginger Ale

..... BUBBLES

Hubert Meyer Rosé | 16 / 59
NV Cremant D’Alsace, France

Mionetto Prosecco | 16 / 48
NV Brut, Veneto, Italy

Schramsberg | 22 / 83
Blanc de Blancs, Napa Valley, California

Moët & Chandon | 25
NV Imperial Brut, Champagne, France

Veuve Clicquot | 28 / 135
NV Brut, Champagne, France

..... ROSÉ & WHITES

Peyrassol La Croix | 14 / 52
Méditerranée, France

La Fête du Rosé | 16 / 60
Côtes de Provence, France

Albert Bichot | 18 / 68
Chardonnay, Chablis, France

Freemark Abbey | 22 / 84
Chardonnay, Napa Valley, California

Pebble Cove | 14 / 52
Sauvignon Blanc, Marlborough
New Zealand

Domaine du Nozay | 23 / 88
Sauvignon Blanc, Sancerre, France

Livio Felluga | 16 / 60
Pinot Grigio, Friuli Colli Orientali
Italy

Laurenz V | 15 / 56
Grüener Vetliner, Kamptla, Austria

..... REDS

Seven Hills | 19 / 72
Cabernet Sauvignon, Walla Walla
County, Washington

Turnbull | 25 / 96
Cabernet Sauvignon, Napa Valley,
California

Stags’ Leap | 26 / 100
Cabernet Sauvignon, Oakville, California

Martin Ray “Synthesis” | 24 / 84
Pinot Noir, Russian River Valley,
California

Metz Road “Riverview Vineyard” | 21 / 80
Pinot Noir, Monterey, California

Domaine de Beurenard | 16 / 60
Grenache Blend, Côtes de Rhône, France

Hourglass III | 20 / 76
Merlot Blend, Napa Valley, California