

COVEWOOD

LUNCH

SHAREABLES

Black Bean Hummus VG	14
pico de gallo, cotija, chili oil, crisp pita & tortilla	
Wild Mushroom Pesto Flatbread	18
<i>add spanish chorizo +3</i> kale pesto, manchego, calabrian chili	
Truffle Fries VG	12
truffle powder, parmesan reggiano, meyer lemon aioli	
Guacamole GF	14
queso fresco, tajin, salsa fresca, lime-salt tortilla chips	
Cauliflower & Potato Fritto GF, VG	16
pickled onion, castelvetrano olive, harissa aioli	
Calamari Fritto	16
celery leaf, togarashi, lemon oil, black garlic aioli	
Grilled Artichoke & Spinach Dip VG	14
mascarpone, parmesan reggiano, spiced kettle chips	
Iced West Coast Oysters GF	23/42
mignonette, fresh horseradish, ancho chili cocktail sauce	

SALADS

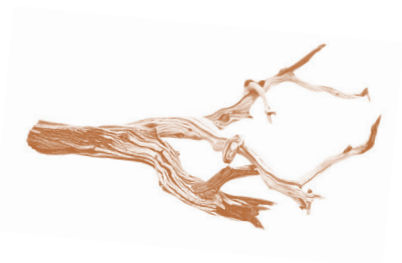
+ shrimp 13 | chicken 10 | steelhead 12

The Noble Garden N	14
red quinoa, farro, cucumber, radish, arugula, baby tomato, roasted beet, pea tendrils, celery, almond, lime vinaigrette	
Classic Caesar	14
romaine hearts, parmesan reggiano, white anchovy, classic dressing, olive oil crouton	
Mango & Jicama GF, N	15
macadamia nut, jicama, red chili, baby kale, red onion, cilantro, coconut-lime vinaigrette	
Citrus Salad VG, N	15
cara cara orange, kumquat, arugula, golden beet, candied walnut, cambozola, walnut vinaigrette	
Chop Chop VG, N	14
baby mixed greens, cucumber, radish, tomato, avocado, egg, carrot, cashew, jalapeno ranch	



BY SEA

Clam Chowder	13
smoked bacon, chives, sourdough crostini	
Miso Steelhead	25
chili-garlic edamame, soba noodles, tomato dashi	
PEI Mussels	21
rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough	
Beer Battered Fish Tacos	19
cilantro cabbage slaw, guacamole, crema, salsa verde, lime-salt tortilla chips	
Wild Shrimp Tacos	21
cilantro cabbage slaw, crema, avocado, salsa quemada, lime-salt tortilla chips	



BETWEEN

The Burger	24
<i>sub plant-based patty on request</i> half pound patty, bacon jam, gruyère, tomato, pommery aioli, arugula, sâp brioche bun, house pickles, truffle fries	
Friar Smash Burger	22
<i>add a fried egg +2</i> two 3oz patties, american cheese, vine ripe tomato, caramelized onion, iceberg, fry sauce, amish bun, fries	
Mission Bay Club	18
roasted turkey, swiss, avocado, applewood bacon, tomato, red onion, iceberg, chili aioli, fries	
The Chicken Sandwich	19
buttermilk fried or grilled chicken, havarti, celery slaw, pickled green tomato, remoulade, ciabatta, hot sauce, kettle chips	
Grilled Cheese VG	17
sourdough, monterey jack, gruyère, tomato jam, fries	
Cubano	19
mojo braised pork shoulder, smoked ham, swiss, house dill pickles, telera roll, fries	

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts

We only accept credit card or room charge - no cash. **Before placing your order, please inform your server if anyone in your party has a food allergy.** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members. Parties of six (6) or more will have a 20% gratuity added to the check. A 15% service charge will be added to pickup / to-go orders, and a 22% service charge will be added for all delivered orders.

03.27.2025