



STARTERS

Truffle Fries | 14

Truffle oil, parmesan cheese

Chowder Tots | 15

New England style seafood chowder, crispy bacon, scallions

Curry Mussels | 18

Black mussels in green curry sauce, topped with Fresno chiles, Thai basil, served with a side of sourdough toast

Clam Chowder | 11

New England style seafood chowder, garlic toast

Crispy Brussel Sprouts | 16

Honey-balsamic glaze, panko crust

Coconut Shrimp | 18

5 large shrimp, shaved coconut, honey-Sriracha dipping sauce, chives

Ahi Poke "Nachos" | 20

Marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo

Tempura Green Beans | 15

Tempura battered green beans, spicy ranch dressing

RAW & CHILLED

Oysters | Market Price

Chef's seasonal selection

Cocktail Tiger Prawns | half dozen 21 | full dozen 40

Black tiger prawns, house cocktail sauce

Sunrise Shrimp Ceviche | 21

Pico de gallo, avocado, shrimp, lime juice, salt, corn tortilla chips

Chilled Seafood Platter | 55

6 tiger prawns, 6 oysters, shrimp ceviche, house made crispy wontons, house cocktail sauce, red wine mignonette, horseradish

BUNS

served with choice of fries or side salad, *lettuce wrap available*
sub | tater tots +2 | brussel sprouts +4 | truffle fries +6
add | avocado +5 | fried egg +3

Breakfast Sandwich | 16 | add bacon +3

House sausage patty, scrambled eggs, cheddar cheese, house aioli, english muffin

Double Smash Breakfast Burger | 19 | *fixings* available upon request

Fried egg, 2 smashed beef patties, bacon, american cheese, house aioli

BRUNCH COCKTAILS | 15

Giribaldi | Campari, Freshly-Squeezed Fluffy Orange Juice

John Daly | Citrus Infused Vodka, Fresh Lemonade, Iced Tea

Aperol Swizzle | Aperol, Fresh Lemon, Fresh Orange, Pineapple

Milk Punch No.2 | Brandy, Rum, Cream, Allspice, Cinnamon, Nutmeg

White Sangria | Superior Light Rum, Wine, Lemon, Orange, Raspberry, Peach

SPECIALTY COCKTAILS - 16

Bambu-Bambu | Banana Infused Cachaça, Lime, Pineapple, Cinnamon, Seltzer

Cruise Control | Ford's Gin, Fresh Lime, Mint, Grenadine, Seltzer

Power Play | Aperol, Domingo Oaxaca Mezcal, Lime, Pineapple Shrub, Falernum, Seltzer, Nutmeg

Papagayo | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select

Sallywag | Mango, Lime, Coconut Washed Ford's Gin, Superior Light Rum, Cinnamon

Hound Dog | Reposado Tequila, Lime, Raspberry, Grapefruit, Yellow Chartreuse, Saline

Dolly Daydream | Citrus Infused Vodka, Fresh Lemonade, Iced Tea

Pendulum | Old Forester Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale

Perfect Stranger | Capurro Pisco Acholado, Cachaça, Lime, Fennel, Falernum, Egg White, Tiki Bitters

Cast Away | Superior Light Rum, Cacao, Falernum, Lime, Dons Mix, Bitters, Mint

Pusherman | Coconut Washed Ford's Gin, Lime, Banana, Peach, Pineapple, Orgeat, Nutmeg

GREENS

Beet Salad | 18

Red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon-thyme vinaigrette

Caesar Salad | 16

Artisan romaine hearts, caesar dressing, parmesan cheese, herb butter croutons

Strawberry Feta Salad | 17

Spring mix, sliced strawberries, green onions, cherry tomatoes, cucumbers, candied walnuts, feta, balsamic dressing

add | chicken 7 | salmon 10 | tiger prawns 11 |
available blackened or grilled

Cali Sandwich | 19

Chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda cheese, house aioli

Salmon BLT | 21

Grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough

Spicy Chicken Sandwich | 19

Jidori fried chicken, spicy slaw, pickles, tomatoes, buffalo sauce

BOTTOMLESS MIMOSAS

26

Limited to 1 hour and 30 minutes. Must be purchased with an entree.
Pours end at 2:00pm

CRACKED

served with garlic rosemary smashed potatoes | sub fruit +3

Make any Scramble a Burrito +2 | Make it *wet* +2

The Standard | 17 | add cheese +1

Two eggs any style, bacon or house made sausage patty, sourdough

Veggie Scramble | 18

Farmers market mixed vegetables, cheddar cheese, avocado

Cali Scramble | 21

Applewood bacon, heirloom tomatoes, swiss cheese, avocado

OG Benedict | 20

Grilled ham, hollandaise, poached eggs, english muffin

Lobster Benedict | 30

Fresh lobster, hollandaise, poached eggs, english muffin

Cali Benedict | 21

Shrimp, bacon, avocado, hollandaise, poached eggs, english muffin

SPECIALTIES

Fried Chicken and Waffles | 21

Jidori fried chicken breast, belgian waffle, honey-butter, honey-Sriracha

Chilaquiles | 19 | add chorizo +3

Salsa verde, queso fresco, sour cream, fried eggs, tortilla chips

Berry Waffles | 16 *plain waffle available

Berry compote, salted caramel, whipped cream, maple syrup

Berry French Toast | 18

House made jam, braided brioche, fresh berries, powdered sugar

Breakfast Burrito | 20

Scrambled eggs, chorizo, bacon, fries, cheddar cheese, cheese sauce, green onions, house-made salsa verde, served with smashed potatoes

Avocado Toast | 15 | add smashed potatoes +3 | add shrimp +4

Sourdough bread, sliced avocado, pickled red onions, feta, poached egg

Steak & Eggs | 28

picanha steak, ciabatta bread, roasted pico de gallo, fried eggs, fried spinach

Beer Battered Fish & Chips | 23 | *King Size* - one extra cod +6

Wild black Alaskan cod, house tartar sauce, crispy fries



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SPIRIT FORWARD - 15

- Monte Carlo** | Rittenhouse Rye, Benedictine, Bitters
- Bijou** | Ford's Gin, Sweet Vermouth, Green Chartreuse
- Classic Martini** | Ford's Gin, Dry Vermouth, Orange Bitters
- Vieux Carre** | Rittenhouse Rye, Cognac, Vermouth, Benedictine, Peychauds
- El Presidente** | Appleton 8 Jamaican Rum, Blanc Vermouth, Grand Marnier, Grenadine

TART - 15

- Army Navy** | Ford's Gin, Fresh Citrus, Orgeat, Bitters, Nutmeg
- Caipirinha** | Cachaça, Fresh Lime, Cane Sugar
- Penicillin** | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey
- Daiquiri** | Superior Light Rum, Fresh Lime, Cane Syrup
- Pisco Sour** | Capurro Pisco Acholado, Fresh Citrus, Cane Syrup, Bitters

EFFERVESCENT - 15

- French 75** | Ford's Gin, Cognac VSOP, Lemon, Cane Syrup, Champagne
- Americano** | Campari, Del Professore Rosso Vermouth, Seltzer
- Dark & Stormy** | Dark Rum, Fresh Lime, House Ginger Beer
- Paloma** | Maestro Dobel Blanco Tequila, Grapefruit, Citrus, Seltzer
- Pimm's Cup** | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer

LUSH - 15

- Clover Club** | Ford's Gin, Dry Vermouth, Lemon, Raspberry, Egg White
- Baybreeze** | Vodka, Pineapple, Cranberry, Fresh Citrus
- Pina Colada** | Superior Light Rum, Coconut, Pineapple, Fresh Citrus
- Chief Lapu Lapu** | Superior Light Rum, Orange, Lemon, Passion Fruit, Dark Rum
- Tequila Sunrise** | Maestro Dobel Blanco Tequila, Fresh Orange Juice, Lime, Grenadine

SPARKLING

- Canella Prosecco**, Veneto, IT | Split 14
- Pol Clement Brut**, France | Split 15
- Une Femme Extra Brut Rose**, CA | Split 15
- Collet Brut Champagne**, Ay, France | 65

WHITE WINE

- Lagaria Pinot Grigio**, Venetio, Italy | 13/45
- Lagar da Condesa Albarino**, Rias Baixas, Spain | 14/50
- Te Pa Sauvignon Blanc**, Marlborough, NZ | 15/55
- Les Legende de Saint-Martin Cuvee Prestige Sancerre**, Loire Valley, France | 18/70
- DeLoach Chardonnay**, Russian River Valley, CA | 15/55
- Far Niente Chardonnay**, Napa Valley, CA | 25/95
- Chateau de Campuget Rose**, Rhone Valley, France | 14/50

RED WINE

- Ræburn Pinot Noir**, Russian River Valley, CA | 17/65
- Cune "Organic" Tempranillo**, Rioja, Spain | 14/50
- Fabiana Kalema Primitivo "Zinfandel"**, Puglia, Italy | 15/55
- Scarpetta Cabernet Franc**, Friuli Venezia Giulia, Italy | 14/50
- Eberle "select" Cabernet Sauvignon**, Santa Barbara, CA | 16/55
- Girard Cabernet Sauvignon**, Napa Valley, CA | 18/70
- Edge Cabernet Sauvignon**, Alexander Valley, Sonoma, CA | 60
- Calvet Chateaneuf-du-Pape**, Rhone Valley, France | 70
- Monticello Estate Merlot**, Napa Valley, CA 2018 | 70
- Roberto Voerzio Nebbiolo**, Langhe, Piedmont, Italy | 85
- Jayson by Pahlmeyer**, Bordeaux Blend, Napa, CA | 95

LUXURY

- Hendrick's Vesper** - \$22
Hendrick's Gin, Tito's, Blanc Vermouth
- Appleton 21 Mai Tai** - \$33
Appleton 21 Jamaican Rum, Grand Marnier, Fresh Lime, House Orgeat, Saline, Mint
- Mayenda Cadillac Margarita** - \$25
Mayenda Blanco Tequila, Grand Marnier, Fresh Lime, Cane Syrup, Saline, Diamond
- Appleton 12 Kingston Negroni** - \$25
Appleton 12, Del Professore Rosso Vermouth, Campari Cask Tales
- Pinhook Bourbon War Old Fashioned** - \$25
Pinhook Vertical Series Bourbon War 8 Year, Cane Syrup, Aromatic Bitters

DESSERT COCKTAILS - 14

- Pink Squirrel** | Creme De Noyaux, Creme De Cacao, Cream, Nutmeg
- Grasshopper** | Creme De Menthe, Creme De Cacao, Cream, Nutmeg
- Brandy Alexander** | Brandy, Creme De Cacao, Cream, Nutmeg
- Espresso Martini** | Coffee Liqueur, Demerara, Vodka, Cold Brew Concentrate

BEER

ASK ABOUT OUR ROTATING TAP SELECTION

DRAUGHT

- Ice German Pilsner** | 8
Modern Times, San Diego, CA 4.8%
- Duvel Belgian Blonde** | 9
Duvel Brewing, Belgium 6.66%
- Hopsaint Pure Intention Pale Ale** | 8
Hopsaint Brewing, CA 5.5%
- Beachwood CitraHolic IPA** | 8
Beachwood Brewing, San Diego, CA 7.1%
- Port Mongo American Imperial IPA** | 8
Port Brewing, San Marcos, CA 8.5%
- Groundwork Coffee Porter** | 9
Smog City Brewing, Torrance, CA 6.0%
- Hofbrau Hefe Weizen** | 8
Pittsburgh, PA 5.4%

BOTTLES & CANS

- Trappist Belgian Quadrupel** | 12
Brasserie Rochefort 10, Belgium 11.3%
- Buenaveza Mexican Lager** | 7
Stone Brewing, San Diego, CA 4.7%
- Expatriate American IPA** | 8
Three Weavers Brewing, Inglewood, CA 6.9%
- Almanac Flow Pale Ale** | 8.50
Almanac Brewing, Alameda, CA 5.5%
- Abita Light** | 7
Abita Brewing, Covington, LA 4.7%
- JuneShine Grapefruit Paloma** | 8
Hard Kombucha, San Diego, CA 6.0%
- Pacific Pineapple Cider** | 8
Two Towns Cider, San Diego, CA 5.0%

HOT COCKTAILS | 14

- Irish Coffee** | Bushmill's Irish Whiskey, Demerara, Coffee, Whipped Cream, Nutmeg
- Irish Cream and Coffee** | Irish Cream, Coffee, Whipped Cream
- Hot Toddy** | Old Forester Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon
- Keoke Coffee** | Coffee Liqueur, Cognac VSOP, Creme De Cacao, Coffee, Cream