

DEL MAR
EST. 2021
FAIRMONT GRAND DEL MAR
SOCIAL CLUB

SAVOURY

Baja Chowder <i>Sea Bass Shrimp Potato Carrot Celery</i>	\$16	Double Cheese Burger <i>Onion Jam American Cheese Pickles Garlic Aioli</i>	\$26
Fire Roasted Squash Salad <i>Pepitas Chili Coriander Labneh</i>	\$18	Margherita Pizza <i>San Marzano Tomato Mozzarella Basil</i>	\$26
Dirty "Tots" <i>Tater Tots Parmesan Bacon Chipotle Aioli</i>	\$16	Mushroom Pizza <i>Forest Mushrooms Roasted Garlic Bloomsdale Spinach</i>	\$26
House Spiced Fries <i>Enhance with Chowder</i>	\$15 \$8	Charred Brussel Sprouts <i>Pancetta Red Onion Parmesan Sweet Siracha</i>	\$14
Crab & Artichoke Dip <i>Breadcrumbs Spinach Tortilla</i>	\$18	Candied Yams <i>Orange Pecan Whisky Butter Winter Spice</i>	\$14
Wagyu Dog <i>Bacon Jalapeño Cheddar Chipotle Lime Crema</i>	\$21		

SWEET

S'mores <i>The Classic Salted Caramel Bourbon Vanilla Chocolate</i>	\$20	Loaded Hot Chocolate <i>Candy Cane Bits Marshmallows Cinnamon Sticks Chocolate Sprinkles Whipped Cream</i>	\$12
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COCKTAILS

Red Hot Toddy \$21

Red Breast Irish Whiskey, Honey & Lemon

Triple Axel \$23

*Absolute Elyx Vodka, Kahlua
Frangelico & Espresso*

Abuela's House \$23

*Avion Reposado Tequila, Licor 43
Abuelita Mexican Hot Chocolate*

Monkey on my Back \$22

*Monkey 47 Gin, Lime, Cranberry
Ginger Syrup, Club Soda*

The Twizzle \$22

*Clove Infused Volcan de Mi Tierra
Reposado Tequila, Cinnamon, Grapefruit*

The Fireside \$21

*Makers Mark Bourbon, Lemon
Pomegranate*

GDM Old Fashioned \$23

Knob Creek Bourbon, Bitters, Orange Peel

BEVERAGES

Nomadica Wine \$19

*Canned wines sourced from vineyards
with responsible farming practices.
Vegan, low sulfur, and fermented dry.*

Red Blend

Rose

Sparkling White

Sparkling Rose

Champagne

Moët & Chandon
Imperial Brut Split \$25

Moët & Chandon
Imperial Rosé Split \$27

Veuve Clicquot Yellow NV \$135

Dom Perignon 2010 \$325

Beer

GDM IPA \$10

Ballast Point California Kölsch \$9

Miller High Life \$8

Golden Road Mango Cart \$10