

CLUBHOUSE GRILL

BREAKFAST

egg & avocado blt sandwich 23

herb mayonnaise, sourdough

sausage & egg english muffin 20

chicken sausage patty, american cheese

clubhouse breakfast burrito 23

flour tortilla, scrambled eggs, salsa fresco, cheddar cheese, tater tots

add avocado +3 • add bacon +4

build your own omelet 28

choice of: avocado, mushrooms, bell peppers, onion, spinach, squash, tomato, swiss cheese, cheddar cheese, pepper jack cheese,

chicken apple sausage, smoked bacon, ham

clubhouse breakfast 25

two eggs any style, crispy potatoes, toast,

choice of hickory smoked bacon or chicken apple sausage

greek yogurt parfait 19

grand del mar rescue hive honey, fresh berries, preserves, house made granola

SIDES

hickory smoked bacon 9

chicken apple sausage 9

crispy potatoes 8

tater tots 8

organic eggs 6

toast 5

BEVERAGES

h.c. valentine artisan organic brewed coffee 7

espresso, cappuccino, latte 8

lot 35 premium tea selection 7

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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.

COCKTAILS

material girl • 19

the botanist gin, st. germain, lemon juice,
apple juice

nacional royal • 26

mt. gay black barrel rum, st germain, vueve clicquot,
pineapple juice

soul reviver • 29

the botanist gin, casamigos blanco, cointreau,
lillet blanc, blackberries, lemon juice

derby bird • 23

woodford reserve, campari, orange juice,
lemon juice

madame fleur • 26

bombay sapphire, hennessy vs, veuve clicquot,
chamomile syrup, lemon juice

chai tai • 22

mt. gay black barrel rum, the botanist gin, chai syrup,
pineapple juice, lime juice, angostura bitters

old fashioned, amigos • 25

casamigos reposado, glenlivet 12,
angostura bitters

birds and the bees • 20

grey goose, lemon juice, honey syrup, club soda,
pernod spritz

carte blanche • 22

grey goose, bombay sapphire, chardonnay

BEER & SELTZER

ipa "grand del mar edition" • 12

harland / san diego, 6%

hazy ipa • 12

harland / san diego, 6.5%

japanese lager • 12

harland / san diego, 5%

blonde ale • 12

firestone 805 / paso robles, 4.7%

pale ale • 12

alesmith .394 / san diego, 6%

mexican lager • 12

stone buenaveza / san diego, 4.7%

fountain hard seltzer (assortment) • 12

coors light • 10

corona • 10

RED WINE

pinot noir • 18

cooper hill / willamette valley, or

italian blend "quadriga" • 17

brutocao estate / mendocino, ca

merlot • 24

keenan estate / spring mountain, napa, ca

cabernet sauvignon • 28

saddleback / oakville, napa, ca

WHITE WINE

chardonnay • 18

the calling / sonoma, ca

pinot grigio 21

terlato / friuli, italy

sauvignon blanc • 18

brutocao "grand del mar" / mendocino, ca

SPARKLING WINE

prosecco • 21

mionetto / veneto, italy

champagne • 43

veuve cliquot "yellow label" / france

ROSE

still rose • 21

ultimate rose / ultimate provence, france

sparkling rose • 21

lucien albrecht / alsace, france

DRAFT

japanese lager • 12

harland / san diego, 5%

secret safari pale ale • 12

abnormal / san diego, 5%

hazy india pale ale • 12

harland / san diego, 6.5%

clear intentions west coast ipa • 12

embolden / san diego, 7%