AMAYA

LIGHT
all dressed fries 18
aromatic seasoning, parmesan, chipotle aioli
hummus 21
crudite, olives, endive, sumac, aleppo
cheese & charcuterie 46
farmhouse cheeses, fine cured meats, cornichons, honeycomb, artisan bread
housemade parker rolls 20
grand del mar rescue hive honey butter
prawn toast 29
rouille, preserved lemon, herbs

SALAD
caesar 22
leopard gem, crouton, parmesan
waldorf salad 22
frisee, celery, shropshire blue, grapes, walnut, apple vinaigrette

PIZZA
margherita 30
san marzano, mozzarella, basil
n’duja 33
shishito peppers, mozzarella

MAIN
steak frites 58
hanger steak, hand cut fries
bucatini 30
guanciale, san marzano, chili, pecorino

SANDWICHES
smash burger 32
caramelized onions, american cheese
jidori chicken 31
ciabatta, tzatziki, local salad
bikini 35
jamon iberico, manchego, garlic aioli, quince
ahi tuna 39
yuzu kosh, kewpie, radish

SIDES
side salad 11
fruit 11
fries 11

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.
BREAKFAST COCKTAILS

bloody mary 23
elyx voska, house made bloody mix

bloody maria 28
volcan tequila, house made bloody mix

michelada 16
stone buenaveza, house made bloody mix

mimosa 31
veuve clicquot yellow label, house squeezed orange juice

irish coffee 19
jameson irish whiskey, coffee, house made demarara, hand whipped cream

bellini 31
veuve clicquot yellow label, house made white peach puree

leaving tijuana 24
volcan blanco tequila, lime, gdm rescue honey

crimenes pasionales 28
volcan blanco tequila, diplomatico reserva exclusiva, housemade passionfruit syrup

BEER

hazy ipa
harland / san diego • 13

grand del mar ipa
harland / san diego • 13

buenaveza mexican lager
stone / san diego • 13

'.394' pale ale
alesmith / san diego • 13

lager
stella artois / belgium • 11

lager
bud light / colorado • 11

RED

cabernet sauvignon "isosceles"
justin / paso robles, california 2018 • 45

cabernet sauvignon
saddleback / oakville, california 2018 • 31

cabernet sauvignon "somm cuvee"
sinegal / napa valley, california 2018 • 36

bordeaux blend
chateau franc-patarabet / saint emilion grand cru, bordeaux, france 2016 • 32

pinot noir
shea estate / willamette valley, oregon 2018 • 34

pinot noir "les ursulines"
jean-claude boissett / burgundy, france 2019 • 24

tempranillo
coto de imaz / gran reserva, rioja, spain • 26

WHITE

sauvignon blanc
pahlmeyer jayson / napa valley, california 2018 • 33

sauvignon blanc
massey dacta / marlborough, new zealand • 22

chardonnay
jordan / russian river, sonoma, california 2019 • 24

chardonnay "1er cru"
chevalier de la cree / burgundy, france 2020 • 31

pinot grigio
terlato / friuli, italy 2019 • 23

sommelier's selection of the day
rotating • 22

BUBBLES

champagne "yellow label"
veuve clicquot / reims, france • 43

champagne
nicolas feuillatte / cote de blancs, france • 23

ROSE

rose
up / provence, france 2020 • 23