

CHIPS & GUACAMOLE | 26 V. VEG. GF

salsa verde | corn tortilla

CHICKPEA HUMMUS | 25 V. VEG.

extra virgin olive oil | crudité | pita bread

PRAWN COCKTAIL | 28 GF

marie rose | citrus marinated prawns

SUPERFOOD SALAD | 22 V. VEG. GF

ancient grains | beet | cucumber | herb tahini dressing

CAESAR SALAD | 22

gem lettuce | cotija

MELON & PROSCIUTTO SALAD | 22 GF

burrata | mint | aged balsamic

TUNA POKE | 36 GF

avocado | pickled onion | fresno chili | taro chips

SMASH BURGER | 32

caramelized onions | american cheese | grand sauce

SALAD ENHANCEMENTS

grilled chicken | 14

grilled shrimp | 16

marinated tofu | 14

SHRIMP ROLL | 29

tarragon | citrus | brioche

HOUSEMADE FALAFEL BURGER | 30 V. VEG.

chickpea patty | torn herb & romaine | vegan aioli

TAJIN DUSTED FRUIT CUP | \$24 V. VEG. GF

mango | jicama | watermelon | cucumber

PRESSED JUICE POPS | \$16 V. VEG. GF

orange | tumeric | ginger

cucumber | apple | kale

beet | coconut | lemongrass

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

Evergreen | 25
Sipsmith Gin | Chateau Aloe Vera liqueur | Agave nectar | Lemon juice

Pineapple Snap | 23
Malahat Spiced Rhum | Pineapple juice | ginger syrup | Angostura Bitters

Lavender Smash | 23
Sipsmith gin | Lavender syrup | Lemon juice

Pomegranate Margarita | 23
Volcan Blanco Tequila | Pomegranate juice | Lime juice | Agave nectar

White & Rose Wine

Chardonnay Trefethen, Napa Valley | 25/92
Pinot Grigio Terlato, Friuli, Italy | 23/84
Sauvignon Blanc, Massey Dacta, New Zealand | 22/96
Rosé Ultimate Provence, Southern France | 23/84

Red Wine

Pinot noir Reserve Argyle, Willamette Valley | 31/134
Pinot Noir, Cooper Hill, Oregon | 20/72

Bubbles

Prosecco Superiore Mionetto, Valdobbiadene | 21/84
Champagne Moët & Chandon Brut Split (187ml) Reims France | 40
Champagne Veuve Cliquot, Yellow Label, France | 43/189
Sparkling Rosé Gérard Bertrand, France | 20/82

Beer

Select 5 beers | 40

Harland, IPA GDM Limited Edition, 7% ABV San Diego | 13
IPA Boss Pour Abnormal Beer Co. 7% San Diego | 13
Hazy IPA Harland Brewing Co. 6.5% San Diego | 13
Hazy IPA Heavy Cloud Mother Earth Brew Co. 6.8% San Diego | 13
Blonde Ale Litehouse Embolden Beer Co. 5% San Diego | 13
Rotating Selection Bivouac Ciderworks. 6% San Diego | 13
High Noon. 4.5% USA 11
Coor Light. 4.2% USA | 11
Stella Artois. 5% Germany | 11
Corona Extra. 4.8% Mexico | 11