

DINNER 5-10pm

THE CAFÉ



Small Plates

Benton's Ham 18
pimento cheese, pickles, parker
house rolls

Burrata (vg) 24
marinated figs, marcona
almonds, mint, red walnut
muhammara, toasted
sourdough

Beet Hummus (vg) 15
nigella seeds, cilantro, toasted
naan, feta

Vegetables

Big Green Salad (vg) 16
olive oil, local citrus, petite
herbs, pickles, green goddess
dressing

Heirloom Tomatoes (vg) 18
zhoug, green olive oil, pesto
powder, all the basils

Broccolini (vg) 15
sikil p'ak, baby cilantro, lime,
citrus zest

Raw

Local Oysters on
the Half Shell 24
pink peppercorn mignonette

Hiramasa Crudo 28
asian pear consommé, toasted
white sesame oil

Baja Scallop Crudo 22
yuzu koshō vinaigrette, green
olive oil, petite chives

Entrees

Nodi Marini 24
parmesan fondue, crispy sage,
guanciale, black pepper

Daily Local Fish MKT
brown butter and yuzu,
seasonal veggies

Lamb Burger "Merguez" 19
pickles, tzatziki, sesame
brioche, green harissa, butter
lettuce, tomato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

Thai Tonic Botanist gin, Lemongrass, Basil, Lemon, Tonic	15
Calimericano Black Tea Aperol, California Sweet Vermouth, Effervesence	15
Rose Cooler Tito's Vodka, Rose, Lemon, Mint, Prosecco	14
Galleon Coffee Infused Brugal Rum, Giffard Banana, Cinnamon, Bitters	14
Sunrise Iced Americano, Fresh Orange Juice, House Curaçao, Soda	15
Paper Plane Rittenhouse Whiskey, Aperol, Nonino Amaro, Lemon	16
Tea Siss Chartreuse, Chamomile Tea, Yuzu	15
Fresa Sonora Herradura Blanco Tequila, Aloe, Pineapple, Lime, Fresno	16

Beer

Resident Chasing Citra Hazy IPA, San Diego, 7%	12
Alesmith .394 American Pale Ale, San Diego, 5%	8
Societe Pupil, American IPA, San Diego, 7.5%	9
Resident Perky Blonde Ale, San Diego, 5.2%	12
Modern Times Black House Stout, San Diego, 5.8%	12
Boochcraft Ginger-Lime Kombucha, San Diego, 7%	10
Modelo Mexican Lager, Mexico, 4.4%	7
Sam Adams Seasonal Ale, Boston, 5.3%	7
Bud Light American Light Lager, St Louis, 4.2%	6
Truly Hard Seltzer Variety of Flavors, Boston, 5%	7

Wine by the Glass

Sparkling

Prosecco, Bisol Jeio Valdobbiadene, Italy	15
Brut Rose, Bouvet Saumur, France	17
Champagne, Nicolas Feuillate Champagne, France	29

White

Sauvignon Blanc, Whitehaven New Zealand	16
Albariño, Tangent Edna Valley, California	15
Verdejo, Marques de Caceras Rueda, Spain	13
Grenache Blanc, Scheid Monterey, California	18
Chardonnay, Neilson Santa Barbara, California	13

Rosé

Jean Luc Columbo "Cape Bleue" Rose San Luis Obispo, California	18
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Red

Valdigue, J. Lohr "Wildflower" Mediterranee, France	14
Tempranillo, Condado de Haza "Crianza" Ribera del Duero, Spain	14
Cabernet Sauvignon, DAOU Paso Robles, California	18
Red Blend, Unshackled California	20