

\$40pp 3 COURSE

We kindly request that everyone on the table
enjoy the restaurant week menu offerings
that we've pre-selected.

(Each SDRW menu item choice is marked by SDRW)

appetizers

DAILY CHEESE SELECTION

(1) \$9 | (3) \$24 | (5) \$36

house made jams + fruit + crostini

HOUSE MADE PANDESAL ROLLS \$8

sweet bread+ garlic parmesan + turmeric butter

APPLE CURRY SOUP \$10 SDRW

turnip + shaved celery + apricot-cranberry granola

FRENCH ONION BULALO \$17

bone marrow + bok choy + parmesan crisp

LOCAL FISH KINILAW \$13 SDRW

cherry tomato + red onion + winter citrus lemonade + chips

ROASTED BABY BEETS \$11

purple kale + pear mostarda + whipped goat cheese
+ pistachio soil

BUTTER LETTUCE SALAD \$9 SDRW

farmers market radish+ fine herbs + charred onion ranch
dressing

POP TART \$22

foie gras torchon + fig- star anise jam

FOIE GRAS GANACHE \$11 SDRW

toasted peanuts + jackfruit + fried plantain

MUSSELS TINOLA \$14 SDRW

mizuna + lemongrass-ginger broth

SEAFOOD SINIGANG \$15

clams + shrimp + scallop + roasted tomato + tamarind broth

"CRAB CAKE" \$18

crab salad + grapefruit +roasted bell peppers
+ kaffir scented rice cake + nasturtium avocado mousse

SPANISH OCTOPUS \$14

marble potatoes + confit garlic + pepperoni jam + chive aioli

FOUR COURSES
CHEF'S TASTING MENU \$70 pp
(Wine Pairing \$25 pp)

We kindly request that everyone on the table
enjoy our tasting menu.
Menu changes daily.

from the land

MAPLE LEAF DUCK BREAST \$32

stewed napa cabbage + apricot + roasted yams + date jus

CHICKEN ADOBO \$28 SDRW

rapini + caramelized red onion + potato panadera +
adobo sauce

SHORT RIBS ALLA KARE KARE \$29 SDRW

hearts of palm + long beans + bok choy + spiced peanut sauce

30 DAY DRY AGED NEW YORK STRIP \$60

kale "laing" + thumbelina carrots + salsify + charcoal aioli

40 OZ TOMAHAWK STEAK \$100

salsa verde + choice of any 2 sides

from the sea

SHELL & CHEEK \$31

diver scallops + pork cheeks + curry brown butter + spiced
apples + aerated turnip

SHRIMP PINAKBET \$29 SDRW

pork belly + kabocha squash+ eggplant + okra + rice cake

SINGLE LINE CAUGHT SWORDFISH \$32 SDRW

stewed mung bean + bitter melon berigoule + pancetta +
spinach

WOOD ROASTED ARCTIC CHAR \$28 SDRW

sunchoke + celery + cauliflower puree + mustard vinaigrette

LOBSTER FETTUCINE \$34

saffron cream + sugar snap peas + claw & knuckle+ caviar

RAVIOLI "SARCIADO" \$22 SDRW

tomato compote + black garlic aioli + cured egg yolk
+ green onion & anchovy pistou+ herbed bread crumb

to share \$7

CHINESE LONG BEANS

caramelized onion + roasted tomato

ROASTED FINGERLING POTATO

herbed butter

HERB & GARLIC COUSCOUS

chickpeas+ apricot + ras-el-hanout sauce

WHIPPED POTATO

yukon potato + fine herbs

CRÈME FRAICHE BRUSSELS SPROUTS

shallots + crème fraiche

VEGETABLE OF THE DAY

market offerings

craft beers

DRAFT \$8

Second Chance Brewing, Luminous Blonde, San Diego
Bitter Brother's, Golden Child, Hefeweizen, San Diego
Fall Brewing, Green Hat, IPA, San Diego
Societe, The Harlot, Belgian Pale, San Diego
Duckfoot Brewing, Red Ale, San Diego
Stone Brewing, Wussie Pilsner, SD

BOTTLED (11-12 oz)

Allagash, Saison, Portland, Maine \$8
Br. De Brabandere, Petrus, Aged Ale, Belgium \$9
St. Bernardus, Abt 12, Quadrupel, Belgium \$15
Cuvée des Jacobins, Flemish Sour Ale, Belgium \$12
Julian, Hard Cider (12oz) \$5

craft cocktails \$13

ORCHARD MARTINI

ultimate vodka + carpano antica vermouth + apple puree +
cinnamon vanilla + pressed lemon

PELICAN ISLAND

larceny bourbon + giffard peach + falernum + pressed lemon

STRAWBERRY MULE

titos vodka + strawberry shrub + pressed lime + peach bitters
+ ginger beer

BRITTLE STAR SANGRIA

cabernet sauvignon + tuaca + muddled citrus + cinnamon-
vanilla reduction + club soda

CALAMANSONI

damrak gin + campari + calamansi shrub

THE BARNACLE

milagro tequila + cayenne infusion + pressed grapefruit &
lemon + agave nectar + smoked sea salt

CROWN POINT PUNCH

flor de caña + earl grey-oleo saccharum + falernum + allspice
dram + lemon

PERUVIAN SOUR

portion pisco + chamomile + blueberry + pressed lemon + egg
white + angostura bitters

BARREL AGED COCKTAILS \$14

BOULEVARDIER

larceny bourbon + campari + sweet vermouth

happenings

HAPPY HOUR

Every Day, 4-6 PM

\$6 draft craft beers

\$8 cocktails

\$7 glasses of wine

Plus San Diego's "Best Small Plates Menu"

VALENTINE'S DAY

February 14th

6 Courses | \$95 pp

Due to state-mandated water conservation regulations, we serve water upon request only.
For your convenience, a service charge of 18% will be added to parties of six or more

As we support the new minimum wage and other mandates, the 3% surcharge added to each check allows us to continue to provide you the
hospitality and quality of food you have come to enjoy