



SAN DIEGO RESTAURANT WEEK

January 21st - January 28th, 2018

// FIRST COURSE

Choice of:

Buffalo Cauliflower 

Roasted Cauliflower, Crispy Kale, Chickpeas, Gorgonzola Crumbles, House Buffalo Sauce

Calamari Frito Misto

Sweet Cherry Peppers, Lemon, Pomodoro Sauce

Mango Ceviche

Citrus Marinated True Cod, Mango, Tomato, Onion, Jalapeño, Cilantro, Blue Corn Tortilla Chips

Blackened Shrimp

Grilled Avocado, Local Orange, Pepitas, Arugula, Greek Yogurt Dressing

Recommended Pairings:

White - Oyster Bay Sauvignon Blanc | Marlborough 2016 - \$7

Red - Meomi Pinot Noir | California 2016 - \$10

Craft Beer - Firestone 805 Blonde - \$5

Craft Cocktail - Ezy Rider - \$10

// SECOND COURSE

Choice of:

Roasted Black Mussels

Herbed Fettuccine, Chorizo, Guinness Broth, Caramelized Onions, Horseradish Breadcrumbs

Pacific Seabass 

Warm Potato Salad, Parsnip Purée, Fennel, Arugula, Mustard Vinaigrette

Jerk Chicken

Mary's Boneless Chicken, Marble Potatoes, Sautéed Kale & Onions, Scallion Pesto, Chili Oil, Balsamic Reduction

BKYD BBQ (choice of one protein & two sides)

Protein:

BBQ Pulled Pork | Smoked Turkey Breast | Sausage Platter | St. Louis Ribs

Sides:

Fries | Sweet Potato Fries | Pork n' Beans | Jalapeño Cornbread Muffin | BKYD Slaw | Kennebec Chips | Mac n' Cheese

Recommended Pairings:

White - Kim Crawford Unoaked Chardonnay | New Zealand 2016 - \$7

Red - Smith & Hook Cabernet Sauvignon | Central Coast 2016 - \$10

Craft Beer - Fall "Magical & Delicious" Pale Ale - \$5

Craft Cocktail - Peach Smash - \$10

// DESSERT COURSE (additional \$5)

Choice of:

Guinness Chocolate Cake

Baileys Cream Cheese Frosting, Cocoa Nibs, Raspberry Sauce

Recommended Pairings:

White - Seven Daughters Moscato | Italy - \$7

Red - Boom Boom Syrah | Columbia Valley 2014 - \$8

Craft Beer - Belching Beaver Peanut Butter Milk Stout - \$5

Craft Cocktail - Espresso Martini - \$10

GF  Vegetarian 

// 30.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

