



### SAN DIEGO RESTAURANT WEEK

January 21<sup>st</sup> - January 28<sup>th</sup>, 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:*

##### **BBQ Pork Flatbread**

Red Onions, Cherrywood Smoked Bacon, White Cheddar, Mozzarella, Cilantro, Scratch BBQ Sauce

##### **Ahi Tuna Steak Sandwich**

Seared Rare, Togarashi Crusted, Citrus Poke Aioli, Pickled Onion & Japanese Cucumber, Baby Arugula, Tomato

+ Choice of Fries, Sweet Potato Fries, Kennebec Chips or BKYD Slaw

##### **BKYD Burger**

Ribeye & Brisket Blend, Iceberg, Tomato, Brioche Bun

+ Choice of Fries, Sweet Potato Fries, Kennebec Chips or BKYD Slaw

##### **Mac n' Cheese**

Fresh Rigatoni Pasta, White Cheddar & Mascarpone Cream, Bacon-Horseradish Bread Crumbs

+ **Grilled Chicken** 5.95 | **"Hamburger Helper"** 5.95 | **Bacon** 2.95 | **Three Meat** 8.95 | **Blackened Shrimp** 8.95

##### *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 

#### // 15.00 PER PERSON

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

