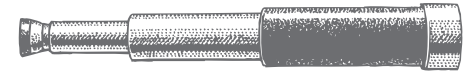




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER THIRTY YEARS

## san diego restaurant week brunch

TWO COURSES \$20

### CHOICE OF FIRST COURSE

STICKY MACADAMIA COFFEE CAKE

CRISPY CALAMARI

macadamia nut crusted, sweet & sour sauce

BBQ RIBS 

duroc all natural, brown sugar & cumin rubbed,  
sambal bbq sauce

HEIRLOOM TOMATO PANZANELLA

fresh mozzarella, aged balsamic, petite basil, california  
extra virgin olive oil, herb focaccia croutons

OR

### CHOICE OF DESSERT

PETITE KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream,  
hot fudge, toasted mac nuts, whipped cream

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling,  
chocolate gelato, brûléed banana

“SWEET CHEEKS”

KEY LIME CHEESECAKE

coconut cookie crumble, passion fruit gelée

### CHOICE OF ENTREE

BREAKFAST BURRITO

scrambled eggs, braised all natural pork, avocado,  
cheddar, red onion, spinach, flour tortilla,  
breakfast potatoes

HUEVOS RANCHEROS

pinto beans, crispy corn tortilla, queso fresco,  
two eggs, habanero salsa, pico de gallo

CRAB BENEDICT

dungeness crab, roasted tomato, chipotle hollandaise,  
breakfast potatoes

GUAJILLO ROASTED FISH

herb citrus tabbouleh, roasted tomatillo vinaigrette,  
smoked almond pesto

### WINE SPECIALS

NV DOMAINE STE MICHELLE 25  
brut | columbia valley


2017 MOHUA 30  
sauvignon blanc | marlborough, new zealand

2017 LA FIERA 30  
pinot grigio | veneto, italy

2016 SEAN MINOR '4 BEARS' 30  
pinot noir | central coast

2018 SANTA JULIA 30  
malbec | mendoza, argentina

091118

 *Gluten Conscious—item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.*

*\*Consuming raw or undercooked foods may increase your risk of foodborne illness.*

*vegetarian prix fixe meal available*

*no splitting or sharing*

*tax, beverages and gratuity are additional*

*local and state taxes will be added to all food and beverage items*