

## shared plates

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### Fritto Misto 15

Calamari | Artichoke Hearts |  
Oyster Mushrooms | Chipotle Aioli

### Med Sea Board 15 V

Hummus | Tzatziki | Vegetables | Pita Bread

### Marinated Olives 9 GF vegan

Garlic | Thyme | Arbol Chili | Lemon Zest

### Crispy Brussel Sprout 15

Brussels | Chili Caramel Sauce |  
Grana Parmesan Cheese

### cK Lettuce Cups 16

Thai-Style Chicken | Crispy Rice Noodles |  
Cashews | Sweet Chili Sauce

### Ceviche 13\* GF

Local White Fish or Cauliflower (vegan) | Tomato |  
Onion | Cilantro | Lime | Jalapeño |  
Corn Tortilla Chips

### cK Wings 15

Choice of Dry Rub or Buffalo or House Soy Ginger |  
Carrots | Celery | Scratch Ranch

## from the field

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### Avocado Beet Salad 13 GF V

Roasted Beets | Greek Yogurt | Cucumber | Herbs |  
Lemon Chive Vinaigrette

### cK Salad 16 GF

Marinated Chicken Breast | Field Greens | Apple |  
Cranberry | Feta | Candied Almonds |  
Honey-Cider Vinaigrette

### Baby Kale Caesar Salad 12 V

Blend of Kale + Romaine | cK Caesar Dressing |  
House made Garlic Croutons | Grana Parmesan  
Marinated Chicken Breast +4  
Grilled Salmon +12

### Del Mar Cobb 17 GF

Marinated Chicken Breast | Man Candy Bacon |  
Avocado | Egg | Pickled Red Onion |  
Green Goddess Dressing

### Cashew Chicken Salad 16

Thai-Style Chicken | Cashews | Cabbage |  
Mandarin Oranges | Crispy Rice Noodles |  
Soy-Ginger Dressing

At coastalKITCHEN, we offer something  
entirely different to the Del Mar dining  
experience. A relaxed ambiance where  
people can unwind and let time slip away as  
they enjoy great conversation, great food  
and provisions under the backdrop of  
beautiful Del Mar.  
Summer 2018

*coastal.*  
**KITCHEN**  
LOCAL FARM + SEA

## flatbreads

### Margherita 17 V

Heirloom Tomato | Garden Fresh Basil | Buffalo Mozzarella |  
Organic Tomato Sauce | Balsamic Drizzle  
Pepperoni 16

Caramelized Sweet Peppers | Organic Tomato Sauce |  
Mozzarella | Scallions

### Smoked Salmon 16

Lemon-Dill Creme Fraiche | Crispy Capers |  
Arugula | Pickled Red Onions

### Salami 16

Pepperoni | Salami | Genoa | Capicola | Mozzarella |  
Organic Tomato Sauce | Pickled Red Onion

## bowls | grains | soups

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### Ahi Poke Bowl 16\*

Ahi Tuna | Avocado | Cucumber | Bamboo Rice | Pickled Ginger |  
Edamame | Sriracha Mayo | Wonton Strips

### Chicken Bowl 16 GF

Marinated Chicken Breast | Bamboo Rice | Squash |  
Zucchini | Mushrooms

### Braised Tofu Bowl 15 GF V

Tofu | Bamboo Rice | Vegetables | Lemon Oil

### Asian BBQ Beef Bowl 16 GF

House Marinated Beef | Kimchi | Bamboo Rice | Vegetables

### Baja Tortilla Soup 10

Puerto Nuevo Lobster | Avocado | Lime Crema | Cilantro

### Scratch Tomato Soup 8

Crostini | Micro Basil

## hand helds

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### chickenWICH 16

Grilled Chicken Breast | Applewood Smoked Bacon | Pepper Jack | Arugula  
| Pepper Relish | Focaccia | Chipotle Aioli

### cK Half Pound Angus Burger 17

Brioche Bun | Lettuce | Tomato | Red Onion | Pickle | cK Sauce  
Choice of Cheese | Bacon +1 | Fried Egg +1 | Bacon Bourbon Jam +1

### soup + WICH 15

Scratch Made Tomato Soup | Grilled Cheese |  
Applewood Smoked Bacon

### Cashew Beef Wrap 15

Marinated Skirt Steak | Rice Noodles | Asian Slaw

### Veggie Wrap 14 V vegan

Braised Tofu | Sweet Potato Hash | Mushrooms | Salsa Macha

## del mar tacos

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### Fish Taco 7 GF

Grilled White Fish | Corn Tortilla | Red Cabbage | Pico de Gallo |  
Pepper Jack | Jalapeño Ranch

### Pork Belly Taco 7

Pork Belly | Corn Tortilla | Red Cabbage | Pico de Gallo |  
Pepper Jack | Tomatillo Salsa

### Carne Asada Taco 6 GF

Skirt Steak | Corn Tortilla | Red Cabbage | Pico de Gallo |  
Pepper Jack | House Roasted Salsa

### Avocado Taco 6 V

Crispy Avocado | Corn Tortilla | Red Cabbage | Pico de Gallo |  
Pepper Jack | Tomatillo Salsa

### Tofu Taco 6 GF V vegan

Braised Tofu | Corn Tortilla | Red Cabbage | Pico de Gallo |  
Pepper Jack | Tomatillo Salsa

18% gratuity included for parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk to foodborne illness

V = Vegetarian GF=Gluten Free

Executive Chef Joshua Grimes

**lunch**