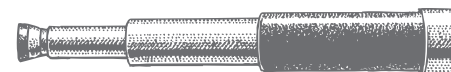




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER THIRTY YEARS

## san diego restaurant week brunch

TWO COURSES \$20

### CHOICE OF FIRST COURSE

FRESH FRUIT & YOGURT BOWL

CRISPY CALAMARI

macadamia nut crusted, sweet & sour sauce

BBQ RIBS 

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

APPLE & CANDIED WALNUT

organic field greens, goat cheese, cranberry balsamic

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

BRAISED BEEF HASH 

tender braised short rib, potatoes, green onions, poached eggs, horseradish hollandaise

HUEVOS RANCHEROS

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

QUICHE FLORENTINE

spinach & swiss cheese, flaky pastry crust, baby mixed greens salad, langostino, garlic dijon vinaigrette


GUAJILLO ROASTED FISH

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, roasted tomatillo vinaigrette, smoked almond pesto

### WINE SPECIALS

NV	DOMAINE STE MICHELLE brut   columbia valley	25
2017	MOHUA sauvignon blanc   marlborough, new zealand	30
2017	LA FIERA pinot grigio   veneto, italy	30
2016	SEAN MINOR '4 BEARS' pinot noir   central coast	30
2018	SANTA JULIA malbec   mendoza, argentina	30

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 *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*