



*san diego restaurant week
dinner*

THREE COURSES \$40

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

BBQ RIBS 

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan

APPLE & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

CHOICE OF ENTREE

ACHIOTE ROASTED FISH 

chayote squash, corn, butternut squash, brown jasmine rice, roasted tomatillo vinaigrette

SHRIMP & LINGUINE

fresh pasta, corn, baby spinach, roasted tomato, walnut basil pesto, parmesan, crispy capers

SURFING STEAK* 

prime top sirloin, herb grilled jumbo shrimp, garlic whipped potatoes, roasted cauliflower, chimichurri sauce

BEACHSIDE VEGAN 

brocolini, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE 

individual slice of the classic. chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream


"SWEET CHEEKS" KEY LIME CHEESECAKE

coconut cookie crumble, passion fruit gelée

SEASONAL SORBET 

frozen and fresh berries

040721

 *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.

**WINE BY THE
BOTTLE SPECIALS**

2017	MONT GRAVET rosé of cinsault pays d'oc, france	30
2017	LA FIERA pinot grigio veneto, italy	30
2017	CHARLES SMITH 'SUBSTANCE' cabernet sauvignon columbia valley	30
2018	SANTA JULIA malbec mendoza, argentina	30

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