

Published July, 1892 T. C. MENDENHALL, Superintendent
Verified E. A. Colman, Assistant in charge of Office
S. Mackay, Lieut. Comdr. U. S. N. Hydrographic Engineer
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AUTHORITIES

Triangulation by R. D. Cutts, G. Davidson and A. F. Rodgers, Assistants
Topography by A. M. Harrison and A. F. Rodgers, Assistants
Hydrography by Commanders J. Alden, G. W. Coffin, Lieut. E. B. Mansfield, U. S. N., and the U. S. Ensigns

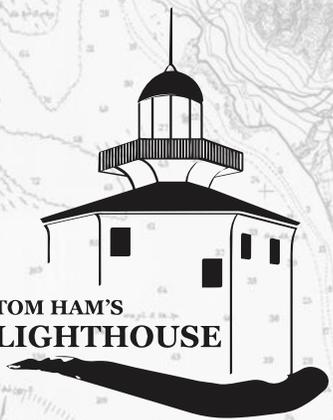
Statute Miles

Nautical Miles

(The visibility of lights)

Name	Latitude
Point Loma	32° 39' 00"
Balboa Point	32° 41' 00"

- Red buoy
- Black buoy
- Black can
- Black spar
- C, N or S
- ★ Indicates



Restaurant Week Lunch Menu 2022

2 Course Lunch for \$22
September 26 - October 1

No Restaurant Week during Sunday Brunch or Dinner

Please Pick 2 of 3 Courses

Starter Course

Lobster Bisque

Oysters on the Half 3 oysters, cocktail sauce, red wine mignonette

House Ceviche avocado, lime, cilantro, corn chips

Chopped Caesar Salad Spanish anchovies, house croutons, pecorino

Entree Course

Salmon BLT seared blackened salmon, bacon, heirloom tomato, butter lettuce, roasted garlic aioli on toasted brioche

Shrimp Louie grilled cajun shrimp, baby iceberg, avocado, grilled asparagus, cherry tomato, hard boiled egg, red onions, louie dressing

Fish & Chips Fall Brewing Pilsner battered fish, tartar, french fries

BBQ Beef Sandwich slow roasted beef, creamy slaw, house smoky BBQ sauce, brioche bun

Dessert Course

New York Cheesecake strawberry chips, strawberry sauce, macerated strawberries, whipped cream, micro basil

Chocolate Fudge Brownie topped with vanilla ice cream and caramel sauce

Cinnamon Apple Crumb Cake with vanilla ice cream

Crème Brulee Classic Vanilla Crème Brulee, Fresh Berries, a Cookie

A 4% surcharge is added to each guest check, due to increase in costs.

*** Indicates the item contains nuts**

Weekly Specialty Drinks

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Hibiscus Mule

Cutwater Spirits Hibiscus Fugu Vodka, grape
fruit bitters, lime & ginger beer 14

Bayside Sangria

Ravenswood Old Vine Zinfandel,
Cointreau, brandy, fresh fruit 10

Aperol Spritzer

Aperol, LaMarca Prosecco, topped with
soda water and orange zest 11

Skrewball Painkiller

Skrewball peanut butter whiskey,
orange juice, pineapple juice, cream
of coconut, nutmeg 14

Wines by the Glass

Whites

- LaMarca - Prosecco, Italy 8
- Beringer - White Zinfandel, California 7
- Sanford - Rose of Pinot Noir, Santa Rita Hills 10
- Ruffino - Pinot Grigio, Italy 8
- Stoneburn - Sauvignon Blanc, Marlborough NZ 8
- Hess - Chardonnay, Monterey 8

Reds

- Wild Horse - Pinot Noir, Central Coast 12
- Wente - Merlot, Livermore Valley 10
- Altocedro - Malbec, Argentina 8
- Ravenswood - Cabernet Sauvignon, California 8

Win a \$50 Gift Card to Tom Ham's Lighthouse
Simply, take a pic of your SDRW experience, post and tag
@tomhamslighthouse –

2 Winners Announced October 4th

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Thank You!