

san diego restaurant week lunch

TWO COURSES \$30

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

PEAR & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan

BBQ RIBS

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

OR

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

NEW YORK STYLE CHEESECAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis

SEASONAL SORBET

fresh berries

CHOICE OF ENTREE

ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette

FRESH FISH CAESAR

daily chef's preparation
romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese

ROASTED TURKEY SANDWICH*

all natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll

BEACHSIDE VEGAN

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney


GLASS WINE SPECIALS

BANSHEE 9
pinot noir, sonoma county

MOHUA 9
sauvignon blanc, marlborough, new zealand

RICKSHAW 9
chardonnay, california

GRGICH HILLS 20
cabernet sauvignon, napa valley

 *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*