



MAKE YOUR OWN MIMOSAS | 37

ORANGE | CRANBERRY, VANILLA, CINNAMON | KIWI, MINT, HONEY | GUAVA | BOTTLE OF CAVA

SAN DIEGO RESTAURANT WEEK: \$25

TWO COURSE MEAL (1 MUNCHIES & 1 ENTRÉE OR 1 ENTRÉE & 1 DESSERT)
ALL GUESTS AT TABLE MUST PARTICIPATE. DESSERT CAN BE SUBSTITUTED FOR GH BEER OR SANGRIA
20% GRATUITY WILL BE INCLUDED ON ALL CHECKS

BRUNCHIES

LEMON MERINGUE PANCAKE | 17 V

poppy seeds, lemon curd, blueberry compote, whipped meringue topping

3 EGGS | 15

any style, breakfast toast, applewood smoked bacon, crispy potatoes w/ caramelized onions

WILD MUSHROOM OMELETTE | 17 V

gruyere cheese, black truffle, chive, served with simple salad and toast

CHILAQUILES | 20

chipotle braised chicken, avocado, fried egg, crema, cilantro red onion

FRIED CHICKEN, BISCUIT & GRAVY | 21

sausage gravy, buttermilk biscuit, sunny side eggs, fried sage

BRISKET HASH | 21

farm eggs, sweet potato, poblano pepper, caramelized onions, horseradish cream, gremolata, grilled sourdough

EGGS BENEDICT | 20

buttermilk biscuit, poached eggs, nuneske's ham, hollandaise, spinach, simple salad

DIRTY FRIES | 18

bbq pulled pork, pickled sweet & spicy peppers, cheese sauce

LEMON CHICKEN & KALE SALAD | 21*

romaine, za'atar cucumbers, avocado, chickpeas, dill, feta, creamy sesame dressing

SHRIMP SPRING ROLL SALAD | 21* GR

rice noodles, cabbage, bean sprouts, basil, mint, spicy peanut dressing, togarashi peanuts, poached shrimp, chili crunch

WOODFIRED PIZZAS

ADD ARUGULA 1 | MUSHROOMS 2.5 | BURRATA 2.5 | FRIED EGG 2* | BACON 3 | PEPPERONI 3 | FENNEL SAUSAGE 3

MARGHERITA | 20 V

tomato sauce, fresh mozzarella, basil, oregano, extra virgin olive oil

WILD MUSHROOM | 21 V

burrata, fontina, chili flake, garlic confit, truffle sherry vinaigrette

MEAT LOVERS | 23

tomato sauce, fontina-mozzarella, salami, italian sausage, bacon, chili

WHITE PIZZA | 23*

whipped burrata, goat cheese, fontina, mozzarella, truffle honey, thyme, prosciutto

HOT AGAVE | 19 V+

tomato sauce, basil, garlic, cashew ricotta, hot agave

MUNCHIES & SALADS

ADD TO SALAD: CHICKEN 6 | SHRIMP 6 | MARKET FISH 6*

TUNA TOSTADA | 18* GR

fresh albacore, seared rare, avocado with sesame seeds & green onion, salsa macha, peanut, cilantro, aji verde sauce

CHICKEN WINGS | 19

golden mustard | naked | house hot | sweet chili

FRIED BRUSSELS SPROUTS | 13 V+

date vinaigrette, pecan brittle, parmigiano reggiano

CAESAR SALAD | 15

romaine, anchovy dressing, garlic crouton, parmesan

APPLE SALAD | 15 V/GR

granny smith apples, shaved fennel, white cheddar, apple celery vinaigrette, toasted walnuts

HOUSE MADE CINNAMON ROLL | 13 V

mascarpone, cream cheese frosting

PISTACHIO RICOTTA DONUT HOLES | 12 V

pistachio sugar

BURGERS, TACOS & SANDWICHES

SERVED W/ CHOICE OF SIMPLE SALAD OR FRIES

UPGRADE: CHEESY FRIES 3 | SALAD & FRIES 3 | CAESAR SALAD 3

FALAFEL BURGER | 19 V

hummus, pickled red onion, charred eggplant whipped feta, lettuce, tomato, brioche bun

FISH TACOS | 21 GR

adobo verde marinated cod, cabbage, morita mayonnaise, avocado salsa, pico de gallo

FRIED CHICKEN SANDWICH | 19

dill pickle chips, lemon thyme aioli, iceberg lettuce, potato bun

DEMI MORE BURGER | 22*

gruyere cheese, caramelized onion, roasted garlic cream, demi "steak" sauce

WNL BURGER | 21*

american cheese, lettuce, buttered onions, dill pickles, bacon, fancy sauce, brioche bun

TUNA MELT | 19

smoked tuna salad, herbed mayonnaise, american cheese & pickled peppers on toasted levain

20% GRATUITY IS ADDED TO ALL PARTIES OF 8+

(GR) GLUTEN REDUCED | (V) VEGETARIAN | (V+) VEGAN PLEASE ALERT YOUR SERVER TO ALL ALLERGIES.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness



**32oz CROWLERS
AVAILABLE FOR \$15**

DRAFT BEER

ALL BEERS ARE GLUTEN REDUCED

**64oz GROWLER FILLS
3 x FULL POUR PRICE**

CRISP & BRIGHT

BAJA SOL | MEXICAN LAGER 4.5% abv

Like your favorite go-to mexican lager but with a more nuanced flavor

10 | 5.5 | 3.5

TAKE TWO | PILSNER 5.2% abv

a rich, pale lager with a crisp, rounded finish

10 | 5.5 | 3.5

SANDBAR | BLONDE 5.2% abv

an easy drinking and balanced american ale

10 | 5.5 | 3.5

DANK & HOPPY

HAZY EXPEDITION | HAZY IPA 6.0% abv **FRESHIE ALERT!**

the vibrant duo of nelson & el dorado hops takes your taste buds on a journey

10 | 5.5 | 3.5

GOLDEN GLOW | SAN DIEGO PALE ALE 6.0% abv **FRESHIE ALERT!**

Idaho 7, cashmere & wai-ti hops create a delicate harmony of tropical fruit, citrus & floral notes

10 | 5.5 | 3.5

JUNE GLOOM | HAZY IPA 7% abv

tropical hop flavor and aroma characterize this juicy style ipa

10 | 5.5 | 3.5

PACIFIC PALISADES | WC IPA 7.2% abv **\$1 FROM THE SALE OF EACH PINT WILL GO TOWARDS THE RED CROSS RELIEF FUND**

riwaka & nelson hops provide a big pop of sweet passionfruit & sauv blanc grapes w/ a touch of piney resin

10 | 5.5 | 3.5

DAYBREAK | WC IPA 7.2% abv

light & dry ipa loaded w/ citrus hop aroma and flavor

10 | 5.5 | 3.5

UNDERTOW | HAZY DOUBLE IPA 8.2% abv

nelson & strata hops make way for a tropical, smooth sipping dipa

10 | 5.5 | 3.5

DARK & ROASTY

BREWER'S BEST | AMBER ALE 4.5% abv

a flavorful yet refreshing session beer. brewed w/ classic english malts & hops. silver medal winner 2022 GABF

10 | 5.5 | 3.5

HAULIN' OATS | OATMEAL STOUT 5.3% abv **FRESHIE ALERT!**

notes of chocolate, coffee & caramel create a perfectly balanced flavor profile

10 | 5.5 | 3.5

BARREL AGED BRAXATOR | IMPERIAL STOUT 10.5% abv

dominated by flavors of dark chocolate, whiskey & roast while remaining deceptively smooth

8 | 4

CIDER, KOMBUCHA & N/A BEER

MATE MAKER KOMBUCHA | TROPICAL PUNCH 6% abv

tropical flavors or pineapple, lime & passionfruit

11 | 6 | 4

NEWTOKIA CYDER | BLUE DREAM 6% abv

blueberry, vanilla, orange, maple, amaretto, cognac barrel-rested

11 | 6 | 4

STEIGL GRAPEFRUIT RADLER 16OZ 2.5% abv

real grapefruit juice give this refreshing radler its cloudiness and pleasant tangy taste

10

CAPACITY NA | SESSION IPA 12OZ 0.0%-0.05% abv

citrus, forward, dry, bright & crisp

7

CAPACITY NA | BLONDE ALE 12OZ 0.0%-0.05% abv

balanced, clean & crisp w/ a hint of malty sweetness & light citrus notes

7

SIGNATURE COCKTAILS

RUM-BELIEVABLE | 15

cutwater rum, amaro nonino, lime, grapefruit, cinnamon brown sugar, ginger, angostura bitters

BREWED AWAKENING | 15

real del valle reposado, liquor 43, cold brew

BIKINI BOTTOMS | 17

real del valle reposado, prickly pear, lime, simple, triple sec

RED WINE SANGRIA | 14

red wine, vodka, triple sec, apple juice, orange juice, iced tea

VIBE CHECK | 16

gin, ginger, guava, pineapple, pomegranate

*mocktail available

CHAMOY GUAPO | 17

divino tamarindo mezcal, spicy grapefruit cordial, lime, honey

KIWI BE FRIENDS | 14

layback vodka, elderflower liqueur, kiwi, honey, mint, lemon, soda

*mocktail available

NANNA'S NIGHTCAP | 16

old forrester bourbon, banana liqueur, cinnamon brown sugar, chocolate bitters, black walnut bitters

CHAI HARDER | 16

twisted path chai liqueur, lemon, orgeat, simple

FIGE-ET ME NOT | 15

l'apero black mission fig aperitif, grains of paradise, lemon, cava

*mocktail available

WINES BY THE GLASS

PROSECCO ROSE Tasi | Verona, Italy | 15

acidity. floral with notes of rhubarb, pomegranate & apple

ROSE Hunter's | Marlborough, NZ | 13

fruit forward with notes of berry, peach & nectarine

PINOT GRIGIO Mind the Grapes | Delle Venezie, IT | 13

fruit forward aromas of lime, honeysuckle & green apple

SAUVIGNON BLANC Stoneburn | Marlborough, NZ | 14

classic nz sauv blanc w/ hints of grapefruit & fresh cut grasst

WHITE BLEND Tablas Creek | Paso Robles, CA | 16

stone fruit & lemon custard w/ chalky minerality & acidity

ROUSSANNE/CHARD Stolpman "Uni" | Ballard Canyon | 17

dark golden hue w/ notes of pineapple, mango & toasted oak

CHARDONNAY Brewer-Clifton "Diatom" | Santa Barbara, CA | 17

unapologetically lush ca style chard. oak, butter, minerality

SPARKLING LAMBRUSCO Cleto Chiarli | Modena, IT | 14

dry & tangy with notes of oranges, cherries & rose

PINOT NOIR La Follette | Sonoma, CA | 17

red cherries, cinnamon & black tea w/ medium tannins & spice

TEMPRANILLO Gota De Arena | Castillo y Leon, Spain | 13

crushed red & black fruit, sweet spice & ripe tannins

GRENACHE Domaine De La Damase | Vin De Pays, France | 14

dark red and black fruit on the palate, notes of pink peppercorn

RED BLEND The Paring | California | 17

dark cherry, tobacco, leather, chocolate & dusty tannins

SYRAH BLEND Stolpman "La Cuadrilla" | Ballard Canyon | 17

spiced red fruit, dried herbs, leather. Great story behind the wine

CABERNET SAUVIGNON Foxglove | Paso Robles, CA | 17

jammy berries & plum with earthy tannins & tobacco