

SAN DIEGO RESTAURANT WEEK: \$25PP

TWO COURSE MEAL (1 MUNCHIE & ENTRÉE/PIZZA OR 1 ENTRÉE & DESSERT/GH BEER)
 ALL GUESTS AT TABLE MUST PARTICIPATE. DESSERT CAN BE SUBSTITUTED FOR GH BEER OR SANGRIA
 20 % GRATUITY WILL BE ADDED TO ALL CHECKS

MUNCHIES

ADD TO SALAD: CHICKEN 6.5 | SHRIMP 6.5 | MARKET FISH 6.5*

CAESAR SALAD | 15* GR

romaine, anchovy dressing, garlic crouton, parmesan

CRANBERRY APPLE SALAD | 15 V/GR

mixed greens, pickled cranberries, fried quinoa, candied walnuts, goat cheese, roasted shallot vinaigrette

MAC & CHEESE | 15 V

muenster mornay, fontina, parmesan, sweet & spicy peppers, scallions, garlic breadcrumbs

POTATO PIEROGI | 15 V

dill sour cream, brown butter onions, chives

ADD KIELBASA 6.5

MEZZE PLATTER | 16 V

hummus, eggplant-feta puree, beet muhammara, lentil tabbouleh, green schug, falafel, pistachio dukkah, flatbread

TUNA TOSTADA | 18

seared albacore, sesame avocado mash, aji verde, salsa macha, scallions, cilantro, lime

CHICKEN WINGS | 19 GR

choice of: | naked | house buffalo | golden mustard | sweet chili |

DIRTY FRIES | 18

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

WOODFIRED PIZZAS

ADD: ARUGULA 2 | MUSHROOMS 3 | BURRATA 3 | FRIED EGG 3*
 BACON 3 | PEPPERONI 3 | PROSCIUTTO 4 | FENNEL SAUSAGE 3

MARGHERITA | 20 V

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

WILD MUSHROOM | 21 V

fontina, mozzarella, whipped burrata, garlic confit, thyme, chili flake, truffle-sherry vinegar

DIABLO | 22

tomato sauce, fontina, mozzarella, spicy calabrese, jalapeno, pickled fresno, chipotle ranch, chili flake

MEAT LOVERS | 23

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

WHITE PIZZA | 23*

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

HOT AGAVE | 19 V+

tomato sauce, basil, garlic, cashew ricotta, chili oil

LUNCH ENTREES

BURGERS, SANDWICHES AND TACOS SERVED WITH CHOICE OF SIMPLE SALAD OR FRIES

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

ADD TO SALAD: CHICKEN 6.5 | SHRIMP 6.5 | MARKET FISH 6.5*

LEMON CHICKEN & KALE SALAD | 21*

romaine, za'atar & dill cucumbers, avocado, celery, crispy chickpeas, feta, radish, creamy sesame dressing

SHRIMP SPRING ROLL SALAD | 20

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

FALAFEL BURGER | 19 V

hummus, eggplant-feta puree, lettuce, tomato, pickled onion, brioche bun

FRIED CHICKEN SANDWICH | 19*

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

FISH TACOS | 21* GR

adobo verde marinated mahi mahi, cabbage, morita mayo, avocado-tomatillo salsa, pico de gallo

GRAVITY BURGER | 21*

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

DEMI MORE BURGER | 22*

gruyere cheese, buttered onions, roasted garlic cream sauce, demi-glace, brioche bun

ROASTED CAULIFLOWER | 22 V/GR/V+

saffron cashew cream, golden raisin chermoula, pickled sweet & spicy peppers, toasted pistachio, mint, cilantro

DESSERT

CAST IRON COOKIE | 12

chocolate chip & toffee, vanilla gelato, chocolate sauce, oreo cookie crumble

BUDINO | 10

butterscotch pudding, salted caramel, whipped cream, biscotti crumble

SCOOP OF GELATO OR SORBET | 7

seasonal flavors

KITCHEN SIXER | 7

Loved your meal? Contribute to the cook's beer fund

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

(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 OF HOUSE BEERS \$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

TAKE TWO | PILSNER 5.2% abv
a rich, pale lager with a crisp, rounded finish

SANDBAR | BLONDE 5.2% abv
an easy drinking and balanced american ale

DANK & HOPPY

GOLDEN GLOW | SD PALE ALE 6% **FRESHIE ALERT!**
idaho 7, cashmere & wai-iti hops create a delicate harmony of tropical fruit, citrus, and subtle floral notes

NECTAR WAVE | COLD IPA 6.9% abv
krush and nectar hops lead the charge in this smooth, citrusy cold ipa

HAZY EXPEDITION | HAZY IPA 6% abv **FRESHIE ALERT!**
the vibrant duo of nelson and el dorado hops takes your taste buds on a journey

JUNE GLOOM | HAZY IPA 7% abv
tropical hop flavor and aroma characterize this juicy style ipa

PACIFIC PALISADES | WEST COAST IPA 7.2% abv *\$1 from each beer will be donated to the Red Cross to support LA wildfire victims*
a big pop of sweet passion fruit and sauv blanc grapes with a touch of piney resin

DAYBREAK | WEST COAST IPA 7.2% abv
light and dry ipa loaded with citrus hop aroma and flavor

UNDERTOW | HAZY DIPA 8% abv
nelson and strata hops make way for a tropical, smooth sipping dipa

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

HAULIN' OATS | OATMEAL STOUT 5.3% abv **FRESHIE ALERT!**
notes of chocolate, coffee, and caramel create a perfectly balanced flavor profile

CIDER, KOMBUCHA & N/A BEER

MATE MAKER KOMBUCHA | ROTATING SELECTION 6% abv
ask your server which flavor we are currently pouring

NEWTOKIA CYDER | ROTATING SELECTION ~6.5% abv
ask your server which flavor we are currently pouring

STEIGL GRAPEFRUIT RADLER 16OZ 2.5% abv
real grapefruit juice gives this refreshing radler its cloudiness and pleasant tangy taste

BITBURGER NA 12OZ 0.0%-0.05% abv
a delicately subtle and fresh tasting beer combining a lightness with the genuine flavor of a pilsner

FULL|HALF|TASTER

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

11 | 6 | 4

10 | 5.5 | 3.5

10 | 5.5 | 3.5

11 | 6 | 4

11 | 6 | 4

9

7

SIGNATURE COCKTAILS

FIG-ET ME NOT | 15
l'apero black mission fig apertif, grains of paradise, lemon, cava, soda

RED WINE SANGRIA | 14
red wine, vodka, triple sec, apple juice, orange juice, iced tea

KIWI BE FRIENDS? | 14*
layback vodka, elderflower liqueur, kiwi, honey, mint, lemon, soda

RUM-BELIEVABLE | 15
cutwater rum, amaro nonino, lime, grapefruit, cinnamon brown sugar, ginger, angostura bitters

VIBE CHECK | 16*
layback gin, ginger, guava, pineapple, pomegranate

*available as mocktail | 9

BIKINI BOTTOMS | 15
real del valle reposado, triple sec, prickly pear, lime

COLD BREW CARAJILLO | 15
licor 43, real del valle reposado, cold brew

CHAMOY GUAPO | 16
divino tamarindo mezcal, spicy grapefruit cordial, honey, lime

CHAI HARDER | 16
twisted path chai liqueur, lemon, orgeat, simple, cinnamon

NANNA'S NIGHTCAP | 16
old forester bourbon, banana liqueur, cinnamon brown sugar, chocolate bitters, black walnut bitters

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 and nectarine

TXAKOLINA | Ganeta | Getaria, Spain | 15
Lime kick with a beachy fizz, briny ocean water and aloe

PINOT GRIGIO | Mind the Grapes | Delle Venezie, IT | 13
fruit forward aromas of lime, honeysuckle & green apple

WHITE BLEND | Tablas Creek "Patelin White" | Paso Robles | 16
stone fruit & yellow custard with chalky minerality & vibrant acidity

SAUVIGNON BLANC | Stoneburn | Marlborough, NZ | 14
classic nz sauv blanc w/ hints of grapefruit & fresh cut grass

CHARDONNAY | Brewer Clifton "Diatom" | Santa Barbara, CA | 17
grilled pineapple, white peach & lemon w/ great intensity

SPARKLING LAMBRUSCO | Cleto Chiarli | Modena, IT | 14
dry & tangy with notes of oranges, cherries & rose

PINOT NOIR | La Follette | Sonoma | 15
genteel & pretty with notes of plum, rhubarb pie & baking 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
dark, lush red and black fruits intermingle with earth and spice