



2469 Broadway • San Diego, California 92102

Kingfisher

HOUSE-MADE BAGUETTE & FRENCH BUTTER 14 - *Limited Availability -*
Add Oscietra Caviar: 1/4 oz +17 | 1/2 oz +30 | 1 oz +58

▼ **KANPACHI CRUDO***
Makrut Lime & Bell Pepper Emulsion, Avocado, Zucchini, Condensed Milk, Fennel. (GF) 29

DUCK LIVER PÂTÉ
Herbs, Chili Oil, House Pickles, Kumquat Mostarda, Toasted Baguette. (Ask GF) 31

BEEF TARTARE*
Toasted Quinoa, Pickled Ramps, Crispy Shallots, Thai Chilies, Cured Egg Yolk, Sesame-Rice Crackers, Watercress, Lettuces, and Herbs. (Ask GF) 32 🐮🐷

CRISPY PIG EAR SALAD
Green Papaya, Cucumber, Banana Blossoms, Pickled Lotus Stem, Rau Răm, Crispy Shallots, Peanuts, Citrus Vinaigrette. (Contains Peanuts) 29

▼ **CRISPY CHICKEN WINGS**
Tamarind Glaze, Crispy Garlic, Peanuts, House Pickles, Toasted Coconut Ranch, Hot Sauce. (Contains Peanuts) 25

GRILLED JAPANESE EGGPLANT
Pickled Ramps, Thai Chili Vinaigrette, Mint, Puffed Rice. (GF)(Vegan) 24 🐮🐷

GRILLED BABY BROCCOLI
Coconut Vinaigrette, Peanuts, Radishes, Herbs. (Contains Peanuts)(GF)(Vegan) 26

GRILLED RADICCHIO
Fermented Bean Curd Vinaigrette, Sesame Rice Cracker Crumble, Asian Pear. (Ask GF) (Vegan) 24

HOUSE MADE EGG NOODLES
Soft Poached Egg, Pork Lap Cheong, Yu Choy, Black Truffles, Lemongrass Peanut Sa Tế. (Contains Peanuts) 38 🐮🐷

SQUASH & CHANTERELLE CONGEE*
Wild Mushrooms, Delicata Squash, Crispy Garlic, Garlic Chives, Cilantro, Egg Yolk, House Spicy “Sim”bal Sauce. (Ask GF)(Ask Vegan) 32

▼ **LOCAL BLACK COD**
Caramelized Fish Sauce, Mustard Greens, Green Onion, Crispy Shallots, Buttered Rice, Toasted Shrimp. (Ask GF) 45

SNAKE RIVER FARMS WAGYU SKIRT STEAK
Crispy Fingerling Potatoes, Tamari Marinated Mushrooms, Herbs. (Ask GF) 64 🐮🐷

WHOLE FRIED ROCKFISH
Ginger Sweet & Sour, Rice Noodles, Pickled Green Papaya, Black Vinegar-Chili Oil Cucumbers. 65

▼ **ROASTED GREEN CIRCLE HERITAGE HALF CHICKEN**
Watercress, Heirloom Tomato, Scallion Fat, Lime, Black Pepper. (GF) 55

SMOKED KUROBUTA PORK COLLAR
Pickled Farmer’s Market Peppers, Leeks, Nước Chấm Broth, Rice Noodles, Fresh Lettuces, Fine Herbs. (GF) 74

SMOKED DRY AGED DUCK - *Limited Availability -*
Crispy Leg Confit, Duck XO Sauce, Rice Noodles, Lettuce Wraps, Nước Mắm Chimichurri. (Ask GF) 86

DESSERT

- **Warm Bread Pudding** Condensed Milk Anglaise, Roasted Banana Ice Cream. 18
- **Vanilla Flan** Fleur De Sel Miso Cream, Coffee Syrup. (GF) 15
- **Black Truffle Ice Cream** Truffle Caramel, Shortbread Cookie. 15
- **Housemade Ice Cream & Sorbet** (Ask Server For Flavors). 11

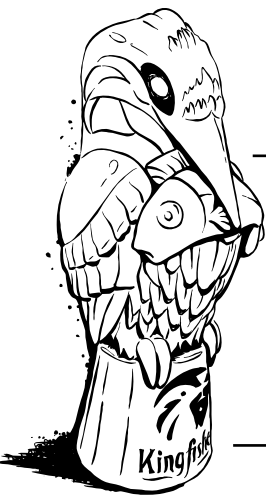
ITEMS ARE SUBJECT TO CHANGE

20% Service Fee: A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server.

Please notify your server of any allergies. Changes and modifications politely declined.
\$30 corkage fee per 750/ml. Limit 2 bottles

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, or unpasteurized dairy may increase your risk of foodborne illness.

1% of our sales are donated to **Zero Foodprint in an effort to curb climate change and support sustainable farming practices.
www.zerofoodprint.org.



Cocktails

BIRD OF PREY (Served in Kingfisher Tiki Mug)

Gin, Yellow Chartreuse, Artonic Melon
Liqueur, Velvet Falernum, Mango, Madras
Curry, Lime, Thai Basil.

Drink: 18 | Mug: 65 | Mug & Drink: 75

LIGHT & CRUSHABLE

SAIGON MOPED

Roku Gin, Debitterized Bitter Melon, Sesame Leaf, Lime,
Glasswort Salt. 18

MS. HO

Community Vodka, Jackfruit, Lemon, Orgeat, Angostura Bitters,
Egg White. 18

KINGFISHER SPRITZ

Select Aperitivo, Mommenpop Ruby Red Grapefruit, White Guava,
Peach, Lemon, Prosecco. 18

TOKI HIGHBALL

Highly pressurized from the Specialized Suntory Highball Machine. 15

RED ENVELOPE

Capurro Pisco Quebranta, Strawberry, Ginger, Lime, Miso,
Coconut, Banana Foam. 18

CIELO ALTO

Illegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo
Tepache, Pineapple, Lime. 18

NINE DRAGONS

Gin, Elsewhere Blood Orange Aperitivo, Cynar, Black Sugar,
Vanilla, Lemon. 18

DRIED BY WIND

LALO Tequila, Alma Tepec Licor de Pasilla Chile, Persimmon,
Miso, Chado Black Tea, Chinese Five Spice, Lemon. 18

ASSERTIVE & DIRECT

BOLERO

Black Mole Washed Abasolo Corn Whisky, Brucato Woodlands
Amaro, Nixta Corn Liqueur, Banana. 18

DUCK AROUND

Duck Fat-Washed Suntory Toki Japanese Whisky, Cognac, &
Benedictine, Sweet Vermouth, Herbs de Provence. 18

FAVORED WINDS

Bourbon, Rye, Acid Adjusted Black Vinegar Syrup, KF Bitters. 18

WATER BUFFALO

Sóng Cái Gin, Clarified Phở Reduction, Coconut, Lime. 18

MEKONG MARTINI

Vodka, Shochu, Cilantro Distillate, Green Chile, House Brine, Sea Salt. 18

RICH & DECADENT

SESAME SOIRÉE

Sesame Oil-Washed Gin, Ginger, Coconut, Palm Sugar, Egg White,
Lemon, Lime, Sesame Seeds. 18

ROCKET FUEL (SHOT)

Butter Fat-Washed Black Strap Rum, Mr. Black Coffee. 14

ZERO PROOF

CHANGING LATITUDES

Mostra Coffee, Orgeat, Chinese 5-Spice, Lime, Mint, Cinnamon. 12

SOUL MEETS BODY

NA Spirit, Guava, Lime, Simple. 12

N/A SPRITZ

Non-Alcoholic Aperitivo, Peach, Lemon, Honey, Bubbles. 12



Scan QR code to
learn more about our cocktails.

WINE LIST

BUBBLES / ROSÉ

HOUSE SPARKLING

Breathless, Brut Methode Champenoise, NV /
Sonoma County, CA / 18 / 68

BRUT SPARKLING ROSÉ

Dopff & Irion Cremant D'Alsace, NV / France / 17 / 64

PINOT MEUNIER ROSÉ

Sheild, 2023 / Nelson, New Zealand / 16 / 60

WHITE

TXAKOLINA

Ulacia, 2023 / Basque, Spain / 16 / 60

VIOGNIER

Lost Ranch Vineyards, 2024 / Temecula Valley, CA / 17 / 64

CHENIN BLANC

Leduc-Frouin, “La Seigneurie” Anjou, 2023 /
Loire Valley, France / 17 / 64

CHARDONNAY

Louis Latour Macon-Villages, 2022 /
Bourgogne, France / 16 / 60

RED

PINOT NOIR

Coeur de Terre Vineyard, 2024 / Willamette Valley, OR / 17 / 64

GAMAY

Laurent Perrachon, “Vieilles Vignes” Fleurie, 2022 /
Beaujolais, France / 17 / 64

CABERNET SAUVIGNON

Jean Queyrens & Fils, “Alt. 120 Metres” Côtes de Bordeaux, 2020 /
Bordeaux, France / 17 / 64

BORDEAUX BLEND

Chateau Macquin Saint-Georges-Saint-Emilion, 2021 /
Bordeaux, France / 17 / 64

DRAFT BEERS

LAGER - Harland Japanese Rice Lager 9

PALE ALE - Fall Magical & Delicious 9

HAZY IPA - Pure Project Diamond Dust 9

IPA - Harland West Coast IPA 9

N.A. RATIONALE KÖLSCH (<0.5% ABV Can) 6

COFFEE TEA & SODA

COFFEE - Mostra “Kingfisher Blend” French Press. 9

LOOSE LEAF TEA - English Breakfast | Jasmine (Green) |

White Ginger Pear | Chamomile (Decaf) . 6

ICED TEA - Unsweetened Jasmine Green Tea. 6

SOFT DRINKS - Mexican Coke 6, Diet Coke, Sprite. 5.50

INDUSTRY NIGHT SPECIAL

Lobster Bánh Xèo 20

Crispy Turmeric Crepe, Passionfruit Nước Chấm,
Crème Fraîche, Lettuces & Herbs.

***Add-On Oscietra Caviar**

1/4 oz +17 | 1/2 oz +30 | 1 oz +58

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