



MAKE YOUR OWN MIMOSAS | 37

ORANGE | CRANBERRY, VANILLA, CINNAMON, | PINEAPPLE GINGER |
GUAVA | BOTTLE OF PROSECCO

SAN DIEGO RESTAURANT WEEK: \$30

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

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

CAESAR SALAD | 15

romaine, anchovy dressing, garlic crouton, parmesan

PEAR & FRISEE SALAD | 16 V/GR

chicory, candied walnuts, point reyes blue cheese, d'anjou
vinaigrette, dried cranberries

DIRTY FRIES | 18

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

HOUSE MADE CINNAMON ROLL | 14 V

mascarpone, cream cheese frosting

PISTACHIO RICOTTA DONUT HOLES | 13 V

pistachio sugar served with grand marnier sabayon

BURGERS, TACOS & SANDWICHES

SERVED WITH 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 mahi mahi, cabbage, morita
mayonnaise, avocado salsa, pico de gallo, corn tortilla

FRIED CHICKEN SANDWICH | 19

dill pickle chips, lemon thyme aioli, iceberg lettuce,
Hawaiian roll

DEMI MORE BURGER | 22*

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

WNL BURGER | 21*

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

TUNA MELT | 19

gouda cheese, fancy sauce, pickled peppers, butter onions,
toasted levain

BRUNCHIES (SERVED UNTIL 2PM)

2 EGGS | 18

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

WILD MUSHROOM OMELETTE | 18 V

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

CHILAQUILES | 22

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

FRIED CHICKEN, BISCUIT & GRAVY | 23

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

BRISKET HASH | 23

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

SMOKED SALMON EGG BENEDICT | 24

poached eggs, crispy hash browns, arugula, smoked
salmon, hollandaise, dill, side salad

LEMON CHICKEN & KALE SALAD | 21*

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

SHRIMP SPRING ROLL SALAD | 22*

rice noodles, cabbage, 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 | PROSCIUTTO 3 | FENNEL SAUSAGE 3

MARGHERITA | 20 V

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

DIABLO PIZZA | 22

tomato sauce, fontina, mozzarella, spicy calabrese,
jalapenos, pickled fresnos, chili flakes

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 flakes

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

To help offset rising costs, a surcharge of 4% will be added to all checks. If you would like
to have this charge removed, please inform your server and they will gladly assist you.

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

HOUSE BEER
ALL BEERS ARE GLUTEN REDUCED

64oz GROWLER FILLS
3 x FULL POUR PRICE

CRISP & BRIGHT

BAJA SOL | MEXICAN LAGER 4.5% abv **FRESHIE ALERT!**

like your go to mexican lager but with more nuanced flavor

10 | 5.5 | 3.5

RICE COLD | JAPANESE LAGER 4.7% abv

super thirst-quenching lager, light body w/ notes of sushi rice & lemongrass

10 | 5.5 | 3.5

SANDBAR | BLONDE 5.2% abv **FRESHIE ALERT!**

an easy drinking and balanced american ale

10 | 5.5 | 3.5

DANK & HOPPY

STATIC PREVAILS | HAZY IPA 6.0% abv **FRESHIE ALERT!**

surging w/ juicy bursts of passionfruit, white grapes & citrus from the riwaka, nelson & krush hops

10 | 5.5 | 3.5

SCORE SOME NELSON | WEST COAST IPA 6.4% abv **FRESHIE ALERT!**

flavors of passionfruit, berry & fresh citrus are a result of the nelson & mosaic hops

10 | 5.5 | 3.5

CRYSTAL VISIONS | WC IPA 6.5% abv

passionfruit & melon dominate the flavor profile on this smooth drinking ipa

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

DAYBREAK | WC IPA 7.2% abv **FRESHIE ALERT!**

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

BLACK RABBIT | PORTER 5.3% abv **FRESHIE ALERT!**

full-bodied porter that balances roasted malt depth with smooth drinkability

10 | 5.5 | 3.5

CIDER, KOMBUCHA & N/A BEER

MATE MAKER KOMBUCHA | POG 6% abv

a fruity, tropical & refreshing take on the hawaiian classic passionfruit, orange & guava

11 | 6 | 4

NEWTOKIA CIDER | CHAI ME A RIVER 5.8% abv

apple cider infused with chai, chamomile and chrysanthemum for an apple pie experience

12 | 6.5 | 4.5

STEIGL GRAPEFRUIT RADLER 16OZ 2.5% abv

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

10

CAPACITY BREWING NA | MEXICAN LAGER 12OZ 0.0%-0.05% abv

crisp, clean & refreshing. Best served with a fresh cut lime

8

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

citrus forward, dry, bright, and crisp notes

8

SIGNATURE COCKTAILS

PINK PONY GIRL | 14

layback vodka, mommenpop orange, raspberries, lemon, honey

HIGH TEA | 16

darjeeling liqueur, lemon, honey simple, prosecco, soda

CACIO PEPE MARTINI | 15

parmesan infused vodka, carpano antica, olive oil, black pepper

RED WINE SANGRIA | 14

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

FIZZY PEARFECTION | 15

cutwater gin, vanilla pear cordial, lemon juice, fee foam, soda

CHAMOY GUAPO | 17

divino tamarindo mezcal, spicy grapefruit cordial, lime, honey

SESAME STREET| 15

cutwater rum, banana liqueur, tahini orgeat, lime

SALT MAPLE OLD FASHIONED| 16

rayu mezcal, salted maple simple, angostura

TEA-QUILA MOCKINGBIRD | 16

real del valle blanco, italicus, earl grey simple, lime

HOW 'BOUT THEM APPLES | 15

evan Williams, apple juice, cinnamon demerara, lemon

*mocktail available

*NA Menu available upon request

WINES BY THE GLASS

SPARKLING ROSE J. Laurens | Cremant de Limoux, FR | 16

fresh & dry w/ notes of raspberry, red cherry & violet

ROSE Triennes | Nans-Les-Pins, FR | 16

lite & crisp w/ notes of white flowers, strawberry & vanilla

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

fruit forward aromas of lime, honeysuckle & green apple

WHITE BLEND Tablas Creek | Paso Robles, CA | 16

stone fruit & lemon custard w/ chalky minerality & acidity

SAUVIGNON BLANC Stoneburn | Marlborough, NZ | 14

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

GRUNER VELTLINER Sohm & Kracher |Ausrtria|15

balanced & sharp acidity, notes of apple, citrus & white pepper

CHARDONNAY Hartford Court |Russian River, CA| 17

california style chard w/ notes of green apple, pear & citrus oil

PINOT NOIR Crossbarn | Sonoma Coast, CA | 17

made by Paul Hobbs. wild berries, pomegranate & black tea

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

great story behind the wine, notes of berries, plum, mocha & spice

CABERNET SAUVIGNON Foxglove | Paso Robles, CA | 17

jammy berries & plum with earthy tannins & tobacco

ZINFANDEL Armida | Dry Creek | 16

bold notes of black cherry, anise, cola & oak