



## SAN DIEGO RESTAURANT WEEK: \$50

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

### MUNCHIES

**JORDY'S PRETZELS** | 14 **V**  
amber ale, pretzel salt, cheese sauce, mustard

**DIRTY FRIES** | 18 **GR**  
bbq pulled pork, pickled sweet & spicy peppers, green onions, cheese sauce

**TUNA TOSTADA** | 18 **GR**  
fresh albacore, seared rare, avocado, sesame seeds, green onion, peanut salsa macha, cilantro, lime, aji verde sauce

**POTATO PIEROGI** | 15 **V**  
dill sour cream, caramelized onions, brown butter, chives  
**ADD KIELBASA 6.5**

**CHICKEN WINGS** | 19 **GR**  
choice of: 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

### WOODFIRED PIZZAS

ADD: ARUGULA 1 | MUSHROOMS 2.5 | BURRATA 2.5 | FRIED EGG 2\*  
BACON 3 | PEPPERONI 3 | PROSCIUTTO 4 | 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 vin

**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

### DINNER ENTREES

BURGERS SERVED WITH CHOICE OF SIMPLE SALAD OR FRIES  
**UPGRADE: CHEESY FRIES 3 | SALAD & FRIES 3 | CAESER SALAD 3**

**BIRRIA ENCHILADAS** | 27 **GR**  
beer braised beef, corn tortillas, crema, red onion, cilantro, avocado, oaxacan cheese

**TIKKA MASALA CHICKEN POT PIE** | 26  
yogurt marinated chicken, creamy tomato sauce, carrots, sweet potato, puff pastry, cilantro butter, garlic yogurt

**BOLOGNESE** | 25\*  
pancetta, beef, fusilli pasta, parmesan

**WNL BURGER** | 23\*  
american cheese, lettuce, caramelized onions, dill pickles, bacon, fancy sauce, fried egg, brioche bun

**DEMI MORE BURGER** | 22\*  
gruyere cheese, caramelized onions, roasted garlic cream, demi "steak" sauce, brioche bun

**WOOD ROASTED CAULIFLOWER** | 21 **V+/GR**  
saffron cashew cream, golden raisin chermoula, pickled peppers, pistachio, mint, and cilantro

**LEMON CHICKEN & KALE SALAD** | 21\*  
romaine, za'atar cucumbers, avocado, chickpeas, radish, dill, feta, celery, creamy sesame dressing

**SHRIMP SPRING ROLL SALAD** | 22\*  
rice noodles, cabbage, spicy peanut dressing, togarashi peanuts, poached shrimp, chili crunch

### DESSERT

**CAST IRON COOKIE** | 12  
chocolate chip and toffee, vanilla gelato, oreo cookie crumbles and chocolate sauce

**BUTTERSCOTCH BUDINO** | 10  
butterscotch pudding, salted caramel, whipped cream, crumble

**SCOOP OF GELATO OR SORBET** | 7  
seasonal flavors

**KITCHEN SIXER** | 7  
Loved your meal? Contribute to the cook's beer fund

To help offset rising costs, a surcharge of 4% will be added to all checks. If you want 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



**CATANIA**  
coastal italian

**GRAVITY HEIGHTS**  
brewery & beer garden

**PARK COMMONS**  
food hall & event space

**COMMON COFFEE**  
coffee & catering

**32oz CROWLER  
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

like your go to mexican lager but with more nuanced flavor

10 | 5.5 | 3.5

**RICE COLD | JAPANESE LAGER** 4.7% abv **FRESHIE ALERT!**

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

10 | 5.5 | 3.5

**SANDBAR | BLONDE** 5.2% abv

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 | WEST COAST IPA** 7.2% abv

light and dry ipa loaded with 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

**NEUTOPIA 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

**CHAMOY GUAPO** | 17

divino tamarindo mezcal, spicy grapefruit cordial, lime, honey

**HIGH TEA** | 16

darjeeling liqueur, lemon, honey simple, prosecco, soda

**SESAME STREET** | 15

cutwater rum, banana liqueur, tahini orgeat, lime

**CACIO PEPE MARTINI** | 15

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

**SALTED MAPLE OLD FASHIONED** | 16

rayu mezcal, salted maple simple, angostoura

**RED WINE SANGRIA** | 14

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

**TEA-QUILA MOCKINGBIRD** | 16

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

**FIZZY PEARFECTION** | 16

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

**HOW BOUT THEM APPLES** | 15

evan Williams, apple juice, cinnamon demerara, lemon

\*NA Menu available upon request

\*mocktail available

## WINES BY THE GLASS

**SPARKLING ROSE** J. Laurens | Cremant de Limoux, FR | 16  
fresh & dry w/ notes of raspberry, red cherry & violet

**PINOT NOIR** Crossbarn | Sonoma Coast, CA | 17

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

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

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

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

crushed red & black fruit, sweet spice & ripe tannins

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

**GRENACHE** Domaine De La Damase | Vin De Pays, France | 14  
dark red and black fruit on the palate, notes of pink peppercorn

**WHITE BLEND** Tablas Creek | Paso Robles, CA | 16

stone fruit & lemon custard w/ chalky minerality & acidity

**RED BLEND** The Paring | California | 17

dark cherry, tobacco, leather, chocolate & dusty tannins

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

**SYRAH BLEND** Stolpman "La Cuadrilla" | Ballard Canyon | 17  
great story behind the wine, notes of berries, plum, mocha & spice

**GRUNER VELTLINER** Sohm & Kracher | Austria | 15

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

**CABERNET SAUVIGNON** Foxglove | Paso Robles, CA | 17

jammy berries & plum w/ earthy tannins & tobacco

**CHARDONNAY** Hartford Court | Russian River, CA | 17

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

**ZINFANDEL** Armida | Dry Creek | 16

bold notes of black cherry, anise, cola & oak