



### SAN DIEGO RESTAURANT WEEK: \$50PP

THREE COURSE MEAL (1 MUNCHIE, 1 ENTRÉE OR PIZZA, & 1 DESSERT OR 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\* | FALAFEL 4.5

**CAESAR SALAD** | 15\* **GR**  
romaine, anchovy dressing, garlic crouton, parmesan

**PEAR & FRISEE SALAD** | 16 **GR/V**  
pears, chicory, candied walnuts, pear vinaigrette, dried cranberries, point Reyes blue cheese

**MAC & CHEESE** | 15 **V**  
muenster mornay, fontina, parmesan, sweet & spicy peppers, scallions, garlic breadcrumbs

**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

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

## 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

## DINNER ENTREES

BURGERS SERVED WITH CHOICE OF SIMPLE SALAD OR FRIES  
UPGRADE: CHEESY FRIES 4 | TRUFFLE FRIES 4 | SALAD & FRIES 4 | CAESAR SALAD 3

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

**SHRIMP SPRING ROLL SALAD** | 22\*  
rice noodles, romaine, cabbage, bean sprouts, basil, mint, cilantro, poached shrimp, togarashi peanuts, chili crunch, spicy peanut dressing

**GRAVITY BURGER** | 23\*  
½ lb brisket blend, American cheese, lettuce, buttered onions, dill pickles, bacon, fancy sauce, brioche bun  
ADD FRIED EGG 2

**DEMI MORE BURGER** | 23\*  
½ lb brisket blend, Gruyère cheese, buttered onions, roasted garlic cream sauce, demi-glace, brioche bun

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

**ROASTED CAULIFLOWER** | 22 **V/GR/V+**  
saffron cashew cream, golden raisin chermoula, pickled sweet & spicy peppers, toasted pistachio, mint, cilantro

**BOLOGNESE** | 25\*  
beef, pork, tomato, porcini, fusilli pasta, parmesan

**CRAB CRUSTED HALIBUT** | 31\*  
crispy potatoes, garden greens, herbed aioli, lemon vinaigrette

## DESSERT

**MINT CHOCOLATE SEMIFREDDO** | 12  
Andes mint chocolate, oreo crust, whipped cream, dark chocolate pearls

**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

(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

\*A 20% gratuity will be applied to parties of 8 or more\*

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



32oz CROWLER OF  
HOUSE BEERS \$15

CRISP & BRIGHT

**BAJA SOL | MEXICAN LAGER** 4.5% abv  
like your favorite go to mexican lager but with a more nuanced flavor

**RICE COLD | JAPANESE LAGER** 4.7% abv **FRESHIE ALERT!**  
super thirst quenching lager. light bodied with notes of sushi rice and lemongrass

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

DANK & HOPPY

**STATIC PREVAILS | HAZY IPA** 6% **FRESHIE ALERT!**  
Surging with juicy bursts of passionfruit, white grape, and citrus from riwaka, nelson, and krush hops

**SCORE SOME NELSON | WEST COAST IPA** 6.4% **FRESHIE ALERT!**  
flavors of passionfruit, berry and fresh citrus are a result of the Nelson and Mosaic hops

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

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

**UNDERTOW | HAZY DOUBLE IPA** 8.2% abv  
nelson & 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

**BLACK RABBIT | PORTER** 5.3% abv  
full-bodied porter that balances roasted malt depth with smooth drinkability

GUEST TAPS & CANS

**PERCEPTION CZECH | CZECH PILSNER by BATTLEMAGE BREWING** 5% abv  
mild bitterness, light, bready with a malt character. light, crisp, and refreshing

**OWL FARM SOUR | ROTATING SELECTION** ~5.7% abv  
ask your server which flavor we are currently pouring

**BAMBUCHA KOMBUCHA | ROTATING SELECTION** ~6% abv  
ask your server which flavor we are currently pouring

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

**BREWERY X SELTZER | ROTATING SELECTION** ~5% abv  
ask your server which flavor we are currently pouring

**STEIGL | ROTATING RADLER | 16OZ CAN** 2.5% abv  
ask you server which flavor we are currently offering

**CAPACITY BREWING CO. | MEXICAN LAGER 16OZ CAN** 0.0%-0.05% abv  
crisp, clean & refreshing. best served with a fresh cut lime

**CAPACITY BREWING CO. | SESSION IPA 16OZ CAN** 0.0%-0.05% abv  
citrus forward, dry, bright & crisp

SIGNATURE COCKTAILS

**HIGH TEA SPRITZ** | 16  
gabriel boudier darjeeling liqueur, honey, lemon, prosecco, soda

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

**PINK PONY GIRL** | 14  
gruven vodka, mommenpop orange, raspberry, lemon, honey, salt

**CACIO PEPE** | 15  
parmesan infused vodka, carpano antica, olive brine, freshly cracked black pepper, evoo

**SESAME STREET** | 15 **CONTAINS NUTS & SEEDS**  
cutwater rum, banana liqueur, tahini infused orgeat, lime, aleppo

**FIZZY PEARFECTION** | 15  
cutwater gin, pear, vanilla, rosemary, lemon

**TEA-QUILA MOCKINGBIRD** | 16  
real del valle blanco, italicus, earl grey tea simple, lime

**CHAMOY GUAPO** | 17  
divino tamarindo mezcal, spicy grapefruit cordial, honey, lime

**SALTED MAPLE OLD FASHIONED** | 16  
rayu mezcal, angostura bitters, maple, sea salt

**HOW ‘BOUT THEM APPLES** | 15  
evan williams bourbon, apple, cinnamon turbinado, lemon

WINES BY THE GLASS

**BRUT ROSE** | Domaine J. Laurens | FR | 16  
crisp, clean, and elegant, earthy hint of dried violet and fresh strawberry

**ROSE** | Triennes | Nans-les-Pins, FR | 15  
bouquet of strawberries & white flowers with hints of vanilla

**GRUNER VELTLINER** | Sohm & Kracher | Burgenland, Austria | 15  
crisp flavors of green apple, citrus, and pear, balanced by zesty acidity

**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** | Hartford Court | Russian River Valley | 17  
fresh nectarine, lemon drop and grilled pineapple with subtle minerality

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

**PINOT NOIR** | Crossbarn | Sonoma Coast | 15  
delicate acidity, raspberry, and a kiss of pine by winemaker Paul Hobbs

**TEMPRANILLO** | Gota De Arena | Castillo y Leon, Spain | 13  
crushed red & black fruit, sweet spice & ripe tannins

**RED BLEND** | Leah Jorgensen “Tour Rain” | Oregon | 16  
classic loire blend with flavors of ripe berries, cacao, and black pepper

**SYRAH BLEND** | Stolpman “La Cuadrilla” | Ballard Canyon | 17  
spiced red fruit, dried herbs, leather. great story behind the wine

**ZINFANDEL** | Armida | Dry Creek Valley, Somona Coast, CA | 16  
bold, rich flavors of black-cherry jam, raspberry, and vanilla

**CABERNET SAUVIGNON** | Foxglove | Paso Robles, CA | 17  
dark, lush red and black fruits intermingle with earth and spice