



MAKE YOUR OWN MIMOSAS | 37

ORANGE | GUAVA | RASPBERRY HONEY LEMONADE | SPICY CUCUMBER PINA |
BOTTLE OF PROSECCO OR NON-ALCOHOLIC SPARKLING WINE

SAN DIEGO RESTAURANT WEEK: \$30PP

TWO COURSE MEAL (1 MUNCHIE/1 ENTRÉE, OR 1 ENTRÉE/ 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 & SALADS

ADD TO SALAD: CHICKEN 6.5 | SHRIMP 6.5 | MARKET FISH 6.5* | FALAFAL 4

TUNA TOSTADA | 18* GR

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

CHICKEN WINGS | 19

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

DIRTY FRIES | 18

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

CAESAR SALAD | 15* GR

romaine, anchovy caesar dressing, garlic crouton, parmesan

PEAR & FRISEE SALAD | 16 GR/ V

pears, chicory, candied walnuts, pear vinaigrette, dried cranberries, point reyes blue cheese

HOUSE MADE CINNAMON ROLL | 14 V

mascarpone, cream cheese frosting

PUMPKIN SPICE LATTE DONUT HOLES | 13 V

pumpkin spice, pumpkin puree, ricotta, coffee caramel sauce

BURGERS, TACOS & SANDWICHES

SERVED WITH CHOICE OF SIMPLE SALAD OR FRIES

UPGRADE: CHEESY FRIES 4 | TRUFFLE FRIES 4 | SALAD & FRIES 4 |
CAESAR SALAD 3

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, brioche bun

FISH TACOS | 23* GR

adobo verde marinated fresh local catch, cabbage, morita mayo, avocado-tomatillo salsa, pico de gallo

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

DESSERT

BUDINO | 10

butterscotch pudding, salted caramel, whipped cream, biscotti crumble

SCOOP OF GELATO OR SORBET | 7

seasonal flavors

(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

*20% auto-gratuity will be added 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.

BRUNCHIES

AVAILABLE 10AM – 2PM

2 EGGS | 18

any style, sourdough toast, applewood smoked bacon, crispy potatoes w/ buttered onions

CHILAQUILES | 22

eggs, chipotle braised chicken, avocado, lime crema, cilantro, red onion

WILD MUSHROOM OMELETTE | 18 V

gruyere cheese, black truffle oil, chives, side salad, sourdough toast

FRIED CHICKEN, BISCUIT & GRAVY | 23

eggs, sausage gravy, buttermilk biscuit, fried sage

SMOKED SALMON BENEDICT | 24

poached eggs, crispy hashbrown, arugula, smoked salmon, hollandaise, dill, side salad

TURKISH EGGS | 17

pita bread, garlic yogurt, poached eggs, aleppo chili oil, pickled onions, mint, dill, feta

SMOKED BRISKET HASH | 23

eggs, sweet potato, poblano pepper, buttered onions, demi-glace, horseradish crema, gremolata, sourdough toast

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

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 salami, 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



32oz CROWLER OF
HOUSE BEERS \$15

HOUSE BEERS
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

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

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

11 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

11 | 6 | 4

11 | 6 | 4

11 | 6 | 4

11 | 6 | 4

9

10

10