



Gravity Heights

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



CATANIA
coastal italian



GRAVITY
HEIGHTS
brewery & beer garden



PARK
COMMONS
food hall & event space



COMMON
COFFEE
coffee & catering

**32oz CROWLER OF
HOUSE BEERS \$15*****To-Go Only****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

10 | 5.5 | 3.5

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

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

11 | 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

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

10 | 5.5 | 3.5

GUEST TAPS & CANS**PERCEPTION CZECH | CZECH PILSNER** by BATTLEMAGE BREWING 5% abv

mild bitterness, light, bready with a malt character. light, crisp, and refreshing

10 | 5.5 | 3.5

OWL FARM SOUR | ROTATING SELECTION ~5.7% abv

ask your server which flavor we are currently pouring

11 | 6 | 4

BAMBUCHA KOMBUCHA | ROTATING SELECTION ~6% abv

ask your server which flavor we are currently pouring

11 | 6 | 4

NEWTOPIA CYDER | ROTATING SELECTION ~6.5% abv

ask your server which flavor we are currently pouring

11 | 6 | 4

BREWERY X SELTZER | ROTATING SELECTION ~5% abv

ask your server which flavor we are currently pouring

11 | 6 | 4

STEIGL | ROTATING RADLER | 16OZ CAN 2.5% abv

ask you server which flavor we are currently offering

9

CAPACITY BREWING CO. | MEXICAN LAGER 16OZ CAN 0.0%-0.05% abv

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

10

CAPACITY BREWING CO. | SESSION IPA 16OZ CAN 0.0%-0.05% abv

citrus forward, dry, bright & crisp

10

SIGNATURE COCKTAILS**HIGH TEA SPRITZ** | 16

gabriel boudier darjeeling liqueur, honey, lemon, prosecco, soda

FIZZY PEARFECTION | 15

cutwater gin, pear, vanilla, rosemary, lemon

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 tea simple, lime

PINK PONY GIRL | 14

gruven vodka, mommenpop orange, raspberry, lemon, honey, salt

CHAMOY GUAPO | 17

divino tamarindo mezcal, spicy grapefruit cordial, honey, lime

CACIO PEPE | 15

parmesan infused vodka, carpano antica, olive brine, freshly cracked black pepper, evoo

SALTED MAPLE OLD FASHIONED | 16

rayu mezcal, angostura bitters, maple, sea salt

SESAME STREET | 15 **CONTAINS NUTS & SEEDS**

cutwater rum, banana liqueur, tahini infused orgeat, lime, aleppo

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

SPARKLING LAMBRUSCO | Cleto Chiarli | Modena, IT | 14

dry & tangy with notes of oranges, cherries & rose

ROSE | Triennes | Nans-les-Pins, FR | 15

bouquet of strawberries & white flowers with hints of vanilla

PINOT NOIR | Crossbarn | Sonoma Coast | 15

delicate acidity, raspberry, and a kiss of pine by winemaker Paul Hobbs

GRUNER VELTLINER | Sohm & Kracher | Burgenland, Austria | 15

crisp flavors of green apple, citrus, and pear, balanced by zesty acidity

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

crushed red & black fruit, sweet spice & ripe tannins

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

fruit forward aromas of lime, honeysuckle & green apple

RED BLEND | Leah Jorgensen "Tour Rain" | Oregon | 16

classic loire blend with flavors of ripe berries, cacao, and black pepper

WHITE BLEND | Tablas Creek "Patelin White" | Paso Robles | 16

stone fruit & yellow custard with chalky minerality & vibrant acidity

SYRAH BLEND | Stolpman "La Cuadrilla" | Ballard Canyon | 17

spiced red fruit, dried herbs, leather. great story behind the wine

SAUVIGNON BLANC | Stoneburn | Marlborough, NZ | 14

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

ZINFANDEL | Armida | Dry Creek Valley, Sonoma Coast, CA | 16

bold, rich flavors of black-cherry jam, raspberry, and vanilla

CHARDONNAY | Hartford Court | Russian River Valley | 17

fresh nectarine, lemon drop and grilled pineapple with subtle minerality

CABERNET SAUVIGNON | Foxglove | Paso Robles, CA | 17

dark, lush red and black fruits intermingling with earth and spice