



SAN DIEGO RESTAURANT WEEK: \$30PP

TWO COURSE MEAL (1 MUNCHIE & ENTRÉE/PIZZA OR 1 ENTRÉE & DESSERT/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*
TUNA SALAD 6.5 | FALAFEL 4.5

CAESAR SALAD | 15* GR

romaine, anchovy dressing, garlic crouton, parmesan

PEAR SALAD | 16 GR/V

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

POTATO PIEROGI | 15 V

dill sour cream, brown butter onions, chives

ADD SPICY KIELBASA 6.5

MAC & CHEESE | 15 V

muenstein 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

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

(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.



CATANIA
coastal italian



GRAVITY
HEIGHTS

brewery & beer garden



PARK
COMMONS

food hall & event space



COMMON
COFFEE

coffee & catering

**32oz CROWLERS 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

10 | 5.5 | 3.5

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

super thirst quenching lager. light bodied with notes of sushi rice and 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% **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 your 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, tajin

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 Veniezie, 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 intermingle with earth and spice