

SHARES

JAPANESE MILK BREAD	sea salt + shishito butter	9
GARLIC PARMESAN BELGIAN-STYLE FRIES	garlic aioli	10
CRISPY BRUSSELS SPROUTS	hot honey, almond crumble	16
LAMB MEATBALLS	ciabatta, ricotta, walnut pesto, parmesan	15
FRITTO MISTO	chickpea flour-fried seasonal vegetables, lemon, spicy remoulade. <i>add fried shrimp +5</i>	14
AHI POKE	avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips	19
BBQ BEEF SKEWERS + PANKO-CRUSTED ONION RINGS	ginger bbq glaze	19
ANGEL’S SALUMI CHARCUTERIE	assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta <i>add 2 cheeses +5</i>	21
GINGER BBQ WINGS	cucumber + cilantro buttermilk sauce	18
KINO GARLIC SHRIMP	olive oil, chile d’arbol, ciabatta	19
MEDITERRANEAN MEZZE	hummus, spicy red pepper feta, baba ghanoush, house pita, vegetable crudite <i>available individually for 10 each</i>	22

SALADS

add avocado +4, chicken +8, shrimp +10, salmon +12		half full
LITTLE GEMS	anchovy, crouton crumble, sesame caesar dressing	9 16
FARMERS MARKET	super greens, cucumber, tomatoes, beets, watermelon radish, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette	9 16
QUINOA + ARUGULA	cherry tomatoes, toasted almonds, sun-dried cranberries, goat cheese, cucumber, crouton crumble, maple-balsamic vinaigrette	9 16
HEIRLOOM TOMATO + BURRATA	beets, oranges, pistachio crumble, crostini, sherry-honey vinaigrette	18

SANDWICHES

sandwiches come with little gem salad or belgian-style fries		
BLACK RAIL ½ LB BURGER	havarti, black garlic aioli, applewood-smoked bacon, lettuce, tomato, brioche bun	22
PRIME RIB FRENCH DIP	thinly sliced grass-fed prime rib, horseradish cream, au jus, italian roll	25
BLACKENED SALMON	lemon-caper aioli, citrus slaw, italian roll	26
NASHVILLE HOT CHICKEN	panko-crusted boneless chicken dipped in Nashville hot sauce, cilantro-buttermilk coleslaw, house pickle, brioche bun	25

HAND-TOSSED PIZZAS

MARGHERITA	fresh mozzarella, charred tomatoes, basil, EVOO, parmesan	19
SPICY CAPICOLA	house marinara, burrata, oregano, parmesan	20
WALNUT PESTO	fresh mozzarella, caramelized onions, goat cheese, charred broccolini, pickled shishito peppers, parmesan	22

HOUSE-MADE PASTAS

substitute gluten-free penne +4		
TOMATO BASIL	house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO <i>add chicken +8, shrimp +10</i>	24
CHICKEN MARSALA	house-made fusilli, mushrooms, herb butter, shallots, marsala wine, parmesan, prosciutto crumble	29
EGGPLANT BOLOGNESE	house-made ziti, bread crumbs	28
LINGUINE WITH CLAMS	house-made linguine, white wine, garlic butter, fresh herbs, chile flakes, lemon	30

LARGE PLATES

MOROCCAN LAMB MEATBALLS	feta, harissa, braised pepper sauce, herbed basmati rice, mint salad	28
CALABRIAN-MARINATED AIRLINE CHICKEN BREAST	mashed potatoes, seasonal vegetables, romesco sauce	27
HEARTH OVEN-BAKED SALMON	seasonal vegetables, roasted shallots, wilted swiss chard, smoked tomato vinaigrette, charred micro salad	36
BEER-BRINED PORK CHOP	bacon jam, mashed potatoes, balsamic + rosemary demi-glaze	31
ROASTED WILD MUSHROOMS	purple cauliflower, shishito peppers, pickled red onions, romesco, wild rice	25
BLACKENED SHRIMP TACOS	herbed basmati rice, chipotle crema, pickled red onions	24
SPICY SEAFOOD CIOPPINO	shrimp, salmon, clams, spicy tomato + seafood broth, ciabatta	33
SESAME-CRUSTED SEARED AHI TUNA	roasted cauliflower florets + shallots + shiitake mushrooms, soy beurre blanc	34
GRILLED BEEF TENDERLOIN	grass-fed all-natural beef, mashed potatoes, wild mushrooms + red wine reduction	48
MOLE RUBBED BABY BACK RIBS	citrus house slaw, Belgian style fries, mole bbq sauce	35
GRILLED NEW YORK STEAK	sterling silver premium beef, garlic-herb butter, belgian-style fries. <i>add shrimp skewer + 10</i>	55
SLOW ROASTED PRIME RIB	seasonal vegetables, scalloped potatoes, herb jus, horseradish cream <i>Available Fridays & Saturdays until we’re sold out</i>	42

SIDES 8

MASHED POTATOES	HERBED BASMATI RICE	SEASONAL VEGETABLES	ROASTED WILD MUSHROOMS	BELGIAN-STYLE FRIES
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HAND-CRAFTED COCKTAILS

- EL CAMINO

jalapeño + cilantro infused tequila blanco, agave, lime
- WHEN DOVES CRY

empress indigo gin, lemon, champagne, lavender
- LUCKY DUCK

mezcal + tequila, cantaloupe, lime, aleppo
- TAKE FLIGHT

vodka, licor 43, cointreau, lime, orange
- FOR THE BIRDS

cachaca, rye, pineapple, lime, orgeat, angostura
- SANDPIPER’S SANGRIA

white wine, rum, seasonal juices + fruits
- FLIGHT OF THE BLACK RAIL

a selection of unique whiskeys, ask your server or bartender for today’s selections

ZERO PROOF

10

- DRY YOUR BEAK

pentire seaward n/a spirit, strawberry, cucumber, lemon, ginger beer
- EMPTY NEST

pentire seaward n/a spirit, guava, lime, soda
- NAKED JAYBIRD

lemon, blackberry, agave, soda

DRAFT BEER

10

- BOOZE BROTHERS ‘LOS HERMANOS’ MEXICAN LAGER

Vista, 4.2%
- BLACK RAIL BLONDE ALE

Carlsbad, 4.8%
- PURE PROJECT ‘RAIN’ PILSNER

Vista 5.3%
- BURGEON ‘CARLSBAD CRUSH’ MOSAIC PALE ALE

Carlsbad 5.8%
- KETCH BREWING ‘CELESTIAL NAVIGATION’ SAN DIEGO IPA

San Diego 7%
- HARLAND BREWING CO. JAPANESE LAGER

San Diego 5%
- BLACK RAIL WEST COAST IPA

Vista 6.7%
- BLACK RAIL HAZY IPA

Carlsbad 7.2%
- KARL STRAUSS ‘FRANK THE DANK’ DOUBLE IPA

San Diego 8.5%
- ROTATING TAP

Ask about today’s selection

WINE BY THE GLASS

- 14

SPARKLING
- 13

BLANC DE BLANCS,

Chamdeville, France

11
- PROSECCO,

La Marca Brut, Italy (187ml)

14
- 16

BRUT ROSE,

Chandon, California (187 ml)

15
- 15

WHITE

6 oz | 9 oz
- 16

SAUVIGNON BLANC,

The Crossings, Marlborough, NZ

12 | 18
- 13

PINOT GRIS,

J Vineyards, California

12 | 18
- ALBARINO,

Mar de Frades, Rias Bixas

14 | 21
- 25

CHARDONNAY,

Black Rail Kitchen, California

12 | 18
- CHARDONNAY,

William Hill, North Coast

14 | 21
- ROSE,

Fleurs de Prairie, Cotes de Provence, France

12 | 18

- RED

6 oz | 9 oz
- PINOT NOIR,

Chalk Hill, Sonoma Coast

15 | 22
- RHONE BLEND,

Thacher ‘Constant Variable’, Paso Robles

16 | 24
- CABERNET FRANC,

Austin Hope ‘Quest’, California

14 | 21
- CABERNET SAUVIGNON,

Black Rail Kitchen, California

12 | 18
- CABERNET SAUVIGNON,

Grgich Hills, Napa Valley

20 | 29

BOTTLES + CANS

10

- JULIAN HARD CIDER ‘HARVEST APPLE’

Julian, 6.9%
- BAMBUCHA ORGANIC HARD KOMBUCHA

Ask about today’s selection
- NA ATHLETIC MEXICAN CERVEZA

California
- NA ATHLETIC BREWING IPA

California