



2469 Broadway • San Diego, California 92102

Kingfisher

HOUSE-MADE BAGUETTE & FRENCH BUTTER 14 - Limited Availability -
*Add-On Schrenckii Caviar** | 1/4 oz +20 | 1/2 oz +38 | 1 oz +75 |

▼ **BLUE FIN TUNA CRUDO***
Saffron Tomato, Farmers Market Stone Fruit, Fennel, Espelette, California Olive Oil. (GF) 29

DUCK LIVER PÂTÉ
Herbs, Chili Oil, House Pickles, Kumquat Preserves, Toasted Baguette. (Ask GF) 28

BEEF TARTARE*
Toasted Quinoa, Pickled Ramps, Crispy Shallots, Thai Chilies, Cured Egg Yolk, Sesame-Rice Crackers, Lettuces, and Herbs. (Ask GF) 34 🐣

HEIRLOOM TOMATO SALAD
Farmers Market Greens, Pickled Radish, Red Onion, Preserved Meyer Lemon Vinaigrette, Phở Green Goddess, Fresh Herbs. (GF)(Vegan) 26

CRISPY PIG EAR SALAD
Green Papaya, Cucumber, Banana Blossoms, Ong Choy, Chrysanthemum, Pickled Lotus Stem, Rau Răm, Crispy Shallots, Peanuts, Citrus Vinaigrette. (Contains Peanuts)(Ask GF) 31

▼ **CRISPY CHICKEN WINGS**
Tamarind Glaze, Crispy Garlic, Peanuts, House Pickles, Toasted Coconut Ranch, Hot Sauce. (Contains Peanuts) 27

GRILLED JAPANESE EGGPLANT & HARICOT VERTS
Black Bean Ginger Relish, Charred Eggplant Purée, Cilantro. (GF)(Vegan) 26

GRILLED BABY BROCCOLI
Coconut Vinaigrette, Peanuts, Radishes, Herbs. (Contains Peanuts)(Ask GF)(Vegan) 28

HOUSE MADE EGG NOODLES*
Soft Poached Egg, Pork Lap Cheong, Yu Choy, Lemongrass Peanut Sa Tê. (Contains Peanuts) 36 🐣

FARMERS MARKET CORN & MUSHROOM CONGEE*
Crispy Garlic, Crispy Shallot, Cilantro, Egg Yolk, “Sim”bal Hot Sauce. (Ask GF)(Ask Vegan) 34

▼ **SCALLOP MEUNIÈRE**
Brown Butter, Farmers Market Citrus, Meyer Lemon, Frisée, Fines Herbs. (GF) 55

BLACK COD
Caramelized Fish Sauce, Mustard Greens, Green Onion, Crispy Shallots. (Ask GF) 38

SNAKE RIVER FARMS WAGYU SKIRT STEAK
Thai Eggplant, Radish, Chilies, Fish Sauce, Toasted Rice Powder, Fresh Herbs. (GF) 68 🐣

▼ **WHOLE FRIED ROCKFISH**
Ginger Sweet & Sour, Cilantro. 49

ROASTED GREEN CIRCLE HERITAGE HALF CHICKEN
Chrysanthemum, Heirloom Tomato, Scallion Fat, Lime, Black Pepper. (GF) 58

SMOKED KUROBUTA PORK COLLAR
Pickled Farmers Market Cherries, Leeks, Nước Chấm Broth, Rice Noodles, Fresh Lettuces, Fines Herbs. (GF) 78

SMOKED DRY AGED DUCK - Limited Availability -
Crispy Leg Confit, Duck XO Sauce, Rice Noodles, Lettuce Wraps, Nước Mắm Chimichurri. (Ask GF) 91

SIDES

- **White Rice** (GF)(Vegan) 6
- **Buttered Rice** Toasted Shrimp, Crispy Garlic, Sesame Seeds. 9
- **Marinated Cucumbers** Black Vinegar, Chili Oil. (Vegan) 8
- **Sweet & Sour Rice Noodles** (GF) 7
- **Pickled Papaya** (GF)(Vegan) 6

ITEMS ARE SUBJECT TO CHANGE

20% Service Fee: A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server.

Please notify your server of any allergies. Changes and modifications politely declined.

\$30 corkage fee per 750/ml. Limit 2 bottles

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, or unpasteurized dairy may increase your risk of foodborne illness.

INDUSTRY NIGHT SPECIAL

KUROBUTA PORK REUBEN

Russian Dressing, Swiss Cheese, Sauerkraut, Pickled Kohlrabi, Cilantro

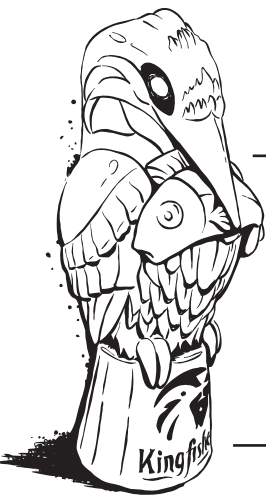
Add-On a Fall Magical Delicious Pale Ale | +5 |

-- Limited Availability --

- Limit 1 Per Person -

TOKI HIGHBALL

Highly pressurized from the Specialized Suntory Highball Machine. 10



Cocktails

Ain't No Disco (Served in Kingfisher Tiki Mug)

Seven Caves Tropical Gin, Rhum Agricole, Makrut, Lychee, Kumquat, Ginger, Coconut, Lime.

Drink: 19 | Mug: 65 | Mug & Drink: 75

Light & Crushable

Saigon Moped

Roku Gin, Debitterized Bitter Melon, Sesame Leaf, Lime, Glasswort Salt. 19

Vietnamese Salted Lime Highball

Gin, Preserved & Salted Lime, Bergamot, Lemon Oleo, Soda. 19

Kingfisher Spritz

Select Aperitivo, Mommenpop Ruby Red Grapefruit, White Guava, Peach, Lemon, Prosecco. 19

Toki Highball

Highly pressurized from the Specialized Suntory Highball Machine. 16

Cielo Alto

Ilegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo Tepache, Pineapple, Lime. 19

Nước Mắm

Don Fulano Reposado Tequila, Ilegal Mezcal, Red Boat Fish Sauce, Thai Basil, Palm Sugar, Lime, Umami Bitters. 19

Nine Dragons

Gin, Elsewhere Blood Orange Aperitivo, Cynar, Black Sugar, Vanilla, Lemon. 19

P.R.E.A.M.

Seven Caves Tropical Gin, Kokomo White Rum, Oaxacan Rum, Passionfruit, Vanilla, Yuzu Cream, Lemon. 19

Assertive & Direct

Bolero

Black Mole Washed Abasolo Corn Whisky, Brucato Woodlands Amaro, Nixta Corn Liqueur, Banana. 19

Favored Winds

Bourbon, Rye, Acid Adjusted Black Vinegar Syrup, KF Bitters. 19

Duck Around

Duck Fat-Washed Suntory Toki Japanese Whisky, Cognac, & Benedictine, Sweet Vermouth, Herbs de Provence. 19

Water Buffalo

Sông Cái Gin, Clarified Phở Reduction, Coconut, Lime. 19

Mekong Martini

Vodka, Shochu, Cilantro Distillate, Green Chile, House Brine, Sea Salt. 19

Rich & Decadent

Sesame Soirée

Sesame Oil-Washed Gin, Ginger, Coconut, Palm Sugar, Egg White, Lemon, Lime, Sesame Seeds. 19

Rocket Fuel (Shot)

Butter Fat-Washed Black Strap Rum, Mr. Black Coffee. 14

Zero Proof

Changing Latitudes

Mostra Coffee, Orgeat, Chinese 5-Spice, Lime, Mint, Cinnamon. 14

Soul Meets Body

NA Spirit, Guava, Lime, Simple. 14

N/A Spritz

Non-Alcoholic Aperitivo, Peach, Lemon, Honey, Bubbles. 14



Scan QR code to learn more about our cocktails.

Wine List

BUBBLES / ROSÉ

House Sparkling

Breathless, Brut Methode Champenoise, NV / Sonoma County, CA / 18 / 68

Demi-Sec Sparkling Rosé

Domaine Rondeau “Cerdon de Bugey”, NV / Bugey, France / 19 / 72

Grenache Rosé

The Grenachista, 2025 / Sonoma County, CA / 18 / 64

White

Txakolina

Ulacia, 2025 / Basque, Spain / 18 / 68

Vioignier

Lost Ranch Vineyards, 2024 / Temecula Valley, CA / 17 / 64

Chenin Blanc

Leduc-Frouin, “La Seigneurie” Anjou, 2024 / Loire Valley, France / 18 / 68

Chardonnay

Domaine Gautheron, “Bourgogne Blanc”, 2024 / Chablis, France / 19 / 72

Red

Pinot Noir

Little Crow Wines, “Beyond The Rushes”, 2023 / Willamette Valley, OR / 18 / 64

Gamay

Laurent Perrachon, “Vieilles Vignes” Fleurie, 2023 / Beaujolais, France / 18 / 68

Grenache

Lost Ranch, 2023 / Cucamonga Valley, CA / 17 / 64

Bordeaux Blend

Chateau Macquin Saint-Georges-Saint-Emilion, 2022 / Bordeaux, France / 18 / 68

DRAFT BEERS

LAGER - Harland Japanese Rice Lager 9

PALE ALE - Fall Magical & Delicious 9

HAZY IPA - Pure Project Diamond Dust 9

IPA - Harland West Coast IPA 9

N.A. RATIONALE KÖLSCH (<0.5% ABV Can) 6

Coffee Tea & Soda

COFFEE - Mostra “Kingfisher Blend” French Press. 9

LOOSE LEAF TEA - English Breakfast | Jasmine (Green) |

White Ginger Pear | Chamomile (Decaf) . 6

ICED TEA - Unsweetened Jasmine Green Tea. 6

SOFT DRINKS - Mexican Coke 6, Diet Coke, Sprite. 5.50

UPCOMING EVENTS

Industry Mondays

Mondays are for industry - but everyone is invited!

\$20 Rotating food specials

\$10 Toki Highballs

& more!

Nướng Nights

August 26th, 2026

Featuring:

Realm of the 52 Remedies

07/27/26