



\$48 PER PERSON

choice of
Draft Beer, or Glass of House Red or White Wine

FIRST

choice of
Chips & Salsa vg
salsa roja, yellow corn chips

Tuna Tostada gf
ahi, ponzu, radish, avocado, morita chili crisp, serrano ponzu, lime aioli

SECOND

choice of
Baja Fish Tacos
crispy battered mahi, cabbage slaw, pico de gallo, morita aioli, lime, salsa

Chicken Bacon Ranch
grilled chicken breast, bacon, caramelized onion
havarti, ranch aioli, sesame seed bun
choice of fries, sweet potato fries, or bistro salad
*gluten-free bun available upon request

The Shore Burger
cheddar cheese, lettuce, tomato, onion, pepperoncini aioli,
pickle wedge, sesame bun
choice of fries, sweet potato fries, or bistro salad
*gluten-free bun available upon request

FINAL

Biscoff Cheesecake Trifle vg
layers of cheesecake, cookie butter and biscoff cookie

vg - Vegetarian | gf - Gluten Free

Tax and gratuity not included. Price is per person and may not be split.

Some dishes may contain raw or undercooked ingredients which may increase your risk of foodborne illness.

All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.



BEVERAGES

SPECIALTY COCKTAILS

SHORES MARGARITA -----	\$16	NAUTICAL MILE -----	\$19
+\$1 strawberry passionfruit		Redwood bourbon Aperol pineapple lemon angostura bitters	
JALAPENO BUSINESS -----	\$18	SHORELINE SPRITZ -----	\$17
Patron Silver Tequila jalapeno watermelon lime agave		St. Germain lemon verbena prosecco	
COASTAL COOLER -----	\$17	VITAMIN SEA -----	\$17
Vodka cucumber lime mint soda		Bombay Gin Italicus Luxardo ginger lavender lemon	
WHITE LOTUS -----	\$18	LA JOLLA SHORES SIGNATURE “MAI TIDE” \$20 Cane Rum Curacao orgeat strawberry lime dark rum float topped with coconut-orange cream foam	
Tequila coconut cream lime			
OPALITE -----	\$17		
Basil hibiscus elderflower tonic prosecco			

WINE

BUBBLES & ROSÉ	GL BTL
NV Prosecco Caposaldo -----	\$14 \$54
Brut Cuvee Piper Heidseick FR -----	\$22 \$86
Sparkling Rosé Domain Chandon -----	\$13 \$50
Rosé Bieler Pere & Fils “Sabine” Provence FR -----	\$14 \$54
WHITE	
Sauvignon Blanc Daou -----	\$12 \$46
Sauvignon Blanc Whitehaven -----	\$12 \$46
Pinot Grigio Pighin -----	\$11 \$42
Riesling J. Lohr -----	\$11 \$42
Chardonnay Grayson Cellars -----	\$12 \$46
Chardonnay Duckhorn Migration -----	\$16 \$62

RED	
Pinot Noir Frog’s Reach -----	\$14 \$54
Cabernet Sauvignon Grayson Cellars -----	\$12 \$46
Cabernet Sauvignon Justin Vineyards -----	\$16 \$62

NON ALCOHOLIC

FRESHLY BREWED COFFEE OR TEA -----	\$5
LEMONADE -----	\$5
Classic strawberry	
SODA -----	\$5
AQUA PANNA -----	\$8
SAN PELLEGRINO -----	\$8

BEER

DRAFT	BOTTLE
LEVEL LINE -----	MILLER LITE -----
West Coast Pale Ale Topa Topa	
ORANGE AVENUE WIT -----	HEINIKEN -----
Belgian Witbier Coronado Brewing	
BARRIO LAGER -----	BUD LIGHT -----
Baja Style Lager Thorn Brewing	
STELLA ARTOIS -----	BUDWEISWER -----
European Pale Lager	
MODELO -----	CORONA -----
Grupo Modelo	
ROTATING IPA -----	AMSTEL LIGHT -----
Local brewery	
TRULY HARD SELTZER -----	GUINNESS -----
LWild berry	
	ROTATING LOCAL NON-ALCOHOLIC -----
	\$8