

S A N D I E G O
R E S T A U R A N T
W E E K

SEPTEMBER 13 - 20, 2026

\$41 PER PERSON

INCLUDES CHOICE OF DRAUGHT BEER,
HOUSE RED, WHITE WINE OR
ENDLESS SUMMER MARGARITA

STARTER

(choice of)

WAGYU PIGS IN A BLANKET
honey mustard crème fraîche

WHIPPED FETA & TAHINI DIP
grilled strawberry, apricot preserve,
pistachio crunch, grilled ciabatta

SOFT PRETZELS & PROVOLONE FONDUE
sea salt

ASIAN CRUNCH SALAD
purple cabbage, avocado, sesame, roasted cashew,
fresno, dried mango, thai curry vinaigrette

ENTRÉE

(choice of)

BEER BATTERED FISH & CHIPS
coleslaw, tartar sauce

FRIED CHICKEN
buttermilk biscuit, smashed potato, gravy

SPICY RIGATONI
chicken sausage, roasted mushroom, spinach,
calabrian panna, pecorino bread crumb

THE M.A.C. BURGER*
double cheeseburger, onion, lettuce,
pickle, 1000 island

SPICY VEGAN CURRY
griddled sweet potato, eggplant, snap pea,
bok choy, shiitake mushrooms, black rice

DESSERT

(choice of)

MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge,
whipped cream, toffee crunch

MONKEY BREAD
cinnamon apple brioche & vanilla ice cream

** tax & gratuity not included

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.