

## BAR FAVORITES

FULL BAR LIST AVAILABLE

<b>BLOODY MARY</b>	13
NEW AMSTERDAM VODKA / HOUSE BLEND BLOODY MIX / EDIBLE GARNISH	
<b>MARGARITA</b>	House 13 JUMBO 19
SAUZA BLUE TEQUILA / HOUSE LIME JUICE / GRAND MARNIER FLOAT	
<b>CAPTAIN'S MOJITO</b>	13
CAPTAIN MORGAN RUM / CHOICE OF WHITE, PINEAPPLE, COCONUT OR GRAPEFRUIT	
<b>TOP NOTCH LONG ISLAND</b>	14
NEW AMSTERDAM GIN / NEW AMSTERDAM VODKA / CRUZAN RUM / SAUZA BLUE TEQUILA / HOUSE LIME JUICE / COKE	
<b>AMERICAN MULE</b>	13
KETEL ONE VODKA / GINGER BEER / LIME	
<b>MIMOSA</b>	12
ORIGINAL, BUBBLES AND OJ BLUSHING, BUBBLES AND GUAVA NECTAR	
<b>WIND &amp; SEA</b>	13
NEW AMSTERDAM VODKA INFUSED WITH PINEAPPLE / MUDDLED CUCUMBER / SPRITE / HOUSE LIME JUICE	
<b>LA JOLLA SHORES</b>	13
CRUZAN RUM INFUSED WITH PAPAYA & RASPBERRIES / PINEAPPLE JUICE / HOUSE LIME JUICE / KRAKEN RUM FLOAT	
<b>LOCO LEMONADE</b>	13
SMIRNOFF VODKA / HAZELNUT LIQUEUR / LEMONADE / FRESH LEMON & LIME / NUTMEG	

LOCAL DRAFT	ABV%	\$
KARL STRAUSS, LIGHT ALE	4.7%	8
MODERN TIMES / WHEAT ALE	5%	8
BARREL HARBOR / PILSNER	5.2%	8
CORONADO / ORANGE AVE WIT	5.2%	8
STONE / I.P.A	6.9%	8
ROUGH DRAFT / AMBER ALE	7.5%	8
<b>SAN DIEGO 4 BEER SAMPLER</b>	11	
PICK FOUR OF OUR LOCAL DRAFTS		

## APPETIZERS

<b>CEVICHE</b>	16.5
CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO AND TORTILLA CHIPS	
<b>HEARTH CRAB CAKE</b>	16.5
TWO OVEN ROASTED LUMP CRAB CAKES, TARRAGON AIOLI, FRISÉE AND TOMATOES	
<b>CALAMARI</b>	14.5
GOLDEN FRIED RINGS AND TENTACLES SERVED WITH MARINARA SAUCE	
<b>BRUSSELS SPROUTS</b>	13.5
DEEP FRIED BRUSSELS SPROUTS TOSSED IN PARMESAN CHEESE AND GARLIC BUTTER THEN DRIZZLED WITH BALSAMIC REDUCTION ADD BACON \$1	
<b>CRAB BRUSCHETTA</b>	16.5
CRAB WITH TOMATOES, GARLIC, OLIVE OIL AND LEMON ZEST ON FRESH MOZZARELLA AND TOASTED BAGUETTE WITH BALSAMIC DRIZZLE AND BASIL	
<b>SEARED AHI</b>	16.5
FRESH SEARED SUSHI-GRADE AHI SERVED WITH SESAME-CHILI SAUCE, GREEN ONION AND SEAWEED SALAD	

## FROM OUR OVEN

OUR PIZZA DOUGH IS MADE FRESH EVERY MORNING

<b>SPINACH FLATBREAD</b>	14
SPINACH, TOMATOES, MOZZARELLA AND RICOTTA CHEESES	
<b>MUSHROOM &amp; GOAT CHEESE FLATBREAD</b>	15
ROASTED MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, SMOKED GOUDA AND HERBED GOAT CHEESE	
<b>MARGHERITA PIZZA</b>	17.5
FRESH SLICED TOMATOES, OLIVE OIL, MARINARA, FRESH MOZZARELLA AND BASIL	
<b>HAWAIIAN PIZZA</b>	18
DUROC CANADIAN BACON, GRILLED CARAMELIZED PINEAPPLE, MOZZARELLA CHEESE AND DICED RED BELL PEPPERS	
<b>PIZZA RUSTICA</b>	18.5
GENOA SALAMI, PEPPERONI, SPICY ITALIAN SAUSAGE, MOZZARELLA, ROASTED TOMATOES, BASIL AND MARINARA	
<b>BBQ CHICKEN PIZZA</b>	18
GRILLED CHICKEN BREAST, SWEET & TANGY BBQ SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED ONION, AND CILANTRO	
<b>VEGETARIAN PIZZA</b>	17.5
SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS, BASIL, MOZZARELLA, AND PESTO	

## SOUPS AND SALADS

<b>CLAM CHOWDER</b>	CUP 8	BOWL 10
<b>SOUP DU JOUR</b>	CUP 8	BOWL 10
<b>SOUP AND SALAD</b>	16.5	
A CHOICE OF EITHER OF OUR SOUPS AND A HALF SALAD OF MIXED GREENS, CAESAR, OR HOUSE		
<b>MIXED GREENS SALAD</b>	13.5	
MIXED GREENS WITH GOAT CHEESE, CHILIED PECANS, DRIED CRANBERRIES, AND BALSAMIC VINAIGRETTE		
<b>CAESAR SALAD</b>	11	
ROMAINE LETTUCE TOSSED IN OUR CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ADD ANCHOVY \$1		
<b>SHRIMP COBB</b>	20	
GRILLED SHRIMP WITH FRESH AVOCADO, HARDBOILED EGG, TOMATO, BACON, AND BLEU CHEESE TOSSED IN CHIPOTLE RANCH DRESSING		
<b>STEAK SALAD</b>	21	
GRILLED NEW YORK ON MIXED GREENS TOSSED IN OUR RED ONION VINAIGRETTE WITH TOASTED PINE NUTS, PICKLED RED ONION, BLEU CHEESE, AND GRILLED GARLIC BREAD		
<b>ADD SALMON, STEAK OR SHRIMP \$8</b>		
<b>ADD CHICKEN \$6</b>		

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE." - JULIA CHILD

## BREAKFAST

### COUNTRY STANDARD 15.5

TWO EGGS YOUR WAY, CHOICE OF HAM, PORK SAUSAGE, OR SMOKED BACON, WITH POTATOES AND ROSEMARY TOAST

### OMELETS

OMELETS AND SCRAMBLES COME WITH POTATOES AND TOAST  
EGG WHITES AVAILABLE UPON REQUEST

#### ABC 16

AVOCADO, BACON, CHEDDAR CHEESE

#### CRAB 17

CRAB, JACK CHEESE, AND AVOCADO-CORN SALSA

#### VEGETARIAN 15.5

MUSHROOMS, GOAT CHEESE, ARUGULA, SPINACH AND ONIONS

#### EDGEWATER 16.5

SAVORY SAUSAGE, SWEET BELL PEPPERS MUSHROOMS AND JACK CHEESE

### SCRAMBLES 16.5

#### HEALTHY

EGG WHITES, SPINACH, BELL PEPPERS, TOMATOES, AND PESTO

#### HANGOVER

HAM, SERRANOS, ONION, JACK CHEESE AND HOUSE SALSA

#### MIGUELITOS SCRAMBLE

SEARED STEAK WITH MUSHROOMS, TOMATOES AND ONIONS, TOPPED WITH CHEDDAR CHEESE AND CHIVES

### CLASSIC BENEDICT 16.5

CANADIAN BACON AND OUR HOLLANDAISE ON A TOASTED ENGLISH MUFFIN SERVED WITH POTATOES

### CRAB CAKE BENEDICT 17.5

ROASTED LUMP CRAB CAKE, TOASTED ENGLISH MUFFIN, OUR HOLLANDAISE AND CORN-POBLANO SALSA, SERVED WITH POTATOES

### GRIDDLE

#### FRENCH TOAST 13

CINNAMON SUGAR BRIOCHE BREAD WITH BERRIES

#### PANCAKE STACK 10

THREE GOLDEN GRIDDLE CAKES

#### AVOCADO TOAST 14

TWO SLICES OF LOCAL FRESHLY BAKED PRAIRIE BREAD WITH AVOCADO, POACHED EGGS, CHERRY TOMATOES AND CHIFFONADE SPINACH

#### CORNED BEEF HASH 17.5

CORNED BEEF, POTATOES, ONION, BELL PEPPER, PEPPER JACK CHEESE, TWO EGGS, AND ROSEMARY TOAST

#### GARDEN HASH 17.5

ARTICHOKE, BELL PEPPERS, ONIONS, MUSHROOMS, SPINACH, GOAT CHEESE, TOMATOES, POTATOES, TWO EGGS, AND ROSEMARY TOAST

### SPECIALTIES

#### HUEVOS RANCHEROS 16.5

CORN TORTILLAS REFRIED BEANS, TOPPED WITH RANCHERO SAUCE, PICO DE GALLO, SOUR CREAM, QUESO FRESCO, LETTUCE, AVOCADO AND TWO EGGS ANY STYLE, SERVED WITH POTATOES

#### STRAWBERRY WAFFLE 14

GOLDEN WAFFLE WITH STRAWBERRIES AND WHIPPED CREAM

#### BANANA RAISIN OATMEAL 9

OATMEAL WITH BANANA AND RAISINS, CINNAMON SUGAR AND A SIDE OF HONEY

#### FRESH FRUIT PARFAIT 13

SEASONAL FRESH FRUIT, LOW FAT VANILLA YOGURT AND OUR GRANOLA

#### CALIFORNIA BURRITO 15.5

WARM FLOUR TORTILLA FILLED WITH BACON, SCRAMBLED EGGS, POTATOES, CHEDDAR CHEESE, AVOCADO, SOUR CREAM AND SALSA FRESCA IS SERVED WITH BREAKFAST POTATOES AND HOUSE SALSA

## SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES OR KALE SLAW  
SUBSTITUTE YOUR SIDE FOR A HOUSE SALAD OR FRUIT \$1.50

#### CHEESEBURGER 16.5

HALF POUND BEEF PATTY WITH WHITE CHEDDAR, LETTUCE, TOMATOES, ONIONS AND PICKLES ON AN AMISH BUN

#### MAHI MAHI SANDWICH 18.5

BLACKENED MAHI MAHI WITH AVOCADO, LETTUCE, TOMATO, AND ONION ON CIABATTA

#### STEAK SANDWICH 17.5

STEAK WITH ONIONS, MUSHROOMS, BELL PEPPERS, PEPPER JACK CHEESE, AND REMOULADE ON FRESH FRENCH ROLL

#### CHICKEN SANDWICH 17

BRINED AND GRILLED CHICKEN BREAST WITH A PESTO AIOLI, OVEN ROASTED TOMATOES, MOZZARELLA, BASIL AND SPINACH ON CIABATTA

#### SMOKED TUNA MELT 17.5

SMOKED ALBACORE TUNA WITH CHIPOTLE PEPPER, LEMON, MOZZARELLA CHEESE, AND TOMATOES ON SOURDOUGH BREAD

#### CUBAN 17.5

ROASTED PORK SHOULDER AND SMOKED HAM WITH MAYO, MUSTARD, PICKLES, AND SWISS CHEESE ON SOURDOUGH

#### VEG-OUT SANDWICH 16

GRILLED MUSHROOMS AND SUMMER SQUASH, FRESH TOMATO, PESTO AIOLI, AND ARUGULA ON TOASTED CIABATTA BREAD

#### CRAB CAKE SANDWICH 18.5

SEARED LUMP CRAB CAKE WITH THOUSAND ISLAND DRESSING, KALE-SLAW, TOMATOES AND RED ONION ON AN AMISH BUN

### CHILE RELLENO 16.5

FIRE ROASTED POBLANO CHILI STUFFED WITH MOZZARELLA, QUESO FRESCO, AND CILANTRO, TOPPED WITH ENCHILADA SAUCE, PICO DE GALLO, AVOCADO, SOUR CREAM AND TWO EGGS ANY STYLE, SERVED WITH POTATOES

## ENTREES

#### FISH TACOS 18

TWO GRILLED MAHI OR BEER BATTERED FRIED COD TACOS WITH CABBAGE, AVOCADO, PICO DE GALLO, AND BELL PEPPER-YOGURT SAUCE, SERVED WITH FRENCH FRIES

#### AHI TACOS 19.5

TWO RAW SUSHI-GRADE AHI TACOS WITH SEAWEED SALAD, SWEET CHILI SAUCE, NAPA CABBAGE SLAW, AND AVOCADO, SERVED WITH FRENCH FRIES

#### FISH & CHIPS 19.5

BEER BATTERED ALASKAN COD WITH FRENCH FRIES, TARTAR SAUCE AND KALESRAW

#### PAN SEARED SALMON 24.5

PAN SEARED SALMON WITH MASHED POTATOES, ASPARAGUS AND LEMON PEPPER BEURRE BLANC

#### GRILLED STEAK 25

6 OZ NEW YORK WITH GRILLED GARLIC BREAD, SEASONAL VEGETABLES AND ROASTED RED POTATOES