**SMALL PLATES**

- **Skillet Corn Bread** 🌽
  - Herbed honey ricotta
  - $5

- **Marinated Olives & Nuts** 🌽
  - Castelvetrano olives, marcona almonds, olive oil, garlic, aromatics
  - $6

- **Arrabbiata Meatballs** 🌽
  - Veal, waygu beef, & dente pork
  - Parmesan, spicy arrabbiata
  - $12

- **Buratta** 🌽
  - Seasonal fruit, cherry tomato, olive oil, arugula, balsamic reduction, basil, frizzola
  - $12

- **Duck Tacos** 🌽
  - Chinese five spice, lime cilantro aioli, salsa macha, micro cilantro
  - $10

- **Tuna Poke** 🌽
  - Soy sauce, sesame oil, ogo scallions, onion
  - $14

**SHARE PLATES**

- **House Made Labneh** 🌽
  - Za’atar, roasted beets, pickled fennel, pickled radish
  - $10

- **Korean Fried Chicken Wings** 🌽
  - 6 “KFC” wings, kimchi, pickled radish
  - $12

- **1/2 Dozen Oysters** 🌽
  - Rotating selection, mignonette, cocktail sauce
  - $10

- **White Cheddar Mac & Cheese** 🌽
  - Mashed bacon, parmesan, roasted tomato
  - $14

- **Fried Brussels Sprouts** 🌽
  - Onions, garlic, parsley, apple cider vinaigrette
  - $10

**FLATBREADS**

- **Filet Flatbread** 🌽
  - Beef tenderloin, garlic cream, caramelized onion, mozzarella, arugula, balsamic reduction
  - $12

- **Shrimp Pesto** 🌽
  - Shrimp, pesto, calabrian peppers, parmesan
  - $12

- **Farmer’s Market** 🌽
  - Cherry tomato, fennel, eggplant, anaheim pepper, ricotta, olive oil
  - $12

**SALADS & SOUPS**

**ADD TO ANY SALAD: CHICKEN $6 | SALMON $8**

- **Garden Salad** 🌽
  - Baby lettuce, onion, cherry tomato, feta, basil vinaigrette
  - $9

- **Clam Chowder** 🌽
  - Oyster, red potato, onion
  - CUP $5 | BREAD BOWL $7

- **Watermelon & Tomato Salad** 🌽
  - Watermelon, cherry tomato, arugula, feta, basil vinaigrette
  - $11

- **Caesar Salad** 🌽
  - Gem lettuce, parmesan, croutons, anchovy dressing
  - $9

- **Tomato Bisque** 🌽
  - Tomato, fennel, cream
  - BOWL $5

- **Elote “Mexican Street Corn” Salad** 🌽
  - Baby kale, grilled corn, micro cilantro, guajillo lime dressing, cotija
  - $11

- **Vegetable Soup** 🌽
  - Green soup, cannellini beans, corn, swiss chard, jalapeno
  - BOWL $5

**LAND & SEA ENTREES**

- **Pan Roasted Salmon** 🌽
  - Mustard & dill roasted potatoes, roasted fennel, broccolini
  - $28

- **Local Seabass** 🌽
  - Mushrooms, ricotta, tomatoes, golden beets, pancetta, broccoli
  - $28

- **Broiled Lobster** 🌽
  - Mexican rice, guajillo, drawn butter, flour tortilla
  - $45

- **Half Roasted Chicken** 🌽
  - Mustard sauce, potatoes, pan jus, broccolini
  - $28

- **22oz Bone In Ribeye** 🌽
  - Montreal seasoning, pommes puree, kale sprouts, pearl onions, king trumpet mushrooms
  - $59

- **14oz Bone In Filet** 🌽
  - Bone marrow, cauliflower, potato gratin
  - $65

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*2018 San Diego Bay Wine and Food Festival Award Winning Vegetarian/Raw category dish.
Water service is provided upon request. Proud supporters of local & sustainable practices. 10% gratuity is added to parties of 6 or more. 🌽 Gluten Free 🌽 Vegetarian 🌽 Vegan*
CRAFT DRAFTS

16oz or 24oz now available for select beers.

“Firefly” Double Rye IPA $8
Hess Brewing

Coors Light $8 | $12
Miller Coors

Negra Modelo $8 | $12
Grupo Modelo

Delicious IPA $9
Stane Brewing

Windows Up IPA $8
Alpine Brewing

California Kolsch $8
Ballast Point Brewing

Boat Shoe Hazy $8
Karl Strauss Brewing

Blood Orange IPA $8

Torrero Blue Blonde Ale $8 | $12
Absolution Brewing Company

Whole Lotta IPA $8
Firestone Brewery

Orange Ave. Wit $8 | $12
Coronado Brewing Co.

Follow the Suns Pils $8
Karl Strauss

Pineapple Cider $8
Two Towns

San Diego .394 Pale Ale $9
Ale Smith Brewing

805 Blonde Ale $8 | $12
Firestone Walker Brewing Co.

KOMBUCHA

Seasonal flavors of fermented, lightly effervescent black or green tea. Non-alcoholic.
$7 for 16oz

SIGNATURE COCKTAILS

Dana Blue Hawaiian
Malibu Coconut Rum | Don Q 151 | Blue Curaçao
Coconut Cream | Pineapple Juice
$13

Strawberry Basil Lemonade
Fresh Strawberries & Basil | Titos Vodka
Lemonade | Sparkling Water
$12

Lavender Escape
Bombay Sapphire Gin | Monin Lavender Syrup
Ginger Beer | Fresh Mint
$12

Pomegranate Moscow Mule
Titos Vodka | Pomegranate Juice | Lime Juice
Ginger Beer | Fresh Mint
$12

Blended Coco Loco Mojito
Don Q White Rum | Coconut Cream
Lime Juice | Mint
$12

Daily Specialty Cocktail
Bartender’s choice, ask your server for details
$7

MARGARITAS

Firefly Margarita
Sauza Gold | Lime Juice
Agave Nector | Triple Sec
$9

Blood Orange Margarita
1800 Silver Tequila | Blood Orange Liqueur
Lime Juice | Agave Nector
$12

Spicy Garcias’ Margarita
Cazadores Blanco Tequila | Jalapeno
Mango Puree | Lime Juice | Tajín Rim
$12

Cadillac Margarita
1800 Silver Tequila | Lime Juice
Agave Nector | Grand Mariner
$14

Raspberry Margarita
Cazadores Reposado | Chambord | Lime Juice
Blue Agave | Fresh Raspberry
$14

Our Favorite Reds
La Cetto Syrah, Baja | San Francis, Merlot, Cabernet
St. Francis Pink | Kendall Jackson VR
$12

Our Tasty Whites
Pepi Pino Grigio, California | Dystar Bay, Sauvignon Blanc | Martella Rosa, Portugal
$12

San Diego’s Local Brows
Choice of four, ask server for details
$9

Specialty Coffees

Espresso SINGLE $4
DOUBLE $6

Americano $5
Café Latte $6
Macchiato $6
Cappuccino $6

We also have vanilla, caramel, mocha & hazelnut syrups for flavored coffee drinks

Proudly Serving

Coca-Cola

Take Flight

Complementary Cheese Pairing with your wine flight

Champagne & Sparkling

Gancia Prosecco, Italy $13 Split
Moet Imperial, France $24 Split

Interesting White

Kendall Jackson VR Riesling, California $9 | $36
Rosé of Pinot Noir, North Coast $9
Mariella Rosé, Portugal $9 | $34
Bartenura Moscato, Italy $10 | $40

Pinot Grigio

Pepi, California $9 | $34
Murphy-Good, Alexander Valley $36
Santa Margarita, Italy $13 | $50

Sauvignon Blanc

Oyster Bay, New Zealand $10 | $40

Chardonnay

Hess Collection, “Shirttail Ranches,” Monterey $9

Kendall Jackson VR, California $40

Nielson by Byron, Santa Barbara $40

Carmel Road Unooked, Monterey $11 | $44

La Crema, Sonoma Coast $13 | $52

Interesting Red

Tinto Negro Malbec, Mendoza Argentina $9 | $34

Caricature Zinfandel, Lodi $9 | $38

Tenuta di Arceno Chianti Classico, Italy $10 | $40

Pinot Noir

Seaglass, Santa Barbara County $9 | $34

Noble Vines 607, Monterey $40

J. Lohr, Paso Robles $11 | $44

Merlot

Bogle, California $9 | $34
St Francis, Sonoma $9 | $36

Cabernet Sauvignon

Hess Collection, “Shirttail Ranches,” Lake County $9

J. Lohr, Paso Robles $12 | $44

Murphy-Good, Alexander Valley $50

Kendall Jackson Grand Reserve, California $82

Wines from the Valley of Guadalupe

In Baja Mexico, the Valle de Guadalupe wineries produce excellent wines.

El Cielo
Chardonnay $10 | $40

Emeve
Armonía de Tintos $8 | $36

Las Nubes, Kuly
Sauvignon Blanc & Chardonnay Blend $9 | $36

Vena Cava
Big Blend $48

Bodegas F Rubio
Herencia Rosado $11 | $44

L.A. Cetto
Syrah $10 | $40

Lechuza
Amanentes Red Blend $45

Proudly Serving

Caffe Catalana

Happy Hour: $5 Beers or Half Off Bottles of Wine