

SIGNATURE ^{\$12 EA}
COCKTAILS

SOUTH MISSION SANGRIA

white girl rosé, pineapple,
strawberry, grapefruit soda

INTERNATIONAL MULE

lime juice, angostura bitters, ginger beer
{tito's **vodka**}
{el jimador **tequila**}
{bulliet **bourbon**}
{bushmills red bush irish **whiskey**}

SPICY MANGO MARGARITA

ghost tequila, mango purée, lime juice, agave

BERRY BRAMBLE

ketel citron vodka, elder-flower liquor,
blackberry, lemon, soda

BOURBON + PEACH "BP"

woodford reserve bourbon, peach,
lemon, peach bitters

PINEAPPLE PAIN KILLER

coconut rum, amaretto, pineapple juice, orgeat,
lime juice, & kraken dark rum

GIN & JUICE

bulldog gin, violet liquor, grapefruit, lemon,
lavender bitters

WATERMELON REFRESH

skyy watermelon vodka, watermelon syrup,
lemon juice, sprite

DRAFT BLUE HAWAIIAN

bacardi silver rum, coconut, pineapple, lime

MISSION BEACH OLD FASHION

makers mark bourbon, house made syrup, bitters

WINE &
BUBBLES

BUBBLES

CAVA

opera prima, spain \$7 / \$24

PROSECCO

zonin, italy \$11 / \$36

MOSCATO ROSÉ

d'asti, italy \$11 / \$36

WHITE

ROSÉ

white girl rosé, california \$8 / \$25

PINOT GRIGIO

ca'bolani, italy \$9 / \$34

SAUVIGNON BLANC

kim crawford, new zealand \$11 / \$42
simi, sonoma valley \$11 / \$42

CHARDONNAY

kaidan, california \$8 / \$30
raymond reserve, napa/sonoma \$13 / \$50

RED

PINOT NOIR

deloach, sonoma \$11 / \$42

MALBEC

diseno, argentina \$11 / \$42

MERLOT

charles + charles, washington \$11 / \$42

CABERNET SAUVIGNON

kaidan, california \$10 / \$38
routestock, napa \$16 / \$62

A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated team members. On behalf of all the Draft staff we appreciate your support.

SOUTH
DRAFT
MISSION

SHARE

SOFT PRETZEL BITES \$9

house mustard, mustard dust

SHREDDED BEEF NACHOS \$17 ●

cheddar cheese, black beans, jalapeños,
guacamole, verde salsa cruda, lime cream,
picó de gallo, queso fresco

SPINACH - ARTICHOKE DIP \$14

grilled pita, tortilla chips

GRILLED PITA \$12 ○

sesame-sriracha hummus, olive tapenade, beer cheese

FLAT BREAD \$17

tomato, spicy-fennel sausage,
house ricotta cheese, basil

make it veggie:

roasted peppers, broccoli, arugula,
mornay cheese sauce

WINGS \$17 ●

choice of buffalo or lemon pepper,
carrots, celery, ranch

CAJUN SHRIMP MAC \$13

andouille sausage, roasted corn, gouda, cheddar

SMOKED CHORIZO TOSTADAS \$13

asadero cheese, chorizo, stewed veggies,
cotija cheese, crema, salsa borracha

BEER STEAMED MUSSELS \$17

italian sausage, coconut, blistered tomatoes,
salsa verde, herb butter

LOADED FRIES \$9

cream sauce, cotija cheese, corn, tajin,
poblano pepper, add an egg +2

SEAFOOD CEVICHE \$14

jalapeño tomatillo sauce, cucumbers,
red onions, avocado, mango, chips

GRILLED SAUSAGE BOARD \$15

chefs choice sausage, pickled veg,
grilled pane, accompaniments

HAPPY HOUR

MONDAY-THURSDAY, 4-6PM

half off all draft beers

FLIGHT NIGHT

Take off every Tuesday with first-class, business,
& coach flights of your favorite craft beers

GREENS

{ add to any salad: chicken +5, shrimp +8, steak +10 }

CAPRESE SALAD \$15

tomatoes, fresh mozzarella, pesto, lavash cracker,
balsamic reduction, basil

AHI POKE SALAD \$15 GF

quinoa, ginger, mango, avocado, chukka

SUMMER SALAD \$15

watermelon, farro, arugula, red onion, tangy peanuts,
spring mix, mango vinaigrette

THE CALIFORNIAN CHOP \$15 ○

crisp romaine, bacon, tomato, black beans,
chicken, tortilla strips, cheddar cheese,
avocado dressing

DRAFT CAESAR SALAD \$13

fresh romaine, parmesan reggiano, croutons

GRILL

DRAFT BURGER \$16 ●

lettuce, tomato, red onion, white cheddar,
mayonnaise, french fries{ make it draft style + \$4
sunny side egg, bacon, crispy onions,
beer cheese

make it a veggie burger

BISON BURGER \$18 ○

poblano pepper, grilled onions,
muenster cheese, cumin mayonnaise

LOCAL ALBACORE CLUB \$16 ○

tuna salad, lettuce, tomato, avocado, bacon, herb aioli

PISTACHIO CRUSTED

SALMON SANDWICH \$16 ○

meyer lemon aioli, arugula, fennel, dijon glaze

FRIED CHICKEN CORDON

BLEU SANDWICH \$15

ham, swiss cheese, torta, sweet hot mustard

VEGGIE SANDWICH \$14

hummus, cucumber, onions, tomato, sprouts,
olives, french bread

STEAK N' FRIES \$24 ●

10 oz. ribeye, bone marrow butter

½ RACK RIBS \$17 ○ ●

house bbq sauce, beer battered onion ring

SEASONAL WHOLE FISH \$21

cucumber salad, mango salsa

INDULGE

CLASSIC FLAN \$10

orange caramel, almond tuile, seasonal berries

STRAWBERRY RHUBARB TIRAMISU \$11

ladyfingers, strawberry mascarpone,
campari-strawberry glaze, vanilla chantilly

FLOURLESS CHOCOLATE TORTE \$12

hazelnut streusel, mango jam, vanilla chantilly

DRAFT

ROTATING TAP HANDLES

9oz 14oz 20oz

ROTATING HANDLES ask your server for current list

PRICES VARY

LIGHT & CRISP

#7	SAINT ARCHER Blonde 4.8%	San Diego	5	7	10
#1	CORONADO Seacoast Pilsner 4.9%	San Diego	5	7	10
#11	FIRESTONE Lager, 4.5%	Paso Robles	5	7	10
#2	DUCK FOOT BREWING California Blonde Ale 5.8%	San Diego	5	7	10
#3	STELLA ARTOIS Pale Lager 5.2%	Belgium	5	7	10
#8	PACIFICO Clara 4.5%	Mexico	5	7	10
#16	NEW ENGLISH Blueberry Blonde 6.0%	San Diego	5	7	10
#5	MOTHER EARTH Cali Creamin', 5.0%	Vista	5	7	10
#54	ANCHOR BREWING Steam Beer 4.9%	San Francisco	5	7	10
#9	ARTIFEX Artifexican, Lager, 4.7%	San Clemente	5	7	10
#4	DESCHUTES Da Shootz, Pilsner, 4.0%	Bend, OR	5	7	10

WHEATY

#40	MAUI BREWING Pineapple Mana Wheat, 5.5%	Hawaii	5	7	10
#10	CORONADO Orange Ave Wit 5.2%	San Diego	5	7	10
#42	BRECKENRIDGE White Ale, 4.8%	Littleton	5	7	10
#34	REFUGE Blood Orange Wit 5.0%	Temecula	5	7	10
#18	AFTERSHOCK Orange Creamsicle Ale, 7.0%	Temecula	5	7	10
#17	ABNORMAL Hefeweizen, 5.3%	San Diego	5	7	10

AMBERS-BROWNS-REDS

#23	BIG SKY Moose Drool Brown 5.8%	Montana	5	7	10
#65	BELL'S Amber Ale 5.8%	Michigan	5	7	10
#6	KARL STRAUSS Red Trolley, 5.8%	San Diego	5	7	10

IPAS

#12	DESCHUTES Fresh Squeezed 6.4%	Bend	5	7	10
#39	ROUGH DRAFT Grapefruit Weekday Session 4.8%	San Diego	5	7	10
#28	ALPINE HFS, IPA, 6.5%	San Diego	7	10	12
#24	CORONADO Weekend Vibes, IPA, 6.8%	San Diego	5	7	10
#19	STONE Fear Movie Lions, IIPA, 8.2%	San Diego	7	10	12
#43	ELYSIAN Space Dust 8.2%	Seattle	5	7	10
#22	BURNING BEARD Brutality, IPA, 6.5%	San Diego	5	7	10
#13	BALLAST POINT Sculpin 7.0%	San Diego	7	10	12
#44	MELVIN BREWING Melvin IPA, 7.5%	Wyoming	5	7	10
#68	MASON ALE WORKS Charley Hustle Red IPA, 6.8%	San Marcos	5	7	10
#62	REVISION What What Double IPA 9.1%	Nevada	7	10	12
#45	DUCK FOOT Duckzilla, IIPA, 8.6%	San Diego	5	7	10
#14	BOOTLEGGERS BREWERY Far Out, IPA, 7.2%	Fullerton	5	7	10
#15	THORN ST IPA, 7.2%	San Diego	5	7	10
#20	LAGUNITAS Lil Sumpin' Sumpin', 7.5%	Petaluma	5	7	10
#38	MODERN TIMES Blazing World, 6.8%	San Diego	5	7	10
#48	SOCIETE The Pupil, IPA, 7.5%	San Diego	7	10	12
#49	STONE Delicious, IPA, 7.7%	San Diego	5	7	10
#50	CIGAR CITY BREWING Jai Alai IPA, 7.5%	Florida	5	7	10
#46	BELCHING BEAVER Phantom Bride, IPA, 7.1%	San Diego	5	7	10
#47	HESS BREWING Into the Sunset, Blood Orange IPA, 7.5%	San Diego	5	7	10
#53	GREENFLASH BREWING West Coast, IPA, 7.0%	San Diego	5	7	10
#69	SIERRA NEVADA Tropical Torpedo, IPA, 6.7%	Chino	5	7	10

PALE ALES

#30	THREE WEAVERS Day Job, Pale Ale 5.6%	Los Angeles	5	7	10
#31	BAY CITY Pale Ale, 7.7%	San Diego	5	7	10
#32	FALL BREWING COMPANY Crystal Mess, 5.5%	San Diego	5	7	10

PORTERS-STOUTS

#55	ALESMITH Speedway Stout 12.0%	San Diego	7	🍷	
#67	BELCHING BEAVER Peanut Butter Milk Stout 5.3%	San Diego	7	10	12
#25	HIGH WATER Campfire Stout 6.5%	San Leandro	5	7	10
#64	MAUI BREWING Coconut Porter 6.0%	Maui	5	7	10
#61	MODERN TIMES Blackhouse Stout (Nitro), 5.8%	San Diego	5	7	10

SOUR + TART

#59	COUNCIL BREWING Beatitude Tart Saison 3.8%	San Diego	10	🍷
#58	32 NORTH BREWING Landfall Weiss 4.2%	San Diego	8	🍷
#57	CUVEE DE JACOBINS Flanders Red Sour 5.5%	Belgium	10	🍷

LAMBICS + CIDERS

#29	ACE Pineapple Cider 5%	Sebastopol	7	🍷
#35	GOLDEN STATE CIDER Bay Brut, 6.9%	Sebastopol	7	🍷
#21	BIVOUAC CIDERWORKS SD Jam BlackBerry, 6%	Vista	8	🍷

BELGIAN ALES + INSPIRATION

#41	NORTH COAST Prangster 7.6%	Fort Bragg	8	🍷
#33	DUVEL Golden Ale 8.5%	Belgium	7	🍷
#60	BARREL HARBOR Confused Belgian 9.0%	San Diego	8	🍷

🍷 10.5 oz SPECIALTY GLASS

WHISKEY

BULLEIT RYE	11
WILD TURKEY 101 RYE	11
TEMPLETON RYE Small Batch	11
HIGH WEST Rendezvous Rye	12
ANGELS Envy Rye	13
CROWN ROYAL	10
JAMESON Irish Whiskey	10
JACK DANIELS Tennessee Whiskey	8
HIGH WEST Campfire	14

BOURBON

BASIL HAYDEN'S Small Batch	13
BOOKER'S NOE Small Batch	14
BULLEIT	11
BUFFALO TRACE	10
EAGLE RARE 10YR	11
EH TAYLOR Single Barrel	14
ELIJAH CRAIG 12YR Small Batch	11
FOUR ROSES Single Barrel	12
KNOB CREEK Small Batch	12
MAKER'S MARK	11
JIM BEAM	8
WILD TURKEY 81	8
WOODFORD RESERVE Small Batch	11

SCOTCH WHISKY

DEWARS White Label	8
JOHNNY WALKER Black Label	12
JOHNNY WALKER Blue Label	24
GLENFIDDICH 12yr	12
GLENMORANGIE 10yr	12
LAGAVULIN 16yr	17
MACALLAN 12yr	16
ABERFIELD 12yr	16

Due to California drought conditions, water is served upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.

