

SIGNATURE 12^{EA}
COCKTAILS

SOUTH MISSION SANGRIA
rosé, pineapple, and strawberry

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

SPICY MANGO MARGARITA
ghost tequila, mango, lime, agave

SUNSET COLLINS
ketel one, blackberry, elderflower

PINEAPPLE PAIN KILLER
rum, amaretto, pineapple, orgeat

FIELDS OF LAVENDER
tito's, grapefruit, violet, lavender

WATERMELON REFRESH
skyy watermelon, lemon, soda

THE PLUNGE
rum, apricot, cinnamon, lime

BELMONT PARK OLD FASHIONED
belmont park private single barrel maker's mark

FIT SPRITZ [Ⓜ]
aperol, cocchi rosa, prosecco, soda

KETEL BELLS
ketel one botanical, elderflower, soda

WINE &
BUBBLES

BUBBLES glass / bottle

CAVA
opera prima, spain 7 / 24

PROSECCO
zonin, italy 11 / 36

ROSÉ
Moscato d'asti, italy 11 / 36
Etoile Rosé, north coast, ca 12 / 44

WHITE + ROSE

ROSÉ
angels + cowboys, sonoma county 8 / 30

PINOT GRIGIO
ca'bolani, italy 9 / 34

SAUVIGNON BLANC
kim crawford, new zealand 11 / 42
simi, sonoma valley 11 / 42

CHARDONNAY
cannonball, california 8 / 30
raymond reserve, napa/sonoma 12 / 46

RED

PINOT NOIR
deloach, sonoma 11 / 42

MALBEC
diseno, argentina 11 / 42

MERLOT
charles + charles, washington 11 / 42

CABERNET SAUVIGNON
cannonball, 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 10
house mustard, mustard dust

LOADED FRIES 9
cream sauce, cotija cheese, corn, tajin, poblano pepper,
add an egg + 2

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

BAJA STYLE SHRIMP + CLAM COCKTAIL 14
clamato, cucumber, pico de gallo, tajin, chips

SHREDDED BEEF NACHOS 18 ●
cheddar cheese, black beans, jalapeños, guacamole,
verde salsa cruda, lime cream, pico de gallo, queso fresco

SPINACH—ARTICHOKE DIP 16
grilled pita, tortilla chips

WINGS 17 ●
choice of buffalo or lemon pepper, carrots, celery, ranch

BEER STEAMED MUSSELS 17
chorizo iberico, tomatillo salsa, herb butter, grilled bread

FRIED BRUSSEL SPROUTS 9
fresno peppers, stewed garlic, honey, raisins, cashews

CHICKEN CARBONARA MAC 13
ditallini noodles, chicken, peas, sundried tomatoes,
parmesan, garlic bread crust

VEGAN MUSHROOM PASTA 16 ♻️
oatmilk, coconut oil, fettuccine
portobello mushroom, squash

GRILLED SAUSAGE BOARD 15
chefs choice sausage, pickled veg,
grilled pane, accompaniments

HOUSE RIBS 17 ○●
house bbq sauce, beer battered onion ring

SHRIMP & GRITS 14
gouda grits, shrimp, chorizo, chili de arbol oil

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}

WINTER SALAD 15
kale, millet, citrus, onions, cucumber, carrots,
tangy almonds, vanilla vinaigrette

AHI POKE SALAD 15 GF
brown rice, jicama, cucumber, red onion, cashews,
furikake, honey mustard ponzu

POWER BOWL 15 [Ⓜ]
red quinoa, cauliflower, chickpeas, super greens,
chia seeds, coconut dressing

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, croûtons

ENTREES

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

CHICKEN CORDON BLEU SANDWICH 15
ham, swiss cheese, torta, sweet hot mustard, cole slaw

GRILLED CHEESE + TOMATO SOUP 13
muenster cheese, brie, pearl onion
add avocado + 2 | add bacon + 4

STEAK N' FRIES 24 ●
10 oz. ribeye, bone marrow butter

10 OZ PORK CHOP 19
grits, apple coleslaw

CAULIFLOWER SANDWICH 15 ^{♻️}
roasted red pepper aioli, arugula, tomato, onion,
ciabatta bread

GRILLED SALMON 19 [Ⓜ]
citrus-soy glazed salmon (6 oz.), grains medley (1cup),
steamed seasonal veggies

INDULGE

TIRAMISU 11
Kahlua, coffee, mascarpone, lady fingers

STONE FRUIT SKILLET 12
Brown butter streusel, caramel ice cream

DIRTY CHAI CHEESE CAKE 11
cinnamon crust, espresso chantilly

KEY GF gluten free ○ gluten free with tweaks ● fried in a fryer that also cooks gluten dishes ♻️ vegan [Ⓜ] guilt-free options

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.

DRAFT

ROTATING TAP HANDLES

#0 **SEASONAL TAPS** *Ask server for our current line-up **Pricing Varies**

LIGHT + CRISP

#7 PURE PROJECT Unfiltered Pilsner 5.3%	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
#4 DESCHUTES Da Shootz, Pilsner, 4.0%	Bend, OR	5	7	10

WHEATY

#12 MAUI BREWING Pineapple Mana 5.5%	Hawaii	5	7	10
#9 ARTIFEX Unicorn Juice, 5%	San Clemente	5	7	10
#10 CORONADO Orange Ave Wit 5.2%	San Diego	5	7	10
#34 REFUGE Blood Orange Wit 5.0%	Temecula	5	7	10
#17 ABNORMAL Hefeweizen, 5.3%	San Diego	5	7	10

AMBERS-BROWNS-REDS

#54 FOUR POINT Westfalia, Red, 5.6%	San Francisco	5	7	10
#42 AVERY BREWING Ellie's Brown Ale, 5.5%	Colorado	5	7	10
#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

#40 DESCHUTES Fresh Squeezed, IPA 6.4%	Oregon	5	7	10
#18 ATTITUDE BREWING Steller, IPA, 6.5%	San Diego	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 NO. PARK BEER CO. Hop-Fu, West Coast IPA, 7.5%	San Diego	5	7	10
#62 EL SEGUNDO BREWING Hammerland, IIPA, 8.6%	El Segundo	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 BREWING The Essential Series IPA, 7%	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 Maduro, Brown, 5.5%	Florida	7	10	12
#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 SAINT ARCHER Tropical, IPA, 7.0%	San Diego	5	7	10

PALE ALES

#69 SIERRA NEVADA Pale Ale, 5.6%	Chino	5	7	10
#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 CO. Magical & Delicious, 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

#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 COMMON CIDER Apple Saison, 6.5%	Auburn	7	🍷
#21 BIVOUAC CIDERWORKS Albright, Pear, 6%	San Diego	8	🍷

BELGIAN ALES + INSPIRATION

#41 NORTH COAST Prangster 7.6%	Fort Bragg	8	🍷
#33 DUVEL Golden Ale 8.5%	Belgium	7	🍷
#60 RESIDENT BREWERY Golden Kiss, 6%	San Diego	8	🍷

🍷 10.5 oz SPECIALTY GLASS

AMERICAN WHISKIES

ROGUE "DEAD GUY WHISKEY"	14
RUSSELL'S RESERVE 10YR	12
TEMPLETON RYE Small Batch	11
HIGH WEST Rendezvouse Rye	12
ANGELS Envy Rye	13
MAKER'S MARK Belmont Park Private Barrel	10
PINHOOK "CASK STRENGTH" Bourbon	10
PINHOOK "CASK STRENGTH" Rye	8
HIGH WEST Campfire	14
BASIL HAYDEN'S Small Batch	13
BOOKER'S NOE Small Batch	14
ROWAN'S CREEK	12
BUFFALO TRACE	10
EAGLE RARE 10 YR	11
EH TAYLOR Single Barrel	14
ELIJAH CRAIG 12 YR Small Batch	11
FOUR ROSES Single Barrel	12
KNOB CREEK Small Batch	12
WOODFORD RESERVE Small Batch	11

SCOTCH WHISKY

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