

SHARES

Pretzel Bites \$10
honey mustard, mustard dusted

Shredded Beef Nachos \$23
cheddar cheese, black beans, jalapeños, guacamole, verde salsa cruda, lime cream, pico de gallo, queso fresco
(serves 2 to 3)

Spinach + Artichoke Dip \$17
grilled pita, tortilla chips

Grilled Pita \$14
beer cheese, olive tapenade, sesame-sriracha hummus

Shrimp Ceviche \$16
avocado, corn chips, pico de gallo, clamato

Garlic+Cheese Flatbread \$13
mozzarella, olive oil, marinara sauce
add *chicken* +\$5

Wings \$19
CHOICE OF **buffalo** or **lemon pepper**
carrots, celery, ranch

Fish Tacos \$11
flour tortilla, lime cream, cabbage, pico de gallo, with freshly made chips

ENTREES

Draft Burger \$16
lettuce, tomato, red onion, cheddar cheese, mayo, pickle
Draft Style sunny side egg, bacon, crispy onion, beer cheese +\$4

Bison Burger \$20
poblano pepper, grilled onions, muenster cheese, cumin mayo

Pistachio Crusted Salmon Sandwich \$19
meyer lemon aioli, arugula, fennel, dijon glaze

Local Albacore Club \$17
tuna salad, bacon, avocado, lettuce, tomato, herb aioli

Steak N' Fries **Market Price**
10oz ribeye, bone marrow butter

House Ribs \$17
Draft sauce, fries



COCKTAILS

\$10

SERVED BY THE CAN

CUTWATER MARGARITA

CUTWATER PALOMA

CUTWATER MOJITO

KETEL ONE PEACH SPRITZ

KETEL ONE GRAPEFRUIT SPRITZ

TANQUERAY SEVILLA ORANGE & SODA

TANQUERAY GIN & SODA

SIDEYARD PINA MELON LIMEADE

SIGNATURE

Spicy Watermelon Margarita \$13

ghost tequila, watermelon, and lime

Beach House Sangria \$13

rosé, pineapple, and peach

Mission Beach Mai Tai \$13

white rum, dark rum, orange juice

and pineapple

Cactus Cooler \$13

ketel one orange vodka, peach

orange juice and redbull

Belmont Mule \$14

Belmont Park Private Label Makers Mark,

ginger beer and lime

Sunset Collins \$14

vodka, watermelon, lemon, and soda

Takes Two To Mango \$14

tequila, mezcal, mango, and lime

Beach Vibes \$14

rum, cinnamon, honey, banana, and lime

SELTZERS

\$8

SERVED BY THE CAN

ASHLAND MANGO STRAWBERRY

ASHLAND WATERMELON

TRULY STRAWBERRY LEMONADE

TRULY LEMON TEA

SALADS

California Chop \$16

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

add **Avocado** \$2

Draft Caesar \$13

romaine, parmesan reggiano, croutons

add **Chicken** \$5 add **Salmon** \$7

Ahi Poke \$16

grains, seaweed, tomatoes, cucumber, red onion, almonds, ponzu

add **Avocado** \$2

House Salad \$10

mixed greens, tomato, red onion, cucumber, croutons, coice of dressing

add **Chicken** \$5 add **Avocado** \$2

BEER

SERVED BY THE CAN

SHOCKTOP 7

BUD LIGHT 7

MICHELOB ULTRA 7

LOCAL ROOTS HARD KOMBUCHA 7

TWO ROOTS NON-ALCOHOLIC 7

Booch Craft Grapefruit Hibiscus 16oz 10

Booch Craft Apple Jasmine 16oz 10

WINE

Zonin Prosecco 10 36

Chandon Brut Sparkling Rosé 12 44

Angels & Cowboys Rosé 10 36

CA'Bolani Pinot Grigio 10 36

Charles & Charles Riesling 8 32

Kim Crawford Sauvignon Blanc 10 36

Cannonball Chardonnay 10 36

Deloach Pinot Noir 9 32

Z. Zlexander Brown Pinot Noir 12 44

Prisoner Wines Co. Zinfandel 14 52

Cannonball Cabernet Sauvignon 10 36

DRAFT BEERS

LIGHT + CRISP 14oz \$9 / 20oz \$12

- CORONADO SEACOAST** PILSNER | 4.9% San Diego
- DUCK FOOT BREWING** CA BLONDE ALE | 5.8% San Diego
- FIRESTONE** 805 | 4.7% Paso Robles
- MOTHER EARTH** CALI CREAMIN' | 5.0% Vista
- NEW ENGLISH** BLUEBERRY BLONDE | 6.0% San Diego
- PACIFICO** CLARA | 4.5% Mexico
- PURE PROJECT** UNFILTERED PILSNER | 5.3% San Diego
- STELLA ARTOIS** PALE LAGER | 5.2% Belgium

IPAS 14oz \$9 / 20oz \$12

- ALPINE** HFS IPA | 6.5% San Diego
- BALLAST POINT** SCULPIN | 7.0% San Diego
- BELCHING BEAVER** PHANTOM BRIDE IPA | 7.1% San Diego
- BOOTLEGGERS BREWING** FAR OUT IPA | 7.2% Fullerton
- BURNING BEARD** HAZY IPA | 7.0% San Diego
- CORONADO** WEEKEND VIBES IPA | 6.8% San Diego
- DESCHUTES** FRESH SQUEEZED IPA | 6.4% Oregon
- DUCK FOOT** DUCKZILLA IPA | 8.6% San Diego
- EL SEGUNDO BREWING** HAMMERLAND IPA | 8.6% El Segundo
- ELYSIAN** SPACE DUST | 8.2% Seattle
- EMBOLDEN BEER CO.** JUICY IPA | 6.0% San Diego
- EPPIG BREWING** 10:45 TO DENVER IPA | 7.0% San Diego
- HARLAND BREWING** HAZY IPA | 6.5% San Diego
- HESS BREWING** INTO THE SUNSET BLOOD ORANGE IPA | 7.5% SD
- LAGUNITAS** LIL SUMPIN' SUMPIN' | 7.5% Petaluma
- MELVIN BREWING** MELVIN IPA | 7.5% Wyoming
- MODERN TIMES** DUNGEON MAP | 7.2% San Diego
- MODERN TIMES** ORDERVILLE HAZY IPA | 7.2% San Diego
- NORTH PARK** ART IS HARD HAZY | 6.7% San Diego
- NORTH PARK** HOP-FU WEST COAST IPA | 7.5% San Diego
- PORT BREWING** WIPEOUT IPA | 5.5% San Diego
- PURE PROJECT** MURKY IPA | 7.0% San Diego
- ROUGH DRAFT** GRAPEFRUIT WEEKDAY SESSION | 4.8% SD
- SAINT ARCHER** MOZY 7 IPA | 7.0% San Diego
- SAINT ARCHER** TROPICAL IPA | 7.0% San Diego
- SOCIETE** THE PUPIL IPA | 7.5% San Diego
- STONE** DELICIOUS IPA | 7.7% San Diego
- STONE** REVOLVING IPA | 8.0% San Diego
- THORN BREWING** THE ESSENTIAL SERIES IPA | 7.0% san diego
- THORN BREWING** RELAY IPA | 7.2% San Diego

BELGIAN + WHEAT ALES 14oz \$9 / 20oz \$12

- ABNORMAL** HEFEWEIZEN | 5.3% San Diego
- ARTIFEX** UNICORN JUICE | 5.0% San Clemente
- CORONADO** ORANGE AVE WIT | 5.2% San Diego
- DUVEL** GOLDEN ALE | 8.5% Belgium
- MAUI BREWING** PINEAPPLE MANA | 5.5% Hawaii
- NORTH COAST** PRANQSTER | 7.6% Fort Bragg
- REFUGE** BLOOD ORANGE WIT | 5.0% Temecula
- RESIDENT BREWING** INDUSTRIAL GRIS | 4.5% San Diego

AMBERS-BROWNS-REDS 14oz \$9 / 20oz \$12

- BELL'S** AMBER ALE | 5.8% Michigan
- BIG SKY** MOOSE DROOL BROWN | 5.8% Montana
- KARL STRAUSS RED** TROLLEY ALE | 5.8% San Diego

PALE ALES 14oz \$9 / 20oz \$12

- ABNORMAL** SECRET SAFARI | 5.0% San Diego
- FALL BREWING CO.** MAGICAL & DELICIOUS | 5.5% San Diego
- MADEWEST BREWING** PALE ALE | 5.6% Ventura
- SIERRA NEVADA** PALE ALE | 5.6% Chino

PORTER - STOUTS 14oz \$9 / 20oz \$12

- ALESMITH** SPEEDWAY STOUT | 12.0% San Diego (14 oz ONLY)
- BELCHING BEAVER** PEANUT BUTTER MILK STOUT | 5.3% San Diego
- HIGH WATER** CAMPFIRE STOUT | 6.5% San Leandro
- MAUI BREWING** COCONUT PORTER | 6.0% Maui
- MODERN TIMES** BLACKHOUSE STOUT (NITRO) | 5.8% San Diego
- LEFT HAND** MILK STOUT | 6.0% Colorado
- ROTATING NITRO** Ask Your Server

SOUR + TART 14oz \$9

- MIKKELLER BREWING** RASPBERRY BLUSH | 4.0% San Diego
- ROTATING SOUR** Ask Your Server
- TWO ROADS** SOUR ALE | 5.0% Connecticut

LAMBICS + CIDERS 14oz \$9 / 20oz \$12

- ACE** PINEAPPLE CIDER | 5.0% Sebastopol
- BIVOUAC ALBRIGHT** PEAR CIDER | 6.0% San Diego
- COMMON CIDER** APPLE SAISON | 6.5% Auburn

INDULGE

**Chocolate Nutella
Brownie Cake** **\$12**

cake-like brownie with a smooth nutella filling, candied hazelnut, fresh strawberries, vanilla crème anglais

Basil Limoncello Trifle **\$11**

ladyfingers soaked with basil & limoncello syrup, white chocolate custard cream, raspberry sauce, fresh raspberries, Italian meringue

**Chocolate Caramel
Banana** **\$12**

our house banana bread layered with a sea salt caramel mousse, chocolate banana compote, dark chocolate mousse, bruléed bananas, roasted walnuts, chocolate sauce