

DINNER

APPETIZERS

ROMA TOMATO SOUP
WITH PETTITE GRILLED CHEESE **V**
13

GREEN GODDESS SALAD **V / GF**
Romaine, Frisée, Sun Gold Tomatoes
& Sliced Radish
13

GRILLED LITTLE GEMS
Shaved Manchego, Romesco
& Garlic Anchovy Dressing
13

BUTTERNUT SQUASH SOUP
Gingerbread Crumbs, Brown Butter,
Crème Fraîche, Poached Cranberries
& Crispy Sage
12

SHRIMP CROSTINI "A LA DIABLA"
Grilled Levain, Sundried & Golden Cherry
Tomatoes, Garlic, Chili Flakes & Romesco
15

AHI TUNA CARPACCIO
Horseradish Crème Fraîche
Fried Parsley & Crispy Capers
16

POACHED PEAR SALAD **V / GF**
Arugula, Endive, Candied Pecans,
Roquefort Cheese
& Pomegranate Vinaigrette
15

TRI TIP BIRRIA
Potato Rosti, Pickled Red Onion,
Herb Salad & Horseradish Cream
14

CHARCUTERIE BOARD
Chef's Selection of Chesse, Local Salumi,
House Pickles, Mostarda & Artisan Bread
16

SHISHITO PEPPERS **GF**
Bacon, Guajillo, Ira's Sriracha Crema,
Marcona Almonds & Lime
12

ENTREES

WOOD-GRILLED TRI-TIP **GF**
Piquito Beans Cassoulet, Salsa,
Homemade Steak Sauce
28

HOT SMOKED SALMON **GF**
Beluga Lentils, Sofrito, Glazed Heirloom
Carrots, Gremolata, Pickled Onions
27

PAN-ROASTED SWORDFISH
Yellow Tomato Bouillon,
Squid Ink Pasta, Blue Crab,
Puttanesca Jam
30

NIÇOISE SALAD **GF**
Seared Ahi Tuna, Green Beans,
Tomatoes, Olives, Egg, Creamer
Potatoes & Herb Vinaigrette
20

DRUGSTORE HAMBURGER
Mayonnaise, Lettuce, Tomato,
Onion, Pickles & French Fries
18

BREWMASTER'S PLATE
Bratwurst, House Seasonal Kraut,
Roasted Fingerling Potatoes,
House Mustard,
Fiscalini Cheddar & Pretzel Roll
24

ROTISSERIE CHICKEN **GF**
Braised Rainbow Chard, Creamy Polenta,
Chard Stem Relish & Chicken Jus
26

HANGER STEAK
Celeriac Purée, Wild Mushrooms,
Calabrian Chiles, Red Wine Sauce
& Arugula
32

WOOD-ROASTED
VEGETABLES **V / GF**
Organic Five Spice Quinoa, Salsa Verde
19

SHORTTRIB PAPPARDELLE
House Made Pappardelle, Coffee Stout
Braised Shortrib, Root Vegetables,
Wild Mushrooms & Cippolini
26

FALL VEGETABLE LINGUINE **V**
Organic Linguine, Roasted Vegetables,
Ricotta Salata, Toasted Pine Nuts
& Sage Butter
19

WOOD-SMOKED PORK CHOP
Market Greens, Sweet Potato,
Roasted Apples & Cider Jus
27

RUBY BROOK TROUT
AMANDINE
Fingerling Potatoes, Green Beans,
Brown Butter, Lemon & Almonds
25

SIDE DISHES

FRENCH FRIES V6
SWEET POTATO FRIES V8
BUTTERMILK MASHED POTATOES V / GF6
PINQUITO BEANS GF6
BRAISED CAVOLO NERO, GARLIC & CHILI FLAKES V / GF8
ROASTED ASPARAGUS & PARMESAN V / GF8

V Vegetarian / **GF** Gluten Free

ROOT BEERS & GINGER ALES 5

MAKE IT A FLOAT add A Scoop of Vanilla Ice Cream 8

HENRY WEINHARD'S ROOT BEER
DR. BROWN'S ROOT BEER

ABITA ROOT BEER
SIOUX CITY SARSAPARILLA

FENTIMAN'S GINGER BEER
BUNDABERG GINGER BEER

Please help conserve San Diego's water resources - we will gladly serve water and refills at your request. Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients.

A mandatory surcharge of 2% will be added to all items sold to help offset the cost of state and city minimum wage increases.

For parties of 7 or more, a mandatory service charge of 20%, plus current sales tax will be added to your bill.

WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of contracting food-borne illness, especially if you have certain medical conditions.