

# LUNCH

## APPETIZERS

ROMA TOMATO SOUP  
WITH PETTITE GRILLED CHEESE **V**  
12

MIXED LETTUCES **V/GF**  
Sun Gold Tomatoes, Shaved Bermuda  
Onion & Ranch Dressing  
11

HOMEMADE POTATO CHIPS  
& ONION DIP **V**  
8

SHISHITO PEPPERS **GF**  
Bacon-Guajillo Blistered Shishito  
Peppers, Ira's Sriracha Crema,  
Marcona Almonds & Lime  
10

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

SMOKED CRISPY WINGS **GF**  
Asian Slaw with Traditional Buffalo  
or Korean BBQ Sauce  
12

## SIDE DISHES

ONION RINGS **V**  
6

FRENCH FRIES **V**  
6

SWEET POTATO FRIES **V**  
6

BUTTERMILK  
MASHED POTATOES **V/GF**  
6

PINQUITO BEANS **GF**  
6

BRAISED CAVOLO NERO, GARLIC  
& CHILI FLAKES **V/GF**  
6

ROASTED ASPARAGUS  
& PARMESAN **V/GF**  
8

## 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

## SANDWICHES

Served with Choice of French Fries or Mixed Greens with Charred Shallot Vinaigrette  
DRUGSTORE HAMBURGER . . . . . 17  
Mayonnaise, Lettuce, Tomato, Onion & Pickles

REUBEN . . . . . 16  
Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing on Grilled Rye

ROTISSERIE CHICKEN SANDWICH . . . . . 16  
Chicory, Emmental & Sweet Pepper Relish on Grilled Pain au Levain

BEER BRAISED SAUSAGE ROLL . . . . . 16  
Local Mastiff Sausage, House Mustard, Grilled Onions & Peppers on Torpedo Roll

SEARED ALBACORE TUNA SANDWICH . . . . . 18  
Marinated in Garlic/Lemon/Rosemary, Montpelier Butter, Watercress,  
Wood-Oven-Dried Tomatoes on Ciabatta

B.L.A.T. . . . . 16  
Apple-Wood Smoked Bacon, Butter Lettuce, Avocado & Tomato on Toasted Sourdough

MONTE CRISTO. . . . . 17  
Wood-Roasted Turkey, Applewood Ham, Gouda on Raisin Brioche  
Served with Strawberry Green Pepper Jam

BÁNH MÌ (VIETNAMESE HOAGIE) . . . . . 16  
Wood-Roasted Italian Pork, Chicken Liver Patè, Pickled Carrots, Cilantro, Red Jalapèno,  
Daikon & Jicama

GRILLED VEGETABLE PANINO. . . . . 15  
Melted Eggplant, Portobello, Herbed Provolone, Piquillos & Pesto Aioli on Focaccia

WOOD ROASTED TURKEY PANINO . . . . . 16  
Havarti, Cranberry Relish & Fall Mostarda on Brioche

## MAINS, GRAINS & SALADS

WOOD-ROASTED PORCHETTA . . . . . 18  
Rolled Pork Loin & Pork Belly, Arugula, Tomato, Balsamic Vinegar & Romesco

ROTISSERIE CHICKEN **GF** . . . . . 20  
Sautéed Rainbow Chard, Fall Spiced Delicata Squash, Chicken Jus

OAK-GRILLED SANTA MARIA TRI-TIP . . . . . 22  
Piquito Beans Cassoulet, Salsa, Homemade Steak Sauce

HOT SMOKED SALMON **GF** . . . . . 23  
Braised Cavolo Nero, Confit Cipollini Onions, Watermelon Radish

COBB SALAD **GF** . . . . . 16  
Grilled Chicken, Smoked Bacon, Tomatoes, Egg, Roquefort, Avocado, Blue Cheese Dressing

NIÇOISE SALAD **GF** . . . . . 19  
Seared Ahi Tuna, Green Beans, Tomatoes, Olives, Egg, Creamer Potatoes & Herb Vinaigrette

GRILLED LITTLE GEMS. . . . . 13  
Manchego, Romesco & Garlic White Anchovy Vinaigrette

FIVE SPICE ROASTED VEGETABLE QUINOA **V/GF** . . . . . 15  
Carrots, Onions, Celery, Poblano Chili & Red Pepper  
Add Rotisserie Chicken Breast, Oak-Roasted Salmon,  
Wood-Roasted Italian Pork or Santa Maria Tri-Tip **GF** . . . . . 22

GREEN GODDESS & SUNGOLD TOMATO SALAD **V/GF** . . . . . 15  
Romaine, Frisée & Sliced Radish  
Add Rotisserie Chicken Breast, Oak-Roasted Salmon,  
Wood-Roasted Italian Pork or Santa Maria Tri-Tip. . . . . 22

**V** Vegetarian / **GF** Gluten Free

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.