

small plates

Grilled Elote 13

Charred Corn | Cotija Cheese | Sriracha

Dip Into Baja 17

Cilantro Queso | House Guacamole | Chorizo Black Bean | Salsa De Mesa | Chips

Sliced Focaccia 6

Toasted Bread | Serrano Butter

Fish Taco* 7 GF

Grilled White Fish | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Jalapeño Ranch

Carne Asada Taco 6 GF

Skirt Steak | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | House Roasted Salsa

Avocado Taco 6 V

Crispy Avocado | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Tomatillo Salsa

Pork Belly Taco 7 GF

Braised Pork Belly | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Tomatillo Salsa

Ahi Poke Bowl* 16

Raw Ahi Tuna | Avocado | Cucumber | Bamboo Rice | Pickled Ginger | Edamame | Sriracha Mayo | Wontons

Ceviche* 16 GF

Local White Fish | Tomato | Onion | Cilantro | Lime | Jalapeno | Corn Tortilla Chips

Crispy Brussels Sprouts 15

Brussels | Chili Caramel Sauce | Grana Parmesan Cheese

Chips + Salsa de Mesa 11

House Made Tortilla Chips | Chef's Salsa | Guacamole +5

field + kettle

Avocado Beet Salad 13 GF V

Arugula | Cilantro | Parsley | Roasted Beets | Greek Yogurt | Cucumber | Herbs | Lemon Chive Vinaigrette

cK Salad 17 GF

Marinated Chicken Breast | Field Greens | Apple | Cranberry | Feta | Candied Almonds | Honey-Cider Vinaigrette

Baby Kale Caesar Salad 14 V

Blend of Romaine + Kale | Caesar Dressing | House Garlic Croutons | Grana Parmesan | Marinated Chicken Breast +6 | Grilled Salmon +12

Del Mar Cobb 17 GF

Marinated Chicken Breast | Man Candy Bacon | Avocado | Egg | Pickled Red Onion | Tomato | Green Goddess Dressing

Caldo de Res 11

Short Rib | Beef Broth | Corn Cobbett | Carrots | Green Cabbage | Squash | Cilantro | Green Onion

Butternut Squash Soup 10

Crostini | Toasted Lime Pumpkin Seeds | Creme Fraiche

Scratch Tomato Soup 9

Crostini | Micro Basil

V = Vegetarian GF = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.

18% gratuity included for parties of six or more.

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

Executive Chef Joshua Grimes

shared plates

Fritto Misto 15

Calamari | Oyster Mushrooms | Artichoke Hearts | Chipotle Aioli

Charcuterie + Cheese 19

Trio of Meats and Cheeses | Bacon Bourbon Jam | Fig Jam | Pickled Vegetables | Crostini

Med Sea Board 15 V

Hummus | Tzatziki | Vegetables | Pita Bread

cK Lettuce Cups 17

Thai Style Chicken | Butter Lettuce | Crispy Noodles | Cashews | Sweet Chili Sauce

cK Wings* 16

Choice of Dry Rub - Buffalo - House Soy Ginger | Carrots | Celery | Scratch Ranch

Poke Nachos* 17

Raw Ahi Tuna | Crispy Wonton Chips | Edamame | Avocado | Green Onion | Watermelon Radish | Sriracha Mayo | Pickled Ginger | Pickled Fresno Chilis | White Soy Glaze

Margherita Flatbread 17 V

Buffalo Mozzarella | Heirloom Tomato | Garden Basil | Organic Tomato Sauce | Balsamic Reduction

Togarashi Pork Belly Flatbread 17

Mozzarella | Pickled Carrots | Pickled Green Papaya | Pickled Onions | Cilantro | Lime Aioli

Artisanal Flatbread 17

Goat Cheese Chive Spread | Prosciutto | Bacon Bourbon Jam | Marsala Figs | Humboldt Fog Cheese | Arugula | Lemon Oil

farm + sea

Pan Seared Diver Scallops* 36

Butternut Squash Arancini | Blistered Heirloom Tomatoes | Asparagus Spears | Crispy Prosciutto | Herb Brown Butter

Hibachi Salmon* 30

Pan Seared Salmon | Mushrooms | Cucumber | Pickled Ginger | Sprouts | Miso Glaze | Wonton Crisps

Local Catch 28* GF

White Fish Mediterranean Style | Fingerling Potatoes | Tomato | Cucumber | Red Onion | Tzatziki

Cast Iron Ribeye* 35 GF

14oz Ribeye | Potatoes Au Gratin | Asparagus | Red Wine Butter

Achiote Bistro Frites* 29

8oz Manhattan Strip | French Fries | Haircot Vert | Cotija | Cilantro | Herb Butter

Gnocchi Milanese* 27

Lightly Breaded Strip Loin | Forest Mushrooms | Peas | Asparagus | Demi Glaze

Guajillo Braised Short Ribs 28

Cream Corn | Wilted Arugula | Cherry Tomato | Garlic

Tajin Marinated Chicken 25

Airline Chicken | Garlic | Tajin | Glazed Baby Carrots | Onion | Wasabi Mashed Potatoes | Cilantro | Compound Butter

cK Half Pound Angus Burger 18

Brioche Bun | Lettuce | Tomato | Red Onion | Pickle | cK Sauce | Choice of Cheese | Bacon +1 | Fried Egg +1 | Bacon Bourbon Jam +1

Veggie Burger 17 V

Black Bean + Quinoa Patty | Grilled Onion | Lettuce | Tomato | Pico De Gallo Aioli | Brioche Bun

Spaghetti Squash 20 GF V

Tomato | Kalamata Olives | Feta | Basil | Marinated Chicken Breast +4

.coastal.
KITCHEN

LOCAL FARM + SEA

dinner