

shared plates

Fritto Misto 15

Calamari | Artichoke Hearts |
Oyster Mushrooms | Chipotle Aioli

Dip Into Baja 17

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

Med Sea Board 15 V

Hummus | Tzatziki | Vegetables | Pita Bread

Crispy Brussel Sprouts 15

Brussels | Chili Caramel Sauce |
Grana Parmesan Cheese

cK Lettuce Cups 17

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

Ceviche 16* GF

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

cK Wings* 16

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

Guajillo Short Rib Fries 17

Cilantro Queso | Pico De Gallo | Sour Cream |
Chorizo Black Bean | Guacamole |
Pickled Fresno Chilies | Cilantro

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 Kale + Romaine | 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

Cashew Chicken Salad 16

Thai-Style Chicken | Cashews | Cabbage |
Mandarin Oranges | Crispy Rice Noodles |
Soy-Ginger Dressing

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.

.coastal.
KITCHEN

LOCAL FARM + SEA

flatbreads

Margherita 17 V

Heirloom Tomato | Garden Fresh Basil | Buffalo Mozzarella |
Organic Tomato Sauce | Balsamic Drizzle

Pepperoni 16

Caramelized Sweet Peppers | Organic Tomato Sauce |
Mozzarella | Scallions

Smoked Salmon 16

Lemon-Dill Creme Fraiche | Crispy Capers |
Arugula | Pickled Red Onions

Artisanal 17

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

bowls + grains

Ahi Poke Bowl* 16

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

Chicken Bowl 16 GF

Marinated Chicken Breast | Bamboo Rice | Squash |
Zucchini | Mushrooms

Asian BBQ Beef Bowl 16 GF

House Marinated Beef | Kimchi | Bamboo Rice | Vegetables

soup + WICH 16

Scratch Made Tomato Soup | Grilled Cheese |
Applewood Smoked Bacon

hand helds

Choice of Fries | Sweet Potato Fries | Fruit | Side Salad

chickenWICH 16

Grilled Chicken Breast | Applewood Smoked Bacon | Arugula |
Pepper Jack | Pepper Relish | Focaccia | Chipotle Aioli

Pork Belly Bánh Mi 17

Sliced Braised Pork Belly | Pickled Vegetables |
Cilantro Lime Aioli | Cucumbers | French Roll

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

Cashew Beef Wrap 15

Marinated Skirt Steak | Rice Noodles | Asian Slaw

del mar taco plate

CHOOSE TWO TACOS 15

Tortilla Chips +Salsa

Fish Taco GF

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

Pork Belly Taco

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

Carne Asada Taco GF

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

Avocado Taco V

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

lunch

Executive Chef Joshua Grimes