

torreyana grille

lunch menu

starters

butternut squash soup

confit apple,
spiced crème fraiche
10 bowl | 7 cup

kung pao caulilini

tempeh, dried peppers, cashews,
seagrass, cilantro
15

cheese plate

artisanal california cheeses,
local jams, nuts, toasted bread
19

crab tinga empanadas

lump crab, avocado crema,
grilled corn salsa
14

dip duo

celeriac hummus,
red pepper-walnut muhammara spread,
za'atar grilled flat bread
14

macadamia crusted petite brie

habanero-vanilla jam,
toasted bread
18

roasted beetroot & avocado

tandoori yogurt, toasted pepitas,
mache lettuce
14

capicola flatbread

tallegio cheese,
giardiniera peppers,
baby arugula, saba drizzle
17

salads

caesar salad

chopped romaine, herb croutons,
parmigiano reggiano,
caesar dressing
15

add on

grilled chicken +7
jumbo shrimp +9
grilled salmon +9
grilled steak +9

superfood salad

baby kale, avocado,
blueberries, pomegranate seeds,
marcona almonds,
alfalfa sprouts,
honey wheatgrass vinaigrette
16.50

add on

grilled chicken +7
jumbo shrimp +9
grilled salmon +9
grilled steak +9

stuffed avocado salad

cranberry-pecan chicken salad,
mixed greens, goat cheese,
baby tomato radishes,
grapefruit-ginger vinaigrette
21.50

crispy korean shrimp bowl

gochujang glaze, napa cabbage,
edamame, mandarins,
mango, crispy wontons,
sweet chili-cashew vinaigrette
22.25

handhelds

served with french fries,
fruit or side salad
add truffle fries +1.50

torreyana burger

8oz certified angus beef,
pepper jack, tomato, lettuce,
pepperoncini remoulade,
brioche bun
19.50

substitute plant-based burger +3

turkey brie L.T.A.

sliced turkey,
brie cheese, baby arugula,
tomato-coriander jam,
granny smith apple slaw,
ciabatta
18

grown-up grilled cheese

beef short rib,
caramelized onion, smoked gouda,
muenster, spicy peppers,
sourdough
served with tomato bisque
18.50

lobster wrap

preserved lemon-dill lobster salad,
applewood smoked bacon,
avocado, lettuce, tomato,
herb wrap
25

fish tacos

blackened market fish tacos,
pico de gallo, cabbage-cilantro slaw,
queso fresco, chipotle aioli
19.50

house specialties

kabocha coconut curry bowl   kabocha squash, chickpeas, edamame, hon-shimeji mushrooms,
toasted pepitas, thai basil 19

add on chicken +7 | shrimp +9 | tofu +7 | grilled salmon +9

gorgonzola & walnut pasta  al ceppo pasta, braised endives, walnut, arugula, gorgonzola-parmesan cream 23

add on chicken +7 | shrimp +9 | grilled salmon +9

steak frites 8oz bistro steak, grilled asparagus, house steak fries, au poivre sauce 29

 GLUTEN FREE  VEGAN  VEGETARIAN

18% gratuity added to parties of 6 or more and is completely distributed to the service staff. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illnesses. Please inform your server of any food allergies.

specialty cocktails

watermelon sangria riesling, vodka, muddled watermelon, fresh lime 14.50

berry refreshing tito's vodka or bulleit rye, blackberries, cucumber, simple syrup, ginger ale 14.75

perfect margarita patron silver, cointreau, agave nectar, fresh lime juice 15.50

tom collins botanist gin, lemon juice, simple syrup, soda 14.50

toasted almond martini kahlua, amaretto, vodka, a splash of cream 12.00

12oz san diego craft beer

coronado brewing company mermaid red amber ale 7.0%

coronado brewing company orange avenue wit wheat beer 5.2%

stone brewing company delicious ipa 7.7%

alesmith brewing company .394 pale ale 6.0%

julian hard cider harvest apple 6.99%

belching beaver brewery peanut butter milk stout 5.3%

8.25 each

wines by the glass

	glass	1 1/2 glass
Riondo Prosecco, Spumante DOC Brut	12	
Moët & Chandon Imperial, Brut	22	
Sauvignon Blanc, Matanzas Creek	15	21
Pinot Grigio, San Angelo	15	21
Chardonnay, Proverb	11	15
Chardonnay, Starmont	13	18.50
Chardonnay, Decoy by Duckhorn	15	21
Rose, Proverb	11	15
Rose, Fleur de Mer, Cotes de Provence	15	21
Riesling, Chateau Ste. Michele	11	15
Pinot Noir, Parker Station by Fess Parker	11	15
Pinot Noir, Acrobat	15	21
Merlot, Seven Falls Cellars	13	18.50
Cabernet, Columbia Crest H3	13	18.50
Cabernet, Proverb	11	15
Malbec, Bodega Norton Reserve	16	22
Red Blend, Murrietta's Well	16	22

after thoughts

apple & fennel cobbler 🍏

rum & raisin ice cream,
thyme dust
10.50

pomegranate cheesecake 🍷

candied orange peel,
orange-vanilla crème anglaise
10.25

butterscotch salted caramel budino 🍪

hazelnut & pistachio crumble
9

flourless chocolate torte 🍷

fresh berries, raspberry sauce
9.25