



starters

- curried cauliflower chowder** • wild rice • naan crouton 11 bowl / 7 cup
- burrata waldorf** • cress • celery • grape • baby tomato • candied walnut • green apple coulis • maple vinaigrette 16
- beetroot hummus** • feta cheese • seasonal crudité vegetables • pumpkin seed oil • grilled pita bread 13
- stone fruit and brie flatbread** • applewood smoked bacon • arugula • pickled red onion • vincotto 14
- chipotle chicken empanadas** • avocado crema • grilled corn & castelvetrano olive salsa 14
- gua" kale" mole** • pomegranate seeds • cotija cheese • pepitas • tortilla chips 13
- cheese plate** • artisanal california cheeses • local jams • nuts • toasted bread 18.25

salads + bowls

- caesar salad** • romaine lettuce • white anchovies • parmesan • tomato • focaccia crouton • smoked garlic dressing 15
add on - grilled chicken +7 • jumbo shrimp +9 • grilled salmon +9
- roasted pear & roquefort salad** • baby spinach • endives • radicchio • candied walnut • dark ale mustard vinaigrette 16
add on - grilled chicken +7 • jumbo shrimp +9 • grilled salmon +9
- stuffed avocado salad** • pecan & cranberry chicken salad • mixed greens • goat cheese • baby tomato • radish • ginger-grapefruit vinaigrette 19
- power salmon bowl** • ancient grain • red quinoa • cauliflower • butternut squash • kale • fava beans • coconut-curry sauce 24
- crispy korean chicken bowl** • cashew jasmine rice • kimchi • sweet pickled cucumber • gochujang glaze • sunny side-up egg 19.25
- bistro steak chimichurri bowl** • pee wee potato bravas • roasted peppers • pickled onion • avocado • grilled corn salsa • chimichurri sauce 26

tacos + sandwiches

- fish tacos** • blackened market fish • pico de gallo • cabbage-cilantro slaw • queso fresco • chipotle aioli 19
accompanied with pinto beans, spanish rice, & guacamole
- shrimp tacos** • achiote marinated • pico de gallo • cabbage-cilantro slaw • queso fresco • lime aioli 19
accompanied with pinto beans, spanish rice, & guacamole
- torreyana burger** • CAB patty • pepper jack • tomato • lettuce • pepperoncini remoulade • brioche bun 19.50
accompanied with your choice of french fries, sliced fruit, or side salad; add truffle fries +1.50
- short rib melt** • giardiniera peppers • caramelized onion • smoked mozzarella • grain mustard • sourdough 16.25
accompanied with your choice of french fries, sliced fruit, or side salad; add truffle fries +1.50
- turkey blta** • swiss cheese • smoked bacon • lettuce • tomato • avocado • djonnaise • ciabatta 17.25
accompanied with your choice of french fries, sliced fruit, or side salad; add truffle fries +1.50
- vegetarian grilled haloumi sandwich** • portobello • arugula • tomato-dill aioli • herb focaccia 15
accompanied with your choice of french fries, sliced fruit, or side salad; add truffle fries +1.50

after thoughts

- cast iron blueberry-almond claffouti for two** • caramel bourbon sauce, cinnamon ice cream 15
- PB&J** • peanut butter mousse & jelly cake • chocolate • cereal milk anglaise • corn flake cluster 10
- dulce de leche crème brulée** • cajeta churro • berries 10
- flourless chocolate torte cake** • berries • raspberry sauce 9.25

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 FOODBORN ILLNESSES.

specialty cocktails

fito's mule • fresh lime juice • ginger beer 13

almondchata • vanilla vodka • amaretto • orange syrup • rumchata 14.50

metropolitan • absolut mandarin vodka • cointreau • chambord • fresh lime juice • cranberry 14

cranberry 75 • new amsterdam gin • sweet & sour • prosecco 14

lavender gin sour • tanqueray gin • lavender syrup • sweet & sour 13

habanero margarita • casa amigos tequila • cointreau • grand marnier • fresh lime juice 14

perfect margarita • patron silver • cointreau • agave nectar • fresh lime juice 14

bourbon on the run • bulleit rye bourbon • apple juice • ginger liquor • soda water 13

maple old fashioned • knob creek maple bourbon • angostura bitters • brown sugar 14

2023 craft beer

coronado brewing company • idiot ipa • 8.5% • san diego 19.50

coronado brewing company • orange avenue wit • 5.2% • san diego 16.50

coronado brewing company • mermaid red • 5.7% • san diego 16.50

stone brewing company • tangerine express ipa • 6.7% • san diego 17.25

stone brewing company • delicious ipa • 7.7% • san diego 16.50

mother earth brewing company • cali creamin' • 5.2% • san diego 16.50

alesmith brewing company • x pale ale • 5.2% • san diego 16.50

mammoth brewing company • double nut brown porter • 5.5% • mammoth 19.50

julian hard cider • harvest apple • 6.99% • julian 17.25

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

Cabernet/Petite Syrah, Murrietta's Well

16

22