



BTL

LUNCH 12 PM-5 PM
DINNER 5 PM-12 AM

bay tower lounge & cafe

SHAREABLES

**BAJA WHITEFISH
CEVICHE** | 18
aguachile broth, cucumber,
radish, tortilla chips

CRISPY WINGS | 17
tossed in your choice of
bbq sauce or spicy buffalo,
served with carrot & celery
sticks & side of ranch

**CHARRED GARLIC
SHRIMP COCKTAIL** | 18
mango salsa,
spicy cocktail sauce

**BAVARIAN STYLE
LARGE PRETZEL** | 13
beer cheese sauce,
whole grain mustard

SOUPS & SALADS

Add protein to your salad: chicken 8 | shrimp 9 | steak 14

**ROASTED TOMATO &
BASIL CREAM** | 11

GEM CAESAR | 16
Roasted tomato, ciabatta croutons,
Caesar dressing

BABY KALE SALAD | 15
Local strawberries, candied walnuts,
toasted coconut, red wine vinaigrette

HANDHELDS

served with sea salt fries

**HALF POUND ANGUS
BEEF BURGER** | 22
Applewood bacon, lettuce, tomato,
tobacco onions, cheddar cheese,
smoky bbq sauce, toasted brioche

**GRILLED CHICKEN
SANDWICH** | 16
Pepperjack cheese, roasted tomato spread,
whole wheat bun

PIZZAS

CLASSIC PEPPERONI
9 inch | 18 • 16 inch | 24

NAPLES PIZZA
9 inch | 20 • 16 inch | 27
Gorgonzola, mozzarella, preserved figs,
prosciutto, balsamic reduction

THE BUTCHER PIZZA
9 inch | 20 • 16 inch | 27
Tomato sauce, mozzarella, pepperoni, genoa salami,
Italian sausage, applewood bacon, hot copa

CLASSIC CHEESE PIZZA
9 inch | 16 • 16 inch | 22
OR BUILD YOUR OWN – TOPPINGS | 3 each

CHEESE
Mozzarella, cheddar, shaved parmesan, gorgonzola, feta

GARDEN
Red onion, arugula, caramelized onion, roasted garlic,
roasted red peppers, cherry tomatoes, basil,
serrano peppers, jalapeño, kalamata olives

MEATS
Pepperoni, Italian sausage, applewood bacon,
grilled chicken

MAINS

Available during dinner service only

PAN SEARED CHILEAN SALMON | 36
Parsnip silk, roasted carrots, sauce provençal

FLAT IRON STEAK | 43
Chive polenta, gigantes bean sauté,
wilted arugula, chimichurri

MARY'S ½ CHICKEN | 33
Roasted pee wee potatoes, baby squash sauté,
chicken jus

CAULIFLOWER "STEAK" | 26
Sautéed arugula, apple, balsamic glaze

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
An automatic gratuity of 18% will be added to groups of 6 or more*

BEER

DRAFT 16 OZ | 10

- IPA "IPWhale" Harland Brewing, San Diego, CA ABV 6%
- Amber Ale "Mulligan" Second Chance Beer, San Diego, CA ABV 5.6%
- Coffee Stout "Black House" Modern Times Brewing, San Diego, CA ABV 5.8%
- Mexican Lager "SOK" Brewery X, Anaheim, CA ABV 4.9%
- IPA "Slap & Tickle" Brewery X, Anaheim, CA ABV 6.7%
- Hazy IPA "Dictionary Roulette" Brewery X, Anaheim, CA ABV 7.4%

WINE

Ruffino Prosecco	12	46	Innocent Bystander Pinot Noir	14	54
Hogwash Rosé	12	46	Meomi Pinot Noir	16	62
Pighin Fuli Pinot Grigio	12	50	Montes Alpha Syrah	14	54
Kim Crawford Sauvignon Blanc	12	46	Beringer Founders Estate Merlot	12	46
Sonoma Cutrer Chardonnay	16	65			

COCKTAILS

cocktails are available during dinner service

<p>OLD FASHIONED 14 Crown Royal, Angostura Bitters, Orange Peel</p> <p>BASIL SMASH 14 Beefeater Gin, Lemon Juice, Simple, Basil</p> <p>APEROL SPRITZ 15 Aperol, Ruffino Prosecco, Club Soda</p> <p>WHISKEY SOUR 16 Makers Mark, Lemon Juice, Simple, Angostura Bitters</p>	<p>SHERATON MARGARITA 14 Patron Tequila, Cointreau, Lime Juice</p> <p>BAY BREEZE 14 Grey Goose, Pineapple Juice, Cranberry Juice</p> <p>SOUTHERN PUNCH 14 Jack Daniels, Peach Schnapps, Cranberry Juice, Lime Juice, Simple</p> <p>SIDE CAR 16 Hennessy, Cointreau, Lemon Juice</p>
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DRINKS

<p>JUICE 6 Orange • Apple • Cranberry</p>	<p>WATER Box Water 5 San Benedetto Small 6 Large 10</p>	<p>SODA 5 Pepsi, Diet Pepsi, Sierra Mist, Lemonade Raspberry Ice Tea, Mugs Root Beer</p>
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