



DINNER

## APPETIZERS

**ROASTED TOMATO &  
BASIL SOUP 10**

Asiago Crouton

**CHARRED GARLIC  
SHRIMP COCKTAIL 18**

Mango Salsa, Spicy Cocktail Sauce

**BAVARIAN STYLE  
LARGE PRETZEL 13**

Beer Cheese Sauce,  
Whole Grain Mustard

**CHICKEN WINGS,  
BUFFALO 17**

BBQ Sauce, Ranch, Celery

**BUTTERMILK  
FRIED CALAMARI 18**

Cocktail Chili Sauce, Calabrese aioli

**CHICKEN TENDERS 15**

BBQ Sauce, House Honey Mustard,  
Side of Fries

## COLD

**GEM CAESAR 16**

Roasted Tomato, Ciabatta Croutons,  
Caesar Emulsion

Add: Grilled Chicken +7

Grilled Shrimp +9

Grilled Steak +9

**BABY KALE SALAD 15**

Local Strawberries, Candied Walnuts,  
Toasted Coconut, Red wine Vinaigrette

**BAJA WHITEFISH CEVICHE 18**

Aguachile Broth, Cucumber, Radish,  
Tortilla Chips

## HOT

**HALF POUND ANGUS  
BEEF BURGER 22**

Applewood Bacon, Lettuce & Tomato,  
Tobacco Onions, Cheddar, Smoky Sauce,  
Toasted Brioche, Sea Salt Fries

**PAN SEARED  
CHILEAN SALMON 36**

Parsnip Silk, Roasted Natural Carrots,  
Sauce Vierge

**FLAT IRON STEAK 43**

Chive Polenta, Gigandes Bean Sauté,  
Wilted Arugula, Chimichurri

**MARY'S 1/2  
CHICKEN 33**

Roasted Pee Wee Potatoes,  
Baby Squash Sauté, Chicken Jus

**CAULIFLOWER "STEAK" 26**

Sautéed Arugula, Apple, Balsamic Syrup

## DESSERT

**NEW YORK STYLE  
CHEESECAKE 10**

Local Strawberries, B  
alsamic Caramel Sauce

**APPLE STREUSEL  
TART 11**

Whipped Chantilly

**DOUBLE CHOCOLATE  
BROWNIE 12**

Seasonal Berries, Espresso Gelato

## COCKTAILS

### **SMOKED OLD FASHION 14**

Crown Royal, Angostura Bitters, Orange Peel

### **CLASSIC MOJITO 14**

Bacardi Rum, Mint, Simple, Lime, Club Soda

### **BASIL SMASH 14**

Beefeater Gin, Lemon Juice, Simple, Basil

### **APEROL SPRITZ 15**

Aperol, Ruffino Prosecco, Club Soda

### **WHISKEY SOUR 16**

Makers Mark, Lemon Juice, Simple, Angostura Bitters

### **SHERATON MARGARITA 14**

Patron Tequila, Cointreau, Lime Juice

### **BLACKBERRY JALEPENO SMASH 16**

Jimador Tequila, Blackberry, Jalapeno, Grapefruit Juice, Lime juice, Agave

### **BAY BREEZE 14**

Grey Goose, Pineapple Juice, Cranberry Juice

### **SOUTHERN PUNCH 14**

Jack Daniels, Peach Schnapps, Cranberry Juice, Lime Juice, Simple

### **SIDE CAR 16**

Hennessy, Cointreau, Lemon Juice

## WINES BY THE GLASS

	Glass	Bottle
Table Chardonnay	11	
Table Rosé	11	
Table Red	11	
Beringer Founders Estate Merlot	11	43
Columbia Crest "H3" Merlot	13	50
Innocent Bystander Pinot Noir	14	55
Meomi Pinot Noir	16	59
Duao Cabernet Sauvignon	16	60
Montes Alpha Syrah	14	55
Pighin Fuli Pinot Grigio	11	50
Sea Pearl Sauvignon Blanc	11	50
Raeburn Chardonnay	16	60
Ruffino Prosecco	12	55
Kim Crawford (375ml)		25
Black Stallion Cabernet Sauvignon		94
Prisoner Red Blend		96
Sonoma Cutrer		65
Veuve Clicquot Brut Champagne		150

## CRAFT BEER

### **DRAFT 9**

Harland Brewing, Hazy IPA, San Diego ABV 6.5%

Societe Brewing, The Pupil IPA, San Diego ABV 7.5%

Modern Times Brewing, Orderville, San Diego ABV 7.2%

Alesmith Brewing Company, .394 Pale Ale, San Diego ABV 6%

Pizza Port Brewing, Shark Bite Red Ale, San Diego ABV 6%

Smog City Brewing, Coffee Porter, Los Angeles ABV 6%

Beachwood Brewing, Citrahollic, Long Beach ABV 7.1%

Cerveceria Insurgente, Juan Cordero Tijuana BC Mexico ABV 5.5%

Cerveceria Wendlendt, Perro Del Mar (Sea Dog), Ensenada BC Mexico ABV 7.6%

Societe Brewing, The Harlot, San Diego ABV 5.7%

Stone Brewing, Buenaveza, San Diego ABV 4.7%

Modern Times, Black House Stout, San Diego ABV 5.8%

### **BOTTLE/ CAN**

Modern Times Fortnate Islands Pale Ale 10

Stone IPA 8

Stone Delicious, IPA 8

Dungeon Map, West Coast IPA 8

Alesmith Nut Brown Ale 8

Stone Buenaveza Lager 7

### **IMPORTS 7**

Stella Artois, Corona, Corona Light, Modelo, Pacifico, Heineken

### **DOMESTIC 7**

Bud Light, Michelob, Coors

## DRINKS

### **MIMOSA 12**

### **BACON BLOODY MARY 14**

### **JUICE 4**

Orange • Apple • Grapefruit

### **WATER 5**

Box Water • San Pellegrino

### **SODA FOUNTAIN DRINK 4**

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Cranberry