## LOCAL FAVORITES

**Location pins on our menu make local items easy to spot.** Our local favorites are found within a 90-mile radius to our neighborhood.

### PACIFICA FISH TACO
Fresh mahi mahi or shrimp, house slaw, pineapple salsa, queso ranchero & tomatillo salsa 14.00

### WILD SALMON SALAD
Kale, cherries, almonds, lemon ginger vinaigrette 16.00

### CHILI TORTILLA CHIPS
Grilled tomato lime guacamole 10.00

## PARMESAN FRIES
Garlic mayo 9.00

## BRUSSELS AND BACON
Brussel sprouts, bacon, caramelized onion sauce, grana padano 18.00

## HUMMUS
Pita chips, olives, fresh vegetables 12.00

## MEDITERRANEAN FLATBREAD
Olive, tomato, onion, feta cheese 12.00

## LOCAL FREE RANGE CHICKEN WINGS
Choose between Asian BBQ or Spicy Buffalo 12.00

## CALAMARI
Lemon, salt & pepper, garlic mayo 12.00

## CHICKEN QUESADILLA
Flour tortilla, chicken breast, queso blanco, tomatillo salsa 10.00

## CHEESE PLATE
Assorted cheese, apples, seasonal jam, baguette 13.00

## BABY KALE SALAD
Pork belly croutons, chevre, cranberries, maple vinaigrette dressing 11.00

## BEET SALAD
Beets, blue cheese, hazelnut, kale, truffle vinaigrette 12.00

## HUMMUS
Pitah chips, olives, fresh vegetables 12.00

## MEDITERRANEAN FLATBREAD
Olives, tomato, onion, feta cheese 12.00

## SALAD ADDONS

- Chicken 5.00
- Salmon 8.00

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### STARTERS

**SEASON** Fall

### LOCAL PARTNERS

A great menu isn’t complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

#### BREAD CIE BAKERY
It was the first artisan bakery in Hillcrest San Diego. Bread & Cie Bakery and Café bakes hand-molded old-world European rustic bread and pastries seven days a week.

#### OPERA PATISSERIE
Founded in 2002 by Thierry Cahez & Vincent Garcia this “nouvelle patisserie” style strives to create flavors that are subtle yet excite the palate with their originality.

#### CENTRAL MEATS
Family-owned since 1912 it became San Diego premier wholesale meat distributor in 1929. This purveyor of fine meats is now 4th generation owned and still prides themselves on the same quality and customer service you could find in their first shop.

#### SAN DIEGO COFFEE CO.
For over 30 years, San Diego Coffee Company has believed that a superior cup of coffee comes down to a simple recipe: Quality beans roasted to perfection and shipped quickly to your doorstep.

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### SALADS

#### CAESAR
Romaine, parmesan croutons, Caesar dressing 11.00

#### BEETSALAD
Beets, blue cheese, hazelnut, kale, truffle vinaigrette dressing 12.00

#### BABY KALE SALAD
Pork belly croutons, chevre, cranberries, maple vinaigrette dressing 11.00

#### SALAD ADDONS

- Chicken 5.00
- Salmon 8.00

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### HANDHELDs

#### CHICKEN “BEACH CLUB”
Chicken breast, swiss cheese, bacon, avocado, tomato, lettuce, chipotle aioli 13.00

#### BLT SANDWICH
Bacon, lettuce, tomato, mayonnaise 12.00

#### CARNE ASADA STREET TACO
House marinated carne asada, pico de gallo, queso Oaxaca, pickled red onion, chipotle aioli 9.00

#### 710 CAMINO BURGER
1/4 lb Certifed Angus Beef patty, cheddar cheese, lettuce, tomato, caramelized onion 14.00

#### PORTOBELLO MUSHROOM BURGER
Portobello mushrooms, roasted red peppers, onions 12.00

#### TURKEY WRAP
Roasted turkey breast, romaine lettuce, tomato, mayonnaise in a flour tortilla 12.00

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### ENTRÉES

#### FRIED CHICKEN
Chicken breast, buttermilk ranch dressing, french fries 15.00

#### CIDER GLAZED PORK CHOP
Cider glazed pork loin, rosemary garlic potatoes, mushroom crimini 18.00

#### ROASTED PORTOBELLO
Portobello mushrooms, marinated cherry tomatoes, basil, mozzarella 18.00

#### WILD ALASKA SALMON
Garlic, mushrooms, kale, extra virgin olive oil 24.00

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*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
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LOCAL BREWERIES
STONE BREWING
Providing outstanding, unique beers while maintaining an unwavering commitment to sustainability, business ethics, and the art of brewing.

BALLAST POINT
Ballast Point Brewing & Spirits Company main production facility is in Miramar and they are the second largest brewer in San Diego.

KARL STRAUSS
February 2, 1989 Karl Strauss Brewing Company officially opened its doors in downtown San Diego and kicked off the city’s craft beer.

ST. ARCHER
Saint Archer Brewing Company is a San Diego-based brewery with award-winning recipes that represent flavorful, approachable craft beers.

DON’T FORGET DESSERT

#motshtearing 3.0 classic Rice Krispies Treats®, marshmallows, chocolate chunks, almond slivers and almond butter covered with warm chocolate sauce.

FLOURLESS CHOCOLATE CAKE 9.00
Opera Patisserie cake with vanilla bean ice cream

NY CHEESECAKE 9.00
Opera Patisserie cake with strawberry ice cream

SIGNATURE COCKTAILS

REFRESH
kick back & relax! Made with cucumber-infused Beekeeper Gin, lemon juice, simple syrup, crème de violette and club soda.

MOScow MULE
12.00
cold war classic of vodka, ginger beer & lime

MARGARITA
the classic Mexican daiquiri cocktail with tequila, Corintrau and lime

DAIQUIRI
12.00
South American classic muddled sour goes Russian with vodka served on the rocks

BOURBON OLD FASHION
classic of classic cocktails, bourbon, bitters & sugar

MANHATTAN
12.00
the original classic w/ rye, sweet vermouth and bitters

FIFTY FIFTY MARTINI
12.00
original dry martini, half gin, half vermouth and orange bitters

NEGRONI
12.00
the Italian bittersweet classic aperitif of gin, Campari and sweet vermouth

BEER

DRAFT
Stella Artois 6.00

BOTTLED
Stella Artoise Cider 6.00
Heineken 6.00
Sierra Nevada Pale Ale 6.00

Blue Moon 6.00
Red Trolley Ale 6.00
Sierra Nevada Porter 6.00

Belgian White Ale 6.00
Miller Lite 5.00
Ballast Point Sculpin 6.00

Bud Light 5.00
Stone IPA 6.00
St. Archer Blonde 6.00

Budweiser 5.00
Coo Light 5.00

WINE

WHITE
Canyon Road, Pinot Grigio, Modesto, California 8.00 30.00
Danzante, Pinot Grigio, Italy 10.00 38.00
Canyon Road, Chardonnay, Modesto, California 8.00 30.00
Educated Guess, Chardonnay, Caneros, California 10.00 38.00
Votre Sante, Chardonnay, Sonoma, California 12.00 46.00
J Lohr, Pinot Noir, Paso Robles, California 12.00 46.00
J Lohr, Cabernet Sauvignon, Paso Robles, California 10.00 38.00
J Lohr, Cabernet Sauvignon, Paso Robles, California 10.00 38.00
Simi, Cabernet Sauvignon, Healdsburg, California 14.00 54.00

SPARKLING
Wycliff, Brut Sparkling, California 8.00 30.00
Villa Sandi II Frasco, Prosecco, Italy 11.00 42.00
Perrier Jouet Grand Brut Champagne, France 85.00

RED
Canyon Road, Pinot Noir, Central Coast, California 9.00 34.00
J Lohr, Pinot Noir, Paso Robles, California 12.00 46.00
Canyon Road, Cabernet Sauvignon, Modesto, California 8.00 30.00
J Lohr, Cabernet Sauvignon, Paso Robles, California 10.00 38.00
Simi, Cabernet Sauvignon, Healdsburg, California 14.00 54.00
Nobilo, Sauvignon Blanc, New Zealand 12.00 46.00
GZV, Red Zinfandel, Lodi, California 9.00 34.00
St. Michelle, Dry Riesling, Washington State 9.00 34.00
Massimo, Malbec, Argentina 10.00 38.00

Pedrocelli, Rose, Sonoma, California 8.00 30.00

San Diego Coffee Company
Reguar or decaf 4.00
Coke 2.75
Diet Coke 2.75

San Diego Coffee Company

Dr. Pepper 2.75
Lemonade 2.75
Iced Tea 2.50
Pellegrino Sparkling Water 3.00

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