

STARTERS

OVERSTUFFED BACON & EGGS *House-smoked free-range deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika* 11

PRESERVED MEYER LEMON HUMMUS *Roasted baby carrots, red chimichurri, lime salt, fresh cilantro leaves, warm pita bread* 14

AVOCADO FRIES *Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt* 14

SHRIMP COCKTAIL *Poached Mexican Gulf white shrimp, celery salt, lemon zest, fresh horseradish cocktail sauce* 26

JAPANESE BLACK COD *Chef Tin's signature miso marinade* 22

MARYLAND LUMP CRAB CAKES *Heirloom cherry tomato & fennel salad, arugula, beech mushroom, green goddess dressing, preserved Meyer lemon vinaigrette* 26

CRISPY CAULIFLOWER *Butterleaf lettuce cups, toasted sesame, ginger honey, coconut milk, shaved scallions* 12

SPICY TUNA EGGROLL *Spicy tuna, five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli* 14

BUFFALO ONION RINGS *King-cut beer-battered onions, pointe reyes bleu cheese crumbles, house-made buttered hot sauce, buttermilk ranch* 12

SOUPS & SALADS

Add grilled chicken for +7 or grilled steak for +9 to your salad

SAN MARZANO TOMATO SOUP *Blistered heirloom cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich* 13

GOLDEN BEET CARPACCIO SALAD *Herbed goat cheese, pickled red onions, walnuts, baby arugula, fresh strawberries, poppy seed dressing* 17

LEMON CAESAR SALAD *Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar* 14

CHOPPED WEDGE SALAD *Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch* 15

SANDWICHES

Served with bbq spiced hand cut fries, onion rings, or napa cabbage and apple slaw

LITTLE HAVANA CUBANO *Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, whole grain mustard aioli, pickle* 16

AHI TUNA BURGER* *Sushi-grade yellowfin tuna, ponzu, whole grain mustard, ginger, scallions, napa cabbage & apple slaw, spicy sesame aioli, brioche bun* 20

JAY BIRD'S™ CHICKEN SANDWICH *Choice of nashville hot or plain jay, napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun* 17

BLACK ANGUS BURGER* *Freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, tomato, dill pickle, roasted garlic aioli, brioche bun (add a fried egg at no charge)* 19

SWORDFISH SANDWICH* *Grilled Pacific Swordfish, napa cabbage & apple slaw, garlic aioli, cilantro lime salt, guacamole, brioche bun* 23

SHORT RIB SANDWICH *Braised Angus beef, arugula, vine ripe tomato, Point Reyes bleu cheese, pickled red onion, garlic aioli* 19

SPECIALTIES

FISH & CHIPS *Tempura-battered halibut and asparagus, crispy herb Yukon gold potatoes, preserved lemon aioli and malt vinegar* 24

LOBSTER ROLL *Butter-poached Maine lobster, Maldon sea salt, bay spice, tomato, celery leaves, crispy shallots, green goddess aioli, griddled brioche* 27

THE SHOREBIRD *Mary's free-range rotisserie chicken, preserved Meyer lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter (limited availability)* 27

SIGNATURE TACO PLATTERS

Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, napa cabbage & kale slaw, salsa

VEGGIE *Sweet potato, yellow squash, zucchini, caramelized onion* 23

GRILLED SWORDFISH *Pacific line-caught, cilantro-lime salt* 32

ROTISSERIE CHICKEN *Mary's free-range rotisserie chicken* 24

BRAISED SHORT RIB *Creekstone farms angus beef, caramelized onions* 33

PRIME SKIRT STEAK *Harris Ranch certified angus beef* 36

CARNE ADOVADA *Santa Fe-style smoked pork shoulder* 27

RAW BAR

Available from 11:30AM - 3:30PM

HAMACHI CRUDO *Yellowtail, jalapeño, avocado, scallions, ponzu* 20

SESAME SEARED TUNA TATAKI* *Pickled red Fresno chili, ginger dressing, crispy herb salad, black sesame* 17

SALMON CARPACCIO *Lemon pepper salmon, ponzu, avocado, pickled red Fresno chili, beech mushroom* 20

LIDO ROLL *Spicy blue crab, salmon, five spiced pineapple, avocado, cucumber* 18

BALBOA ROLL *Blue crab, ahi tuna, cucumber, avocado* 19

CATALINA ROLL *Spicy blue crab, cucumbers, topped w/ yellowtail, avocado, pickled red Fresno chili, shaved scallions* 19

HOKKAIDO SCALLOP NIGIRI *Two pieces, shaved scallions, yuzu, cilantro lime salt, ponzu* 12

SALMON BELLY NIGIRI *Two pieces, black tobiko, garlic butter, shaved scallions, yuzu, ponzu* 12

YELLOWTAIL NIGIRI *Two pieces, shaved scallions, ponzu* 12

SALMON NIGIRI *Two pieces, shaved scallions, ponzu* 12

AHI TUNA NIGIRI *Two pieces, black sesame-seared, pickled red fresno chili, ginger dressing* 12

Please no substitutions. Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering.

20% gratuity applied to parties of six or more.

COCKTAILS

MEZCAL BLOOD ORANGE MARGARITA *El Silencio Mezcal, blood orange purée, fresh lime juice, agave* 15

SCRATCH MARGARITA *Tosco Blanco 100% Agave, fresh lime juice, agave, cilantro-lime salted rim (spicy option available)* 14

WEST COAST SALTY DOG *Hangar 1 Kaffir Lime vodka, fresh grapefruit juice, cilantro-lime salted rim* 14

MAI TAI *Myer's dark rum, light rum, pineapple juice, blood orange juice, lime juice, orgeat* 14

PALOMA *Tosco Blanco 100% Agave Tequila, fresh grapefruit juice, fresh lime juice, Q grapefruit soda* 14

SMOKED BLUEBERRY SOUR *Buffalo Trace bourbon, smashed blueberries, fresh lime juice* 13

WHITE PEACH SANGRIA *Riesling, peach liqueur, splash of sparkling water, topped with Gran Marnier-infused white grapes & peaches* 12

BLOOD ORANGE DROP *Drake's Organic Vodka, blood orange juice, fresh lime juice* 14

OLD FASHIONED *Buffalo Trace bourbon, simple syrup, Angostura bitters, Luxardo cherry, orange peel* 16

ESPRESSO MARTINI *Drake's Organic Vodka, espresso, Kahlua Coffee Liqueur, Valrhona chocolate shavings* 16

WINES

BUBBLES

Sparkling Wine, POL REMY, France 9 / 34

Champagne, PIPER-HEIDSIECK, France 69

Champagne Brut, TAITTINGER, France 375ml 42

Champagne Brut, VEUVE CLICQUOT, France 109

Champagne Brut Rose, VEUVE CLICQUOT, France 145

Champagne Brut Rose, DOMAINE CARNEROS, France 72

WHITES

Moscato d'Asti, 2019, MONCALVINA, Italy 11 / 39

Riesling, 2019, FRISK, Australia 11 / 39

Rose, 2020, CHATEAU MINUTY PROVENCE, France 13 / 52

Sauvignon Blanc, 2018, GRGICH HILLS, Napa Valley 14 / 55

Sauvignon Blanc, 2019, GAINEY, Santa Ynez 42

Sauvignon Blanc, 2020, CHASING VENUS, Marlborough 12 / 45

Pinot Grigio, 2019, SANTA MARGHERITA, Italy 15 / 57

Viognier, 2020, PINE RIDGE, Napa 13 / 52

Chardonnay, 2017, LAGUNA, Russian River 14 / 54

Chardonnay, 2018 GRGICH HILLS, Napa Valley 18 / 69

Chardonnay, 2019, CAKEBREAD, Napa Valley 69

Chardonnay, 2019, MER SOLEIL SLH RESERVE, Carneros 13 / 49

Chardonnay, 2019, FAR NIENTE, Napa Valley 73

White Burgundy, 2018, VINS AUVIGUE POUILLY-FUISSE SOLUTRE, France 20 / 80

White Burgundy, 2017, LOUIS JADOT, Montagny Premier Cru, France 89

REDS

Pinot Noir, 2018, WALT BLUE JAY, Anderson Valley 17 / 66

Pinot Noir, 2018, GAINEY VINEYARD, Sta Rita Hills 17 / 66

Pinot Noir, 2018, BELLE GLOS CLARK & TELEPHONE, Santa Barbara 77

Red Burgundy, 2017, CHATEAU DU MOULIN A VENT, Cru Beaujolais, France 88

Merlot, 2018, ALEXANDER VALLEY VINEYARDS, Alexander Valley 46

Cabernet Sauvignon, 2018, JUSTIN, Paso Robles 17 / 66

Cabernet Sauvignon, 2019, AUSTIN HOPE, Paso Robles 20 / 78

Cabernet Sauvignon, 2017, SANTA RITA MEDALLA REAL, Chile 14 / 55

Cabernet Sauvignon, 2016, HEITZ CELLARS, Napa Valley 98

Cabernet Sauvignon, 2019, CAYMUS, Napa Valley 29 / 145 (1L)

Super Tuscan, 2017, TANUTA SAN GUIDO SASSICAIA, Italy 365

Red Blend, 2012, BERNARDUS MARINUS, Carmel Valley 109

Red Blend, 2018, HOURGLASS HG III, Napa Valley 19 / 76

Red Blend, 2019, THE PRISONER, Napa Valley 79

Red Blend, 2019, FICTION, Paso Robles 14 / 55

Petite Syrah, 2016, ODONATA, Santa Clara 52

BEERS ON TAP

ORDERVILLE - *Hazy IPA - 7.2%* 8

Modern Times Beer | San Diego, CA | Mosaic hops, fruit forward

YAY! SAYER - *West Coast IPA - 6.7%* 8

Common Space Brewery | Hawthorne, CA | Zesty, tropical, citrus

PINEAPPLE MANA - *Wheat Ale - 5.5%* 9

Maui Brewing Co. | Maui, HI | Sweet, fruity, modest tartness

LITTLE BO PILS - *Bohemian Pilsner - 4.4%* 7.5

Smog City Brewing Co | Torrance, CA | Crisp clean finish

STONE BUENAVEZA - *Salt & Lime Lager - 4.7%* 7

Stone Brewery | Escondido, CA | Lime, refreshing, crisp

HOP SHREDDER - *Unfiltered IPA - 6.9%* 8

Riip Beer Co. | Huntington Beach, CA | Cashmere cryo hops, mosaic, and simcoe

SHOREBIRD ALE - *House Blonde Ale 5%* 7

San Diego, CA | Honeysuckle, white grape, white sage

FRUITLANDS - *Sour, Gose - 4.8%* 8

Modern Times Beer | San Diego, CA | Passion fruit, guava

SEX WAX - *Fruit cider - 6.9%* 7.5

Honest Abe Cider House | Gardena, CA | Sweet chocolate, raspberry

GRAPEFRUIT HIBISCUS HEATHER - *Hard Kombucha - 7%* 8

Boochcraft | San Diego, CA | Pressed grapefruit, tamgy hibiscus, floral heather

BOTTLES

PACIFICO - *Mexican Pilsner - 4.5%* 7

Grupo Modelo S.A., Mexico

SAPPORO PREMIUM - *Lager - 4.7%* 7

Sapporo Breweries, Japan

COORS LIGHT - *Lager - 4.2%* 6

Coors Brewing Co., Colorado

NON ALCOHOLIC

VERO *Still or Sparkling Water (complimentary)*

COKE 4.5

DIET COKE 4.5

SPRITE 4.5

ICED TEA *(complimentary refills)* 4.5

LEMONADE 4.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.