



APPETIZERS

- GASLAMP GUACAMOLE** 15
Tomato | onions | chilies | corn, salsa
tortilla chips
- HUMMUS** 13
Cherry tomatoes, cucumbers, feta, flat bread
- PINEAPPLE & ANCHO CHILI WINGS** 16
Carrots | celery | ranch
- NACHOS** 18
Grilled steak or chicken | queso fresco | salsa
roja | avocado | crème | cilantro
- CHEESE TRAIL & CHARCUTERIE** 25
Daily Selection of cheeses, meats, fruits & nuts
- QUESADILLIA** 16
Grilled chicken | onions | mushroom | smoked
gouda | sour cream | salsa

SALADS

- CAESAR** 15
Romaine | Parmesan | herbed crouton | house
made dressing
- CALIFORNIA COBB SALAD** 16
Pecanwood smoked bacon | tomato | egg
cucumber | blue cheese | avocado | citrus
vinaigrette

Add chicken 6 | Add steak 7 | Add shrimp 8

An 18% Service Charge will apply for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness. Please notify us of any food allergy.

HANDHELDS

- DOUBLE SMASH BURGER** 19
Gouda | white cheddar | jack | cheddar |
pub sauce | brioche bun | seasoned fries
- TRUFFLE CHEESEBURGER** 21
Caramelized bacon & mushroom blend | garlic
aioli | brioche bun | seasoned fries
- BEYOND BURGER** 19
Caramelized onion | mushroom | lettuce
tomato | brioche bun | fruit cup
- TACO TRIO** 18
Carne asada | chipotle chicken | fried shrimp
Pico | crema | avocado
- “SD” HOT CHICKEN SANDWICH** 19
Double dipped Thai chili fried chicken | sweet
& spicy slaw | chili paste aioli | Hawaiian bun
seasoned fries
- THE CLASSIC FLATBREAD** 17
House tomato sauce | pepperoni | mozzarella
- PESTO FLATBREAD** 17
Fire roasted tomato | pesto | mozzarella
balsamic | basil

- CALI FRITES** 22
Grilled skirt steak | roasted tomato | onion
cilantro | chimichurri | seasoned fries | queso
fresco | crème | avocado

DESSERTS

- SHARABLE COOKIES** (4 to an order) 7
- CHURRO BITES**, dark chocolate dip 9
- ICE CREAM** Vanilla, Strawberry, Chocolate 7



DRAFT BEER

LOCAL ROTATING BEER SELECTION 9

Proudly displaying San Diego's Craft Beer Scene, join us to see what's new on draft. Ask your bartender for tasteful recommendations.

HOUSE BEER

DOMESTIC BEER 8

IMPORTED BEER 9

CRAFT BEER 9

COCKTAILS

OLD FASHIONED 14

Bourbon | Bitters | Sugar | Orange |

MANHATTAN 14

Whiskey | Sweet Vermouth | Bitters |

MARGARITA 14

Tequila | Cointreau | Lime | Salt

MARTINI 14

Vodka | Dry Vermouth | Olive |

MOSCOW MULE 14

Vodka | Ginger Beer | Lime |

MOJITO 14

Rum | Mint | Lime | Simple Syrup |

MEZCAL PALOMA 14

Mezcal | Lime | Grapefruit | Soda |

FRENCH 75 14

Gin | Lemon | Champagne | Simple Syrup

WINE

MERRYVALE SAUVIGNON BLANC

3 OZ \$15 | 6 OZ \$20

CONUNDRUM WHITE BLEND

3 OZ \$16 | 6 OZ \$21

ROMBAUER CHARDONNAY

3 OZ \$17 | 6 OZ \$22

CAYMUS CABERNET

3 OZ \$20 | 6 OZ \$30

CLARK & TELEPHONE PINOT NOIR

3 OZ \$18 | 6 OZ \$25

DECOY MERLOT

3 OZ \$16 | 6 OZ \$21

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