

DINNER

THE CAFÉ



Shareables

Butternut Squash Hummus (v)	15
pomegranate molasses, swarnadwipa, feta, pita	
Arugula Salad	17
burratta, shaved pear, winter citrus, red onion, prosciutto, sherry mustard vinaigrette	
Wildflower Honey Roasted Carrots (v)	13
saffron labne, toasted cashew dukkah, california olive oil	
Flatbread (v)	14
roasted tomatoes, fresh mozzarella, basil oil, basil	
Smoked Chicken Wings	18
chinese 5 spice, pistachio honey sambal, mango dip	

Entrees

Brisket Burger	22
bacon jam, cheddar, black garlic molasses aioli, lettuce, tomato, seeded bun, house cut fries	
Lobster Roll	28
east coast style, mayo, chive, brioche, house cut fries	
Nodi Marini	24
parmesan fondue, crispy sage, guanciale, black pepper	
Baja Seabass	24
brown butter and yuzu, season vegetables	
Maple Chili Glazed Pork Belly	26
brown butter squash puree, apple fennel salad	
Herb Roasted Chicken Breast	26
chicken schmaltz crushed potatoes, shaved brussel sprout and cranberry salad, truffle jus	

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

20% gratuity will be added to groups of 6 or more guests*

Cocktails

Thai Tonic Botanist gin, Lemongrass, Basil, Lemon, Tonic	17
Calimericano Black Tea Aperol, California Sweet Vermouth, Effervescence	15
Rose Cooler Tito's Vodka, Rose, Lemon, Mint, Prosecco	14
Galleon Coffee Infused Brugal Rum, Giffard Banana, Cinnamon, Bitters	18
Sunrise Iced Americano, Fresh Orange Juice, House Curaçao, Soda	15
Paper Plane Rittenhouse Whiskey, Aperol, Nonino Amaro, Lemon	16
Fresca Sonora Herradura Blanco Tequila, Aloe, Pineapple, Lime, Fresno	16
Chai Sucia Espresso, Chai, House Spiced Rum	14

Beer

Resident Chasing Citra Hazy IPA, San Diego, 7%	12
Alesmith .394 American Pale Ale, San Diego, 5%	8
Societe Pupil, American IPA, San Diego, 7.5%	9
Resident Perky Blonde Ale, San Diego, 5.2%	12
Modern Times Black House Stout, San Diego, 5.8%	12
Boochcraft Ginger-Lime Kombucha, San Diego, 7%	10
Modelo Mexican Lager, Mexico, 4.4%	7
Bud Light American Light Lager, St Louis, 4.2%	6
Truly Hard Seltzer Variety of Flavors, Boston, 5%	7
Rotating Draft California	MKT

Wine by the Glass

Sparkling

Prosecco, Bisol Jeio Valdobbiadene, Italy	15
Brut Rose, Bouvet Saumur, France	17
Champagne, Nicolas Feuillate Champagne, France	29

White

Sauvignon Blanc, Whitehaven New Zealand	16
Albariño, Tangent Edna Valley, California	15
Verdejo, Marques de Caceras Rueda, Spain	14
Pinot Gris, King Estate Willamette Valley, Oregon	18
Chardonnay, Neilson Santa Barbara, California	13

Rosé

Jean Luc Columbo "Cape Bleue" Rose Mediterranee, France	18
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Red

Valdigue, J. Lohr "Wildflower" Mediterranee, France	14
Tempranillo, Condado de Haza "Crianza" Ribera del Duero, Spain	16
Cabernet Sauvignon, DAOU Paso Robles, California	18
Red Blend, Unshackled California	20
Zinfandel, Troublemaker Paso Robles, California	18
Malbec, Alta Vista Mendoza, Argentina	15
Pinot Noir, Hall Walt Santa Rita Hills, California	23
Red Blend, E. Guigal Rouge Rhône Valley, France	17