

DINNER

WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

- PACIFIC OYSTERS** three pieces 12
- ALASKAN KING CRAB** 28
- GULF SHRIMP** four pieces 16
- MAINE LOBSTER** half 24 / whole 48
- SHELLFISH PLATTER** oysters, shrimp, lobster, crab 85

SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 6
- CUCUMBERS & WATERMELON (V)** toasted garlic, chili oil, fresh mint 7
- AHI TUNA SASHIMI** crispy onions, serrano chili, yuzu ponzu 21
- CRISPY STICKY RIBS** sweet chili glaze 10
- MAMA MINA'S FALAFEL (V)** hummus, cucumber, tomato jam, endive crudite 13
- TOKYO FRIED CHICKEN BITES** pickled cucumbers, spicy mayo 13
- BURRATA & STONE FRUIT (VEG)** basil, balsamic reduction, crispy baguette 14
- ROASTED BROCCOLI** parmigiano reggiano, anchovy, lemon, chili flake 10
- VIETNAMESE CHICKEN LETTUCE CUPS** pickled carrots, jalapeno, nuoc mam 16
- CRAB & THAI COCONUT SOUP** sweet peas, soft tofu, fresh herbs 13
- ROASTED CAULIFLOWER (V)** tehina, golden raisins, za'taar, pistachio 15

SALADS

- QUINOA & KALE (GF)(V)** cucumber, snap peas, bean sprouts, sunflower seeds, peanut dressing 14
- TRUFFLE CAESAR (VEG)** gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 14
- AVOCADO B.L.T. WEDGE** double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 18
- MEDITERRANEAN GRAIN BOWL (GF)(CBV)** cucumber, tomato, feta, red wine vinaigrette 17

GLOBALLY INSPIRED LARGE PLATES

- SPICY YAKI UDON NOODLES (VEG)** market vegetables, bean sprouts, toasted cashews, chili garlic sauce 21
- GRILLED 'SINALOAN' STYLE MARY'S CHICKEN** achiote, chili, sweet potatoes, avocado 29
- WOOD-FIRED SALMON (GF)** whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes 32
- LOBSTER TAGLIATELLE** smoked cherry tomato sauce, anchovy pesto, extra virgin olive oil 29
- MISO CHILEAN SEA BASS** watermelon radish, bok choy, daikon sprouts, mushroom dashi 45
- THE DOUBLE CHEESEBURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 19
- add avocado 5 bacon 5

FROM THE SMOKER

SMOKED ST. LOUIS CUT PORK RIBS

our chefs have tastefully created three distinct spice blends for our ribs
and then finished them with our own signature international sauces

select from

- AMERICAN BARBECUE (GF) | VIETNAMESE CHILI-LEMONGRASS (GF) | KOREAN SESAME-GOCHUJANG (GF)**
- half rack 22 whole rack 44 combo rack 55

SMOKED KOREAN STYLE SHORT RIB (GF)

steamed white rice, kimchi, toasted sesame 48

FROM THE WOOD-FIRED GRILL

all steaks are served with roasted potatoes, pearl onions & red wine sauce

- 8oz FILET MIGNON** 55

16oz DELMONICO RIB EYE 65

AHI TUNA STEAK 38
- 14oz NY STRIP** 62

32oz TOMAHAWK 135

- ADD SURF:**
- shrimp 18
- half lobster 27
- king crab 31

SIDES

- BBQ PORK MAC & CHEESE** 13
- FRENCH FRIES (V)** 6
- CRAB FRIED RICE (GF)** 16
- RED MISO BUTTERED CORN (VEG)** 10
- SWEET & SOUR BRUSSELS SPROUTS (CBV)** 11
- BORACHO BEANS (GF)** 8
- TRUFFLE WHIPPED POTATOES (GF)(VEG)** 13
- CAULIFLOWER 'POTATO' SALAD (GF)(VEG)** 6

(GF) gluten free **(VEG)** vegetarian **(V)** vegan **(CBV)** can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef antonio votta

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

BEVERAGES

TEA-LIXERS

TROPICAL PALMER 5

tropical green tea, fresh lemonade

SWEET BERRY BLUE 5

brewed sweet tea, muddled blueberries

ALOHA BREW 5

black tea, pineapple juice, mint

BOOZIE & BOUGHIE COCKTAILS

LILIKOI MAI TAI 14

havana club rum, goslings, lilikoi, pineapple, lime

GINA JAMAICA 14

absolut elyx vodka, barsol pisco, cucumber, basil

COLD SMOKED OLD FASHIONED 14

evan williams bourbon, cardamom, corazon bitters

ISSA G & T 14

beefeater gin, aperol, grapefruit, peach, rose, tonic

BOTTLE/CAN BEER

PALE ALE .394 7

alesmith | san diego | pale ale | 6%

NUT BROWN ALE 6

alesmith | san diego | brown ale | 5%

DOS TOPAS 6

topa topa | san diego | lager | 4.5%

MULLIGAN 8

second chance | san diego | amber ale | 8.5%

STAFF MAGICIAN 8

mikkeller | san diego | hazy ipa | 5.5%

SCORPION BOWL 7

stone | san diego | ipa | 7.5%

FEAR.MOVIE.LIONS 9

stone | san diego | double ipa | 8.5%

HARD ACAI BERRY 8

june shine | san diego | hard kombucha | 6%

WINES BY THE GLASS

SPARKLING

JEIO prosecco 13 | 51

nv | veneto, italy

GLORIA FERRER BLANC DE BLANC 19 | 75

nv | carneros, california

CAMPO VIEJO cava 13 | 51

nv | rioja, spain

WHITE

TERRAS GAUDA albariño 13 | 51

2018 | rias baixas, spain

JUSTIN sauvignon blanc 12 | 47

2018 | pasa robles, california

PIERRE SPARR GRAND RESERVE riesling 14 | 55

2017 | alsace, france

NIELSON chardonnay 13 | 51

2018 | santa barbara, california

NEYERS chardonnay 16 | 72

2018 | napa, california

ZERO PROOF

GARDEN OF EDEN 5

grapefruit, cucumber, basil

DEL MAR COLADA 5

coconut, lime, lavender

GUAVA LEMONADE 5

guava puree, fresh lemonade

SHAPE SHIFTER 14

tres agaves tequila, passion fruit, pineapple, honey

PUNCH DRUNK 14

titos vodka, peach, lime, raspberries

HOUSE SANGRIA 11

red or white with seasonal fruit

DRAFT BEER 14 OZ | 20 OZ

POR FAVOR 8 | 11

new english | san diego | pilsner | 4.8%

BLOOD ORANGE IPA 8 | 11

latitude 33 | san diego | ipa | 7.2%

TROPIC OF THUNDER 8 | 11

stone | san diego | lager | 5.8%

THE HARLOT 8 | 11

societe brewing co | san diego | blonde | 5.6%

HONCHO HEFEWEIZEN 8 | 11

mother earth brew co | san diego | hefeweizen | 5%

NEW ZEALAND HAZY IPA 8 | 11

harland brewing co. | san diego | hazy ipa | 6.7%

ROSÉ

BODEGA FINCA NUEVA 16 | 63

2018 | rioja, spain

MONCIGALE 13 | 51

2018 | cotes de provence, france

RED

ERATH pinot noir 16 | 60

2017 | dundee, oregon

MURPHY-GOODE LIAR'S DICE zinfandel 15 | 59

2014 | sonoma, california

EXCELSIOR syrah 14 | 55

2017 | robertson, south africa

FELINO malbec 16 | 63

2017 | valle de uco, argentina

DAOU cabernet sauvignon 17 | 67

2017 | paso robles, california

PARDUCCI TRUE GRIT cabernet sauvignon 15 | 59

2016 | mendocino, california

WINE BOTTLES

SPARKLING

ROEDERER ESTATE ROSE	80
nv mendocino, california	
BOLLINGER	222
nv champagne, france	
PIPER HEIDSIECK	117
nv champagne, france	
GOSSET GRAND CHAMPAGNE RESERVE	130
NV CHAMPAGNE, FRANCE	

ROSÉ

PRET A BIORE	85
2018 napa, california	

WHITE

FREEMARK ABBEY	sauvignon blanc	68
2018 napa, california		
DOMAINE DU PRE SEMELE	sauvignon blanc	90
2017 loire valley, france		
BYRON “NIELSON VINEYARD”	chardonnay	65
2017 santa barbara, california		
QUPE RESERVE BLOCK 11	chardonnay	69
2016 santa barbara, california		
SANFORD BENEDICT	chardonnay	92
2016 santa barbara, california		
AU BON CLIMAT	chardonnay	95
2016 santa ynez valley, california		
FLOWERS	chardonnay	110
2016 sonoma, californa		

RED

BABCOCK “RITA’S EARTH”	pinot noir	65
2018 santa barbara, california		
SOKOL BLOSSER “EVOLUTION”	pinot noir	58
2017 willamette valley, oregon		
SIDURI	pinot noir	54
2017 willamette valley, oregon		
PAUL HOBBS CROSSBARN	pinot noir	74
2017 sonoma, california		
DELOACH OFS RUSSIAN RIVER	pinot noir	88
2016 sonoma, california		
RICHARD G PETERSON	pinot noir	130
2016 MONTEREY, CALIFORNIA		
FREEMARK ABBEY	merlot	74
2014 napa, california		
DAY	zinfandel	69
2016 sonoma, california		
PRISONER UNSHACKLED	cabernet blend	70
2018 california		
JUSTIN	cabernet sauvignon	70
2017 pasa robles, california		
JUGGERNAUT	cabernet sauvignon	49
2017 napa, california		
GIRARD ARTISTRY	cabernet blend	85
2016 napa, california		
MARKHAM “CELLAR 1879”	cabernet blend	68
2015 napa, california		

LARGE FORMAT | 1.5L

SONOMA CUTRER	chardonnay	180
2016 SONOMA, CALIFORNIA		
TORRES SALMOS PRIORAT	spanish blend	170
2014 PRIORAT, SPAIN		

ROEDERER ESTATE BRUT PREMIER NV	
nv mendocino, california	
VEUVE CLIQUOT YELLOW LABEL	
nv champagne, france	
DOM PERIGNON	
2008 champagne, france	

NEYERS CARNEROS	chardonnay	75
2016 napa, california		
JJ VINCENT POUILLY-FUISSE	chardonnay	75
2016 BURGUNDY, FRANCE		
BODEGA FILLABOA	albariño	48
2018 rias baixas, spain		
DOMAINE WACHAU FEDERSPIEL	gruner veltliner	56
2016 wachau valley, austria		
AUGUST KESSELER “R” KABINETT	riesling	46
2017 rheingau, germany		
REMY PANIER VOUVRAY	chenin blanc	65
2017 loire valley, france		
CHARLIE & ECHO	viogner	55
2017 warner springs, california		

PRISONER	cabernet blend	115
2018 napa california		
DARIOUSH CARAVAN	cabernet sauvignon	115
2014 napa, california		
VIN PERDU	cabernet sauvignon	140
2016 napa, california		
HEITZ	cabernet sauvignon	160
2014 napa, california		
FAUST	cabernet sauvignon	125
2017 napa, california		
DOMINUS ESTATE NAPANOOK	cabernet sauvignon	175
2016 YONTVILLE, CALIFORNIA		
CHIMNEY ROCK	cabernet sauvignon	225
2016 napa, california		
AMUSE BOUCHE	cabernet blend	350
2015 napa, california		
COPAIN TOUS ENSEMBLE	syrah	70
2016 mendocino, california		
CASTIGLION DEL BOSCO	brunello sangiovese	125
2013 BRUNELLO DI MONTALCINO, ITALY		
MICHELE CHIARLO	barbera d’sti	49
2016 piedmont, italy		
TORRES SALMOS PRIORAT	spanish blend	85
2015 priorat, spain		
BODEGAS FAUSTINO	riojo reserva tempranillo	50
2013 rioja, spain		

BELLE GLOS ‘LAS ALTURAS’	pinot noir	139
2017 santa lucia, california		
THE ARSONIST	red blend	139
2015 zamora, california		
DAOU	cabernet sauvignon	150
2016 napa, california		