

LUNCH

SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 6
- CUCUMBERS & WATERMELON (V)** toasted garlic, chili oil, fresh mint 7
- CRISPY STICKY RIBS** sweet chili glaze 10
- MAMA MINA'S FALAFEL (V)** hummus, cucumber, tomato jam, endive crudite 13
- VIETNAMESE CHICKEN LETTUCE CUPS** pickled carrots, jalapeno, nuoc mam 16
- CRAB & THAI COCONUT SOUP** sweet peas, soft tofu, fresh herbs 13

SALADS & BOWLS

- WOOD-FIRED SALMON QUINOA & KALE (GF)(CBV)** cucumber, snap peas, bean sprouts, sunflower seeds, peanut dressing 19
- CHICKEN TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 18
- BEEF FILET AVOCADO B.L.T. WEDGE** bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 21
- BBQ PORK MAC & CHEESE** curry cornbread crumble, green onion 15
- SPICY YAKI UDON NOODLES (VEG)** market vegetables, bean sprouts, toasted cashews, chili garlic sauce 21
- add** chicken 6 beef filet skewer 10 shrimp 12 salmon 12

HAND HELDS

- choice of house salad or french fries
- FALAFEL PITA (V)** tomatoes, green onion, parsley, pickled jalapeno, tehina sauce 16
- BBQ PULLED PORK SANDWICH** pickles, crispy onion rings 16
- HOUSE SMOKED TURKEY 'CLUB'** applewood smoked bacon, lettuce, tomato, crispy onions, green goddess 17
- AL PASTOR GRILLED FISH TACOS (GF)** pineapple salsa, lime crema 18
- THE DOUBLE CHEESEBURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 19
- add** avocado 5 bacon 5

WOOD-FIRED SMOKER PLATES

all plates served with fresh baked cornbred, red miso buttered corn & french fries

select from

- KOREAN STYLE BEEF SHORT RIB** 19
- 1/4 AMERICAN BBQ RIBS** 19

SIDES

- CRAB FRIED RICE (GF)** 16
- FRENCH FRIES (V)** 6
- SWEET & SOUR BRUSSELS SPROUTS (GF)(CBV)** 11
- RED MISO BUTTERED CORN (VEG)** 10

SUGAR RUSH

- SUGAR & SCRIBE KEY LIME PIE** 10
- ginger-graham cracker, whipped cream
- BLUEBERRY-LEMON PANNA COTTA** 9
- cardamom cookie crumble
- WALNUT-CHOCOLATE CHIP COOKIES** 7

(GF) gluten free (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, peach
- PEACH LEMONADE** 5
- peach 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

- SECRET SAFARI** 8 | 11
- abnormal | san diego | pale ale | 5%
- 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%
- PLENTY FOR ALL** 8 | 11
- fall brew co | san diego | pilsner | 4.8%
- NEW ZEALAND HAZY IPA** 8 | 11
- harland brewing co. | san diego | hazy ipa | 6.7%

ROSÉ

- BODEGA FINCA NUEVA** 16 | 63
- 2018 | rioja, spain
- JEAN-LUC COLOMBO** 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
- CROSSBARN** pinot noir 19 | 75
- 2018 | sonoma coast, california
- PRISONER UNSHACKLED** cabernet blend 18 | 70
- 2018 | california

SPARKLING

WHITERED

ROSÉ

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		
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		

LARGE FORMAT | 1.5L

SONOMA CUTRER	chardonnay	180	BELLE GLOS 'LAS ALTURAS'	pinot noir	139
2016 SONOMA, CALIFORNIA			2017 santa lucia, california		
TORRES SALMOS PRIORAT	spanish blend	170	THE ARSONIST	red blend	139
2014 PRIORAT, SPAIN			2015 zamora, california		
			DAOU	cabernet sauvignon	150
			2016 napa, california		