

San Diego



START AND SHARE

Hand-Crafted Soup of the Day \$6

Baked French Onion Soup, grilled bread and gruyere cheese \$8

Crab and Artichoke Dip, grilled flatbread and bread shards \$12

Crispy Fried Calamari, tomato dipping sauce \$10

Baja Shrimp Cocktail, avocado and lime \$12

Hummus, grilled flatbread and crisp celery for dipping [a low cholesterol choice] \$10

Jack and Cheddar Stuffed Quesadilla, chicken and green onions in a large flour tortilla \$11
skip the chicken, just the jack and cheddar \$9

FAVORITES

Fresh Baked Pizza, cheese and herbs \$12
pepperoni \$14

Baja Fish Tacos, mexicali dressing, borracho beans and cilantro rice \$16

Parmesan Chicken Breast, wilted arugula, capers and tomatoes, baked over ziti pasta in red sauce \$19

Hoisin Chicken Stir-Fry, whole grain brown rice and asian salad \$18

Omelet of your Choice, toppings (mushrooms, cheese, tomatoes, spinach, sausage) served with a green salad [carb conscious] \$15

Fried or Broiled Fish and Chips, codfish, tartar sauce and malt vinegar \$18

Chile Seared Flat Iron Steak, fire roasted peppers and onions, cilantro rice and chipotle sauce \$28

Grilled Filet Mignon, garlic sautéed mushrooms, crisp fries and steak butter \$34

Pan Seared Salmon Fillet, warm green bean and potato salad, mustard vinaigrette \$24

Market Fish, chef's choice of seasonal accompaniments **market price**

Ancho Rubbed Chicken Breast, tomatillo chorizo bean chili and quick sautéed spinach \$24

Pot Roasted Short Rib, roasted carrots, cheddar mashed potatoes \$26

Current

California Coastal Cuisine

GREENS

Caesar Salad, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7 with herb grilled chicken \$12

Pacific Cobb Salad, grilled shrimp, jumbo lump crab, blue cheese, bacon, grape tomatoes, avocado and balsamic vinaigrette \$18

Asian Chicken Salad, grilled chicken, shaved cabbage, julienne carrots, green onions, cucumber and fried wonton chips over a bed of flat rice noodles \$14

Mixed Green Salad, artichoke hearts, pear tomatoes, blue cheese crumbles, cucumbers, tossed in balsamic vinaigrette [carb conscious] [low fat] \$8

Grilled Shrimp and Fresh Mozzarella, mesclun greens tossed in balsamic vinaigrette and vine ripe tomatoes with a sweet chili sauce \$18

SANDWICHES

1/2 Roast Turkey BLT, a cup of today's hand-crafted soup and house made chips \$12

Coronado Seasonal Pressed Sandwich, chef's choice of freshest and in the moment ingredients. Ask your server for the current creation \$12

Grilled Chicken Sandwich, jack cheese, bacon and green chiles on ciabatta \$12

Portobello Mushroom Sandwich, avocado, roasted red pepper, cucumber, radish sprouts and basil spread \$12

DESSERTS

Black Bottom Peanut Butter Chocolate Pie \$7

Warm Apple & Walnut Cobbler, vanilla ice cream \$7

Strawberry Rhubarb Cobbler, vanilla ice cream \$7

Key Lime Pie, hand whipped cream \$7

Warm Chocolate Cake, ice cream sundae \$7

Ice Cream and Sorbet, traditional and seasonal flavors served with house made shortbread cookies \$7



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

Chef's recommendations

18 % GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

Current

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WHITE

	G	B
Champagne Piper Heidsieck Brut, 187 ml	\$15	\$88
Chardonnay La Terre, <i>California</i>	\$8	\$30
Kendall Jackson Vintner's Reserve, <i>California</i>	\$10	\$38
Chateau Ste. Michelle "Indian Wells" <i>Columbia Valley</i>	\$13	\$50
Pinot Grigio Meridian Vineyards, <i>Paso Robles</i>	\$8	\$30
Santa Margherita, <i>Italy</i>	\$14	\$56
Riesling Chateau St. Michelle, <i>Columbia Valley</i>	\$8	\$30
Sauvignon Blanc Kim Crawford, <i>New Zealand</i>	\$10	\$45
White Zinfandel Beringer, <i>Napa Valley</i>	\$8	\$28
Fume Blanc Ferrari-Carano, <i>Alexander Valley</i>	\$13	\$52

RED

	G	B
Pinot Noir Beaulieu Vineyard (BV), <i>Sonoma</i>	\$8	\$30
Frei Brothers Reserve, <i>Russian River Valley</i>	\$12	\$46
Malbec Alamos, <i>Mendoza Argentina</i>	\$9	\$35
Shiraz Rosemount Estate, <i>Southern Australia</i>	\$8	\$28
Syrah Chateau Ste. Michelle, <i>Columbia Valley</i>	\$9	\$32
Greache/Shiraz/Mourvedre d'Arenberg, The Stump Jump, <i>South Australia</i>	\$8	\$30
Zinfandel Ravenswood Vintner's Blend, <i>Sonoma</i>	\$10	\$40
Rancho Zabaco, <i>Sonoma</i>	\$9	\$35
Merlot Beaulieu Vineyard (BV), <i>Sonoma</i>	\$8	\$30
Clos du Bois, <i>Sonoma</i>	\$11	\$40
Rutherford Hill, <i>Napa Valley</i>	\$13	\$52
Cabernet Sauvignon Beaulieu Vineyard (BV), <i>Sonoma</i>	\$8	\$30
Sterling Coastal, <i>Sonoma</i>	\$10	\$38
Rodney Strong, <i>Alexander Valley</i>	\$15	\$58

SPIRITED COFFEE DRINKS

The Coronado, Tuaca, Amaretto Disaronno, topped with whipped cream

Irish Coffee, Irish Whiskey, brown sugar topped with whipped cream

The Nutty Irishman, Baileys Irish Cream with Frangelico topped with whipped cream

B-52, Kahlua, Baileys Irish Cream and a float of Grand Marnier

Mexican Coffee, Jose Cuervo Tequila and Kahlua, topped with whipped cream

Keoke Coffee, Kahlua and Dark Cream de Cocoa with Brandy, topped with whipped cream

We Proudly Brew

STARBUCKS COFFEE



BEER

Draft

Stella Artois
Blue Moon Belgian White
Sam Adams

Coronado Golden Ale
Red Trolley
Bud Light

Bottle

Domestic

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

Imported

Heineken
Heineken Light
Negro Modelo
Corona Light
Corona
Foster's
Bass Ale
Amstel Light
Beck's
Newcastle
Stella Artois
Sam Smith's India Ale
Guinness

Premium

Sam Adams
Sam Adams Light
Blue Moon Belgian White
Sierra Nevada
Widmer Hefeweizen

Non Alcoholic

St. Pauli

O'Doul's

SIGNATURE DRINKS

U4RIK Cosmopolitan

San Diego's own U4RIK Vodka distilled from Napa Valley's finest grapes, mixed into the very popular Cosmo

The "High Tide" Martini

Made with Smirnoff Blueberry Vodka and Blue Curacao

The "Organic" Martini

Prairie Organic Vodka is certified organic and kosher from field to bottle; add VeeV Organic Acai Spirit and Pama Pomegranate Liquor for a healthy and organic Martini
Try one!

Key Lime Martini

Absolut Vanilla Vodka with fresh squeezed lime juice and a drop of Cointreau

Berry Mojito

Bacardi Dragon Berry Rum with fresh mint

Pomegranate Sangria

House-made Sangria with a Pama float

Silver Strand Margarita

Patron Silver and Grand Marnier with fresh squeezed juices; the ultimate Margarita!

Garlic Bloody Mary

Absolut Peppar Vodka in our house-made bloody mary mix with a touch of pickled garlic juice