

APERITIFS & LOW ABV

Bordiga Vermouth Bianco *or* Bordiga Vermouth Rosso | 18

Aromatized wine infused with botanicals and herbs from the Piedmont region of northern Italy. Served over ice and paired with a garnish of olives and a goat cheese stuffed peppadew.

Del Mar Sangria | 20

Grand Del Mar Sauvignon Blanc, Cointreau, Elderflower, Bacardi Rum, Campari, Seasonal Fruit

Strawberry Rhubarb Granita | 21

Amaro Nonino, Giffard Rhubarb Liqueur, Strawberry Rhubarb Shrub, Amargo Vallet

ALCOHOL FREE

Hibiscus Slam | 15

Hibiscus, Cinnamon, Lime, Topo Chico

Spa Elixir | 15

Guava, Grapefruit, Cucumber Tonic, Gingerale

SIGNATURES

Pineapple Royale | 16

Clement Martinique 10 Yr Rum, Hennessy VSOP Cognac, Pineapple Shrub

Blue Agave | 23

Don Julio Blanco Tequila, Cointreau, Pamplermousse Liqueur, Blue Spirulina, Coconut Water, Citric Acid

Hat Trick | 22

House Whisk(e)y Blend, Maple, Black Walnut Bitters

Jimador King | 21

Herradura King of Kentucky Private Barrel Reposado Tequila, Hibiscus, Bergamot, Coffee Bitters

Geometric Proof | 23

Woodford Reserve Bourbon, House Sweet Vermouth, Regan's Bitters

Crimson City | 24

Campari, Averna, Vibrante NA Apertivo, Peychaud's Bitters

BY THE GLASS (6 OZ)

WHITE

Trefethen | Chardonnay | **28**

Terlato | Pinot Grigio | **25**

Brutocao | Sauvignon Blanc | **21**

RED

Brutocao | Cabernet Sauvignon | **21**

Inception | Pinot Noir | **25**

Chateau Franc Patarabet | Bordeaux Blend | **26**

ROSE

Flowers | Rose | **22**

SPARKLING

Mionetto | Prosecco | **21**

Nicolas Feuillate Brut | Champagne | **23**

Veuve Clicquot Yellow Label | Champagne | **38**

Veuve Clicquot Rosé | Champagne | **40**

BEER

Ballast Point California Kölsch | **13**

Bud Light | **11**

Calidad Mexican Lager | **12**

Golden Road Mango Cart Wheat Ale | **12**

Harland Hazy IPA | **13**

Harland Grand Del Mar IPA | **13**

Harland Japanese Lager | **13**

Coors Light | **11**

Stella Artois | **11**

Stone Buenaveza Lager | **13**

Erdinger N/A | **12**

THE LOBBY LOUNGE

Petrossian Caviar

Chive, Crème Fraîche, Pomme Paillason, Potato Chips

Ossetra 50g | **350**

Daurenki 30g | **225**

West Coast Oysters | 39 / 78

Vermouth Yuzu Mignonette, House Fermented Hot Sauce

Marinated California Olives | 13 ✓

San Diego Sea Salt

Marcona Almonds | 13 ✓

San Diego Sea Salt

Clams & Chorizo | 22

Leek, Toasted Sourdough

Chick Pea Panisse | 14 ✓

Green Garbanzo, Heirloom Tomato, Basil

Shishito Pepper | 12 ✓

Lime, Furikake

Baby Artichoke | 13 ✓

Sauce Verte

Green Asparagus | 16

Guanciale, Egg Yolk Sauce, Potato Crumble

Crevette | 14

Avocado, Bay Shrimp

Ahi Tuna | 16

Sesame Leaves, Smoked Yuzu

Potato Croquette | 16

Iberico Ham, Garlic Aioli, Chili Thread

Grilled Octopus | 19

Cannellini Beans, Squid Ink, Aioli, Chimichurri

Mussels “Escabeche” | 16

Preserved Lemon, Smoked Paprika

Meat & Cheese | 38

Chef’s Daily Selection

Churros | 12 ✓

Salted Chocolate Sauce, Whipped Cream

✓ Indicates vegan or vegetarian items.

A 20% service gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.