

LUNCH

choice on site
\$55 per person

THE FIRST

choice of
Seasonal Soup
chef's selection

Classic Caesar

chopped romaine hearts, garlic herb croutons, parmesan, caesar dressing

S U R F L I N E ENTREÉ

choice of
Baja Fish Tacos

crispy battered mahi, cabbage slaw, pico de gallo, morita aioli, lime, salsa

Chicken Bacon Ranch

grilled chicken breast, bacon, caramelized onion
havarti, ranch aioli, sesame seed bun

choice of fries, sweet potato fries, or bistro salad

*gluten-free bun available upon request

DESSERT

choice of
Warm Brownie vg

vanilla bean gelato, chocolate drizzle, cookie crumble

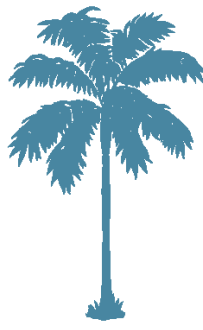
Ice Cream or Sorbet vg

vanilla, chocolate, raspberry, or blood orange

VG - Vegetarian | VN - Vegan | GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

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 p65warnings.ca.gov/restaurant.



LUNCH

choice on site
\$66 per person

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FIRST

choice of
Seasonal Soup
chef's selection

Summertime Shine vg gf
mixed greens, goat cheese crumbles, strawberries,
candied pecans, white balsamic vinaigrette

ENTREÉ

choice of
Wagyu Bavette Steak Frites
8oz grilled steak, chimichurri, fries

Icelandic Salmon
toasted fregola, heirloom cherry tomatoes, cucumber
spiced citrus labneh, harissa marinade

DESSERT

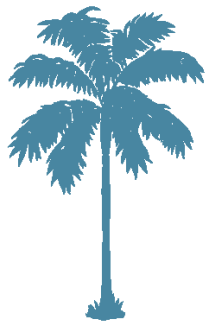
choice of
Warm Brownie vg
vanilla bean gelato, chocolate drizzle, cookie crumble

Ice Cream or Sorbet vg
vanilla, chocolate, raspberry, or blood orange

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DINNER

choice on site
\$55 per person

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FIRST

choice of
Seasonal Soup
chef's selection

Classic Caesar

chopped romaine hearts, garlic herb croutons, parmesan, caesar dressing

ENTRÉE

choice of
Icelandic Salmon
toasted fregola, heirloom cherry tomatoes, cucumber
spiced citrus labneh, harissa marinade

Lemon Herb Half Chicken

mashed potato, sautéed broccolini, lemon gremolata

Wagyu Bavette Steak Frites

8oz grilled steak, chimichurri, fries

DESSERT

choice of
Warm Brownie vg
vanilla bean gelato, chocolate drizzle, cookie crumble

Ice Cream or Sorbet

vanilla, chocolate, raspberry, or blood orange

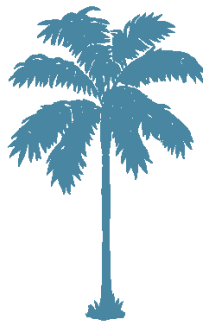
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DINNER

choice on site
\$66 per person

FIRST

choice of
Seasonal Soup
chef's selection

Summertime Shine vg gf
mixed greens, goat cheese crumbles, strawberries
candied pecans, white balsamic vinaigrette

ENTRÉE

choice of
Wagyu Bavette Steak Frites
8oz grilled steak, chimichurri, fries

Icelandic Salmon
toasted fregola, heirloom cherry tomatoes, cucumber
spiced citrus labneh, harissa marinade

Korean Eggplant
coconut rice, peppers, baby corn, carrot, bulgogi sauce

DESSERT

choice of
Warm Brownie vg
vanilla bean gelato, chocolate drizzle, cookie crumble

Ice Cream or Sorbet vg
vanilla, chocolate, raspberry, or blood orange

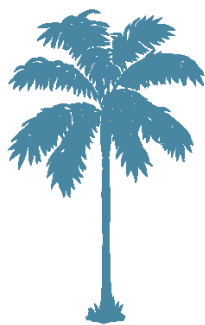
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DINNER

choice on site
\$72 per person

choice of
Seasonal Soup
chef's selection

Summertime Shine vg gf
mixed greens, goat cheese crumbles, strawberries
candied pecans, white balsamic vinaigrette

Bistro Salad vg
spring mix, cherry tomatoes, persian cucumbers
heirloom carrots, white balsamic vinaigrette

ENTRÉE

choice of
Kalbi Braised Short Rib
soba noodle, carrot, zucchini, ginger sesame shoyu sauce
rice cracker crunch

Pan Seared Seabass
dashi veloute, potato fondant, roasted red pepper,
bloomsdale spinach, sauce vierge

Korean Eggplant
coconut rice, peppers, baby corn, carrot, bulgogi sauce

DESSERT

choice of
Biscoff Cheesecake Trifle
layers of cheesecake, cookie butter, biscoff crumble

Warm Brownie Cream
vanilla bean gelato, chocolate drizzle, cookie crumble

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GROUP BRUNCH

RISE AND SHINE

- GREEK YOGURT & BERRY BOWL** (VG) ----- \$14
Ancient granola, berries, agave, toasted coconut
- BLT AVOCADO TOAST** ----- \$21
Smashed avocado, double smoked bacon lardon, spiced tomato jam,
over easy cage-free egg, arugula salad
- ACAI BOWL** (VN) ----- \$16
Berries, banan, toasted coconut, grainola

MORNING CLASSICS

- AMERICAN BREAKFAST** ----- \$21
Two cage-free eggs any style, choice of bread: sourdough, multigrain, white, or gluten free
Choice of: bacon, pork sausage, chicken apple sausage, or vegan sausage
Choice of: herbed breakfast potatoes or fruit
- FARMER'S MARKET OMELET** (VG) (GF) ----- \$22
Zucchini, tomatoes, spinach, mushroom, cheese. Choice of: herbed breakfast potatoes
or fruit. Add on: pork sausage, bacon, chicken apple sausage or vegan patty \$3
- CLASSIC BENEDICT** ----- \$26
Canadian bacon, poached eggs, english muffin, classic hollandaise
- BUTTERMILK PANCAKES** (VG) ----- \$23
Whipped butter, maple syrup

GREENS

- Wagyu bavette \$19 | shrimp \$14 | grilled chicken \$13
- SUMMERTIME SHINE** (VG) (GF) ----- \$19
Mixed greens, goat cheese crumbles, strawberries, candied pecans, white balsamic vinaigrette
- CLASSIC CAESAR** (VG) ----- \$18
Chopped romaine hearts, garlic herb croutons, parmesan, Caesar dressing

SOMETHING SWEET

- WARM BROWNIE** (VG) ----- \$11
Vanilla bean gelato, chocolate drizzle, cookie crumble
- BISCOFF CHEESECAKE TRIFLE** (VG) ----- \$11
Layers of cheesecake, cookie butter, biscoff crumbles
- LEMON OLIVE OIL CAKE** (VG) ----- \$11
Lemon scented cake, seasonal berries, whipped mascarpone
- GELATO OR SORBET** (VG) ----- \$9
Vanilla or chocolate gelato, raspberry, or blood orange sorbet

SEASIDE STARTERS

- SALSA & GUACAMOLE** (VG) ----- \$18
Salsa roja, guacamole, yellow corn chips
- CEVICHE** (GF) ----- \$24
Citrus cured white fish, shrimp, avocado, pico de gallo, pickled onion,
cucumber, tostada
- SEASONAL SOUP** (VG) ----- CUP \$9 BOWL \$13
Chef's selection

TRIED & TRUE

- Choice of fries, sweet potato fries or bistro salad
*Gluten free bun available upon request
- THE SHORE BURGER** ----- \$24
Cheddar cheese, lettuce, tomato, onion, pepperoncini aioli,
pickle wedge, sesame bun
Beeler's bacon \$3 avocado \$3
- CALIFORNIA DELI** ----- \$23
Oven roasted turkey, smashed avocado, provolone, tomato, sprouts,
cucumber, onion, mustard aioli
- CHICKEN BACON RANCH** ----- \$22
Grilled chicken breast, Beeler's bacon, Havarti cheese,
caramelized onion, ranch aioli, sesame seed bun

KIDS

- CHICKEN TENDERS** ----- \$14
Choice of fries or sweet potato fries
- CHEESEBURGER** ----- \$14
Choice of fries or sweet potato fries
- CHEESE PIZZA** (VG) ----- \$14
- KIDS AMERICAN BREAKFAST** ----- \$14
One cage-free egg any style, choice of bread: sourdough, multigrain,
or white. Choice of: bacon, pork sausage, chicken apple sausage,
or vegan sausage. Choice of: herbed breakfast potatoes or fruit
- PANCAKES** ----- \$14
Five mini pancakes, whipped butter, maple syrup

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A 20% service charge will be added to parties of 7 or more. Tax and gratuity not included. Menu items and pricing subject to change. Some dishes may contain raw or undercooked ingredients which may increase your risk of foodborne illness. All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.



BEVERAGES

SPECIALTY COCKTAILS

SHORES MARGARITA ----- \$16 +\$1 strawberry passionfruit	NAUTICAL MILE ----- \$19 Redwood bourbon Aperol pineapple lemon angostura bitters
JALAPENO BUSINESS ----- \$18 Patron Silver Tequila jalapeno watermelon lime agave	SHORELINE SPRITZ ----- \$17 St. Germain lemon verbena prosecco
COASTAL COOLER ----- \$17 Vodka cucumber lime mint soda	VITAMIN SEA ----- \$17 Bombay Gin Italicus Luxardo ginger lavender lemon
WHITE LOTUS ----- \$18 Tequila coconut cream lime	LA JOLLA SHORES SIGNATURE “MAI TIDE” \$20 Cane Rum Curacao orgeat strawberry lime dark rum float topped with coconut-orange cream foam
OPALITE ----- \$17 Basil hibiscus elderflower tonic prosecco	

WINE

BUBBLES & ROSÉ	GL BTL
NV Prosecco Caposaldo -----	\$14 \$54
Brut Cuvee Piper Heidsieck FR -----	\$22 \$86
Sparkling Rosé Domain Chandon -----	\$13 \$50
Rosé Bieler Pere & Fils “Sabine” Provence FR -----	\$14 \$54
WHITE	
Sauvignon Blanc Daou -----	\$12 \$46
Sauvignon Blanc Whitehaven -----	\$12 \$46
Pinot Grigio Pighin -----	\$11 \$42
Riesling J. Lohr -----	\$11 \$42
Chardonnay Grayson Cellars -----	\$12 \$46
Chardonnay Duckhorn Migration -----	\$16 \$62

RED	
Pinot Noir Frog’s Reach -----	\$14 \$54
Cabernet Sauvignon Grayson Cellars -----	\$12 \$46
Cabernet Sauvignon Justin Vineyards -----	\$16 \$62

NON ALCOHOLIC

FRESHLY BREWED COFFEE OR TEA -----	\$5
LEMONADE -----	\$5
Classic strawberry	
SODA -----	\$5
AQUA PANNA -----	\$8
SAN PELLEGRINO -----	\$8

BEER

DRAFT	BOTTLE
LEVEL LINE ----- \$9 West Coast Pale Ale Topa Topa	MILLER LITE ----- \$8 Pilsner USA
ORANGE AVENUE WIT ----- \$9 Belgian Witbier Coronado Brewing	HEINIKEN ----- \$8 Pale Lager Holland
BARRIO LAGER ----- \$9 Baja Style Lager Thorn Brewing	BUD LIGHT ----- \$8 Lager USA
STELLA ARTOIS ----- \$9 European Pale Lager	BUDWEISER ----- \$8 Lager USA
MODELO ----- \$9 Grupo Modelo	CORONA ----- \$8 Lager Mexico
WEEKEND VIBES ----- \$9 IPA Coronado Brewing	AMSTEL LIGHT ----- \$8 Lager Holland
ROTATING IPA ----- \$9 Local brewery	GUINNESS ----- \$8 Stout Ireland
	ROTATING LOCAL NON-ALCOHOLIC ----- \$8