

## LUNCH

*choice on site*  
\$55 per person

### THE FIRST

*choice of*  
**Seasonal Soup**  
chef's selection

**Classic Caesar vg**  
chopped romaine hearts, garlic herb croutons,  
parmesan, caesar dressing

### SU ENTREÉ

*choice of*  
**Baja Fish Tacos**  
crispy battered local white fish, cabbage slaw,  
pico de gallo, morita aioli, lime, salsa

**Crispy Chicken Sandwich**  
mediterranean spices, feta, arugula, cucumber,  
roasted red pepper-garlic aioli

### NE DESSERT

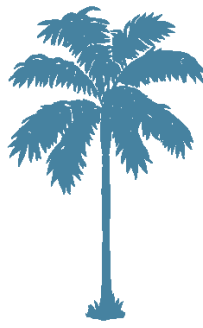
*choice of*  
**Warm Brownie vg**  
vanilla bean gelato, chocolate drizzle, cookie crumble

**Gelato or Sorbet vg**  
vanilla | chocolate | raspberry | seasonal

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](http://p65warnings.ca.gov/restaurant).



## LUNCH

*choice on site*  
*\$66 per person*

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### FIRST

*choice of*  
**Seasonal Soup**  
chef's selection

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

### ENTRÉE

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

**Oven Roasted Salmon**  
toasted fregola, heirloom cherry tomatoes, cucumber  
spiced citrus labneh, harissa marinade

### DESSERT

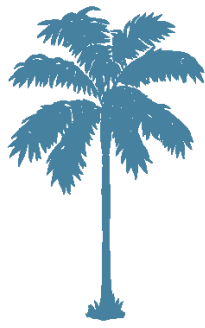
*choice of*  
**Warm Brownie vg**  
vanilla bean gelato, chocolate drizzle, cookie crumble

**Gelato or Sorbet vg**  
vanilla | chocolate | raspberry | seasonal

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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 vg**

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

### ENTRÉE

*choice of*  
**Oven Roasted Salmon**  
toasted fregola, heirloom cherry tomatoes, cucumber  
spiced citrus labneh, harissa marinade

**Lemon Broccolini Pasta vg**

bucatini pasta, broccolini, lemon cream sauce,  
parmesan dust

**Wagyu Bavette Steak Frites**

8oz grilled steak, chimichurri, fries

### DESSERT

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

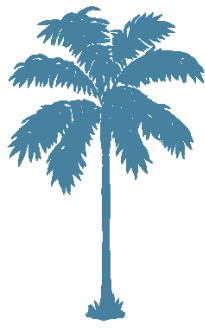
**Gelato or Sorbet**

vanilla | chocolate | raspberry | seasonal

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## DINNER

*choice on site*  
*\$66 per person*

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### FIRST

*choice of*  
**Seasonal Soup**  
chef's selection

#### **Bistro Salad vg gf**

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

### ENTRÉE

*choice of*  
**Short Rib Bourguignon**

boursin mashed potatoes, braised carrot,  
caramelized pearl onion, demi glace

#### **Oven Roasted Salmon**

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

#### **Korean Eggplant gf vn**

coconut rice, peppers, baby corn,  
bell pepper, onion, carrot, bulgogi sauce

### DESSERT

*choice of*  
**Dutch Apple Pie a la Mode vg**

apple pie compote, buttery crumble,  
vanilla bean gelato, caramel

#### **Gelato or Sorbet vg**

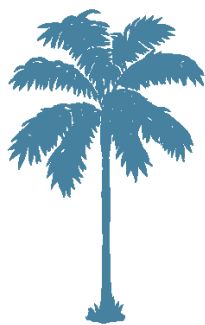
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*choice on site*  
*\$72 per person*

## DINNER

### FIRST

*choice of*  
**Seasonal Soup**  
chef's selection

#### **Classic Caesar vg**

chopped Romaine hearts, garlic herb croutons,  
parmesan, Caesar dressing

#### **Bistro Salad vg gf**

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

### ENTREÉ

*choice of*  
**Wagyu Bavette Steak Frites**  
grilled steak, calabrian chimichurri, fries

#### **Porcini Dusted Seabass**

brown butter red kuri squash puree, coconut beluga lentils,  
maitake mushrooms, kale, vincotto

#### **Lemon Broccolini Pasta vg**

bucatini pasta, broccolini, lemon cream sauce  
parmesan dust

### DESSERT

*choice of*  
**Lemon Ricotta Cheesecake vg**  
berry compote, fresh berries

#### **Warm Brownie Cream**

vanilla bean gelato, chocolate drizzle, cookie crumble

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# GROUP BRUNCH

## RISE AND SHINE

|                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------|------|
| <b>GREEK YOGURT &amp; BERRY BOWL</b> (VG) (GF)                                                              | \$15 |
| Ancient granola, berries, agave, toasted coconut, honey                                                     |      |
| <b>BLT AVOCADO TOAST</b>                                                                                    | \$22 |
| Smashed avocado, double smoked bacon lardon, spiced tomato jam, two over easy cage-free eggs, arugula salad |      |
| <b>ACAI BOWL</b> (VN) (GF)                                                                                  | \$16 |
| Berries, banana, toasted coconut, grainola, agave                                                           |      |
| <b>SMOKED SALMON PLATE</b>                                                                                  | \$22 |
| Chive- caper smear, heirloom tomato, pickled onion, frisee salad, everything seasoning, toasted bagel       |      |

## SEASIDE STARTERS

|                                                                                            |                   |
|--------------------------------------------------------------------------------------------|-------------------|
| <b>SALSA &amp; GUACAMOLE</b> (VG)                                                          | \$18              |
| Salsa roja, guacamole, yellow corn chips                                                   |                   |
| <b>CEVICHE</b> (GF)                                                                        | \$24              |
| Citrus cured white fish, shrimp, avocado, pico de gallo, pickled onion, cucumber, tostada  |                   |
| <b>WINGS</b>                                                                               | \$23              |
| Choice of buffalo, huli huli, or lemon pepper, served with crudité and buttermilk dressing |                   |
| <b>SEASONAL SOUP</b>                                                                       | CUP \$9 BOWL \$13 |
| Chef's selection                                                                           |                   |

## MORNING CLASSICS

|                                                                                                                                                                                                                            |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>AMERICAN BREAKFAST</b>                                                                                                                                                                                                  | \$21 |
| Two cage-free eggs any style, choice of bread: sourdough, multigrain, white, or gluten free<br>Choice of: bacon, pork sausage, chicken apple sausage, or vegetarian patty<br>Choice of: herbed breakfast potatoes or fruit |      |
| <b>BREAKFAST SANDWICH</b>                                                                                                                                                                                                  | \$21 |
| Onion kaiser roll, over easy cage-free egg, Beeler's bacon, ham, cheddar cheese, avocado, tomato, frisee, morita aioli<br>Choice of: herbed breakfast potatoes or fruit                                                    |      |
| <b>FARMER'S MARKET OMELET</b> (VG) (GF)                                                                                                                                                                                    | \$22 |
| Zucchini, tomatoes, spinach, mushroom, cheese. Choice of: herbed breakfast potatoes or fruit. Add on: pork sausage, bacon, chicken apple sausage or vegetarian patty \$3                                                   |      |
| <b>CLASSIC BENEDICT</b>                                                                                                                                                                                                    | \$26 |
| Canadian bacon, poached eggs, english muffin, classic hollandaise                                                                                                                                                          |      |
| <b>BUTTERMILK PANCAKES</b> (VG)                                                                                                                                                                                            | \$23 |
| Whipped butter, maple syrup                                                                                                                                                                                                |      |

## TRIED & TRUE

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| Choice of fries, sweet potato fries or bistro salad<br>*Gluten free bun available upon request                         |      |
| <b>THE SHORE BURGER</b>                                                                                                | \$24 |
| Cheddar cheese, lettuce, tomato, onion, pepperoncini aioli, pickle wedge, sesame bun<br>Beeler's bacon \$3 avocado \$3 |      |
| <b>CALIFORNIA DELI</b>                                                                                                 | \$23 |
| Oven roasted turkey, smashed avocado, provolone, tomato, sprouts, cucumber, onion, mustard aioli                       |      |
| <b>CRISPY CHICKEN SANDWICH</b>                                                                                         | \$22 |
| Mediterranean spices, feta, arugula, cucumber, roasted red pepper-garlic aioli                                         |      |

## SIDES

|                                                    |     |
|----------------------------------------------------|-----|
| <b>PLAIN BAGEL &amp; WHIPPED CREAM CHEESE</b> (VG) | \$8 |
| <b>BUTTER CROISSANT</b> (VG)                       | \$6 |
| <b>SEASONAL MUFFIN</b> (VG)                        | \$6 |
| <b>BEELER'S BACON</b>                              | \$7 |
| <b>PORK BREAKFAST SAUSAGE</b>                      | \$7 |
| <b>VEGETARIAN SAUSAGE PATTY</b> (VG)               | \$7 |
| <b>CHICKEN APPLE SAUSAGE</b>                       | \$7 |
| <b>TWO CAGE-FREE EGGS ANY STYLE</b>                | \$6 |
| <b>HERBED BREAKFAST POTATOES</b>                   | \$5 |
| <b>FRUIT &amp; BERRIES</b> (VN) (GF)               | \$7 |

## GREENS

|                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------|------|
| Wagyu bavette \$19   shrimp \$14   grilled chicken \$13                                                                   |      |
| <b>HEARTY GREENS</b> (VG)                                                                                                 | \$21 |
| Kale, artesian lettuce, arugula, farro, pecorino, roasted red pepper, artichoke, seed crunch, preserved lemon vinaigrette |      |
| <b>CLASSIC CAESAR</b> (VG)                                                                                                | \$18 |
| Chopped romaine hearts, garlic herb croutons, parmesan, Caesar dressing                                                   |      |
| <b>FALL TIME SHINE</b> (VG) (GF)                                                                                          | \$19 |
| Mixed greens, pomegranate, golden beets, goat cheese crumbles, spiced pecans, white balsamic vinaigrette                  |      |

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

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

|                                                                         |             |
|-------------------------------------------------------------------------|-------------|
| <b>SHORES MARGARITA</b> -----                                           | <b>\$16</b> |
| +\$1 strawberry   passionfruit                                          |             |
| <b>JALAPENO BUSINESS</b> -----                                          | <b>\$20</b> |
| Patron Silver Tequila   jalapeno   watermelon   tamarind   lime   agave |             |
| <b>COASTAL COOLER</b> -----                                             | <b>\$17</b> |
| Vodka   cucumber   lime   mint   soda                                   |             |
| <b>WHITE LOTUS</b> -----                                                | <b>\$18</b> |
| Tequila   coconut cream   lime                                          |             |
| <b>OPALITE</b> -----                                                    | <b>\$17</b> |
| Basil   hibiscus   elderflower tonic   prosecco                         |             |

|                                                                    |             |
|--------------------------------------------------------------------|-------------|
| <b>OCTOBER SKIES</b> -----                                         | <b>\$19</b> |
| Tito's Vodka   Amaro Montenegro   Aperol   vanilla   lemon   agave |             |
| <b>AUTUMN EMBER SPRITZ</b> -----                                   | <b>\$17</b> |
| St. Germain   spiced pear   lemon verbena   prosecco               |             |
| <b>EL NINO</b> -----                                               | <b>\$18</b> |
| Hendricks Gin   Chambord   blackberry   lemon   agave              |             |

**LA JOLLA SHORES SIGNATURE "MAI TIDE" \$20**  
Cane Rum | Curacao | orgeat | strawberry | lime | dark rum float  
topped with coconut-orange cream foam

## WINE

|                                                            |                    |
|------------------------------------------------------------|--------------------|
| <b>BUBBLES &amp; ROSÉ</b>                                  | <b>GL   BTL</b>    |
| NV Prosecco   Caposaldo -----                              | <b>\$14   \$54</b> |
| Brut Cuvee   Piper Heidseick   FR -----                    | <b>\$22   \$86</b> |
| Sparkling Rosé   Domain Chandon -----                      | <b>\$13   \$50</b> |
| Rosé   Bieler Pere & Fils   "Sabine"   Provence   FR ----- | <b>\$14   \$54</b> |

|                                       |                    |
|---------------------------------------|--------------------|
| <b>WHITE</b>                          |                    |
| Sauvignon Blanc   Daou -----          | <b>\$14   \$54</b> |
| Sauvignon Blanc   Whitehaven -----    | <b>\$15   \$58</b> |
| Pinot Grigio   Pighin -----           | <b>\$14   \$54</b> |
| Riesling   J. Lohr -----              | <b>\$12   \$46</b> |
| Chardonnay   Grayson Cellars -----    | <b>\$14   \$54</b> |
| Chardonnay   Duckhorn Migration ----- | <b>\$16   \$62</b> |

|                                             |                    |
|---------------------------------------------|--------------------|
| <b>RED</b>                                  |                    |
| Pinot Noir   Fog's Reach -----              | <b>\$14   \$54</b> |
| Cabernet Sauvignon   Grayson Cellars -----  | <b>\$14   \$54</b> |
| Cabernet Sauvignon   Justin Vineyards ----- | <b>\$18   \$70</b> |

## NON ALCOHOLIC

|                                           |            |
|-------------------------------------------|------------|
| <b>FRESHLY BREWED COFFEE OR TEA</b> ----- | <b>\$5</b> |
| <b>LEMONADE</b> -----                     | <b>\$5</b> |
| Classic   strawberry                      |            |
| <b>SODA</b> -----                         | <b>\$5</b> |
| <b>AQUA PANNA</b> -----                   | <b>\$8</b> |
| <b>SAN PELLEGRINO</b> -----               | <b>\$8</b> |

## BEER

|                                    |            |
|------------------------------------|------------|
| <b>DRAFT</b>                       |            |
| <b>LEVEL LINE</b> -----            | <b>\$9</b> |
| West Coast Pale Ale   Topa Topa    |            |
| <b>ORANGE AVENUE WIT</b> -----     | <b>\$9</b> |
| Belgian Witbier   Coronado Brewing |            |
| <b>BARRIO LAGER</b> -----          | <b>\$9</b> |
| Baja Style Lager   Thorn Brewing   |            |
| <b>STELLA ARTOIS</b> -----         | <b>\$9</b> |
| European Pale Lager                |            |
| <b>MODELO</b> -----                | <b>\$9</b> |
| Grupo Modelo                       |            |
| <b>WEEKEND VIBES</b> -----         | <b>\$9</b> |
| IPA   Coronado Brewing             |            |
| <b>ROTATING IPA</b> -----          | <b>\$9</b> |
| Local brewery                      |            |

|                                           |            |
|-------------------------------------------|------------|
| <b>BOTTLE</b>                             |            |
| <b>MILLER LITE</b> -----                  | <b>\$8</b> |
| Pilsner   USA                             |            |
| <b>HEINIKEN</b> -----                     | <b>\$8</b> |
| Pale Lager   Holland                      |            |
| <b>BUD LIGHT</b> -----                    | <b>\$8</b> |
| Lager   USA                               |            |
| <b>BUDWEISER</b> -----                    | <b>\$8</b> |
| Lager   USA                               |            |
| <b>CORONA</b> -----                       | <b>\$8</b> |
| Lager   Mexico                            |            |
| <b>AMSTEL LIGHT</b> -----                 | <b>\$8</b> |
| Lager   Holland                           |            |
| <b>GUINNESS</b> -----                     | <b>\$8</b> |
| Stout   Ireland                           |            |
| <b>ROTATING LOCAL NON-ALCOHOLIC</b> ----- | <b>\$8</b> |