SH
-EST 1956-

SMALL PLATES

HOUSEMADE GRANOLA & YOGURT *tropical fruits, honey* 13

STEEL CUT OATS *strawberries, bananas, sugar* 10

SMOKED SALMON LOX *chive cream cheese, capers, red onions, cucumber, avocado, poppyseed bagel, add egg +2* 15

NACHOS *beer cheese, pico de gallo, chipotle crema, jalapeños, beans, carne asada +9, chicken +8* 14

TUNA TARTARE *citrus poke sauce, furikake, avocado-wasabi aioli, mango puree, masago* 24

TRUFFLE PARMESAN FRIES *truffle aioli* 7

MARKET SALADS • SOUP

SOUP *made fresh daily* 5

BURRATA *whipped burrata, arugula, pistachio brittle, roasted beets, oranges, honey citrus vinaigrette* 18

THE CAESAR *whole butter lettuce, pecorino romano, house anchovy dressing, truffled bread crumbs* 13

WEDGE *candied pork belly, cherry tomatoes, red onions, blue cheese* 15

COBB *blue cheese, bacon, egg, tomato, avocado, grilled chicken, balsamic vinaigrette or blue cheese dressing* ..... `19

HOUSE SALAD 12

SPICY THAI *grilled chicken, purple cabbage, peanuts, carrots, mint, green onions, bean sprouts, cucumbers, black sesame, thai noodles, spicy peanut dressing* 16

SPECIALTIES

VILLAGE BREAKFAST *maple bacon or choice of sausage, eggs your way, potatoes or fruit, toast, butter, jam* 19

CHILAQUILES *eggs your way, sour cream, queso cotija, red onions, rojo or verde, chorizo +4, carne asada +7* 14

NY STEAK & EGGS *eggs your way, arugula salad, chimichurri, breakfast potatoes, ribeye +10* 28

HUEVOS RANCHEROS *eggs your way, ranchero sauce, queso cotija, beans, avocado, pico de gallo, corn tortilla* 15

ENCHILADAS *beef, queso cotija, avocado, iceberg lettuce, salsa roja, sour crema, corn tortillas, red onions* 16

AVOCADO SMASH *poached egg, tomato bruschetta, pecorino cheese* 15

POTATO TACOS *marinated potatoes, birria sauce, crema, shredded lettuce, queso cotija* 14

HILLS BENEDICT *canadian bacon, poached eggs, spinach, hollandaise, crispy potatoes* 16

WAFFLE BENEDICT *boneless crispy chicken, poached eggs, hollandaise, mini belgian waffles, crispy potatoes* 18

SHORT RIB HASH *eggs any style, braised short rib, crispy potatoes, veggies, chipotle crema* 18

JEFE BURRITO *carne asada, soft scrambled eggs, oaxaca cheese, crispy potatoes, smashed avocado, cilantro crema, fruit* 16

BREAKFAST BURRITO *applewood bacon, scrambled eggs, cheddar cheese, hashbrowns, salsa, fruit* 16

FISH & CHIPS *beer battered cod, slaw, caper tartar, fries* 24

FRENCH TOAST *whipped cream, berry compote, maple syrup* 16

BUTTERMILK PANCAKES STACK *fresh berries, berry coulis, maple syrup, butter* 15

CHAIRMAN'S SCRAMBLE *egg whites, chicken, feta, spinach, grape tomatoes* 16

FARMERS OMELET *chef's choice, breakfast potatoes or fruit, toast* 17

CLUB OMELET *bacon, jack, cheddar, mushrooms, tomatoes, chives* 17

BURGERS & SANDWICHES

CLASSIC BURGER *cheddar, butter lettuce, tomato, onions, bacon, garlic aioli, fries* 19

BLACKENED FISH SANDWICH *mahi-mahi, cabbage & arugula slaw, tomato, tapenade aioli, fried onions, fries* 21

WAGYU SMASH *american cheese, grilled onions, tomato, pickles shredded lettuce, truffle secret sauce, truffle fries* 23

FRIED CHICKEN SANDWICH *buttermilk fried chicken, honey-lemon aioli, tomato, citrus slaw, fries* 17

RIBEYE BISTRO *petite focaccia steak sandwich, chimichurri, arugula, caramelized onions, garlic dijonnaise, caesar salad* 23

GOLF CLUB *turkey, maple pepper bacon, butter lettuce, tomato, avocado, basil aioli, asiago bread, fries* 21

CROISSANT SANDWICH *ham, over hard egg, cheddar, avocado, garlic aioli, fruit* 14

SIDES

TOAST *white, multigrain, english, sourdough* 2.50

TWO EGGS ANY STYLE *egg whites available +2* 5

TROPICAL FRUIT BOWL 9

BUTTERMILK PANCAKE 4

APPLEWOOD BACON OR SAUSAGE *chicken or pork sausage* 7

CRISPY HASHBROWNS 6

BREAKFAST POTATOES 6

A service charge of 18% will be added for parties of 6 or more, no split checks. Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Menu prices do not include tax or gratuity.

SPECIALTY COCKTAILS

SPICED PEAR SOUR *monkey 47 gin, elderflower liqueur, egg white, lemon, rosemary, cinnamon, ginger* 15

PASSION HUGO SPRITZ *prosecco, elderflower liqueur, lime, mint, passion fruit, club soda* 11

THE GREAT PUMPKIN MARTINI *vanilla vodka, espresso, pumpkin spice syrup, cream* 14

SPICY PASSIONFRUIT MARGARITA *tantaeo jalapeño tequila, cointreau, passionfruit, jalapeño, egg white, lime* 13

HOLD THE ARTICHOKE *cynar, kuleane hokulei rum, elderflower liqueur, orgeat, lime* 16

ORANGE CARAJILLO *rum, licor 43, espresso, orange zest, king cube* 15

OLD RESERVE *barrel-aged elijah craig old fashioned, demerara, orange* 14

GORDOS COPA *lalo blanco tequila, cucumber, lime, black pepper* 15

SMALLVILLE *weber ranch agave vodka, pineapple, lime, hot honey, jalapeno, topo chico* 12

BLOODY TRUTH *house recipe, titos vodka, fried blue cheese olives, bacon* . . . 12

MIMOSA FLIGHT *orange, guava, passionfruit* 18

ZERO PROOF & MORNING BEVERAGES

ZIP MARGARITA *ritual zero proof agave, coconut, lime, guava* 10

BERRY SPRITZ *ritual zero proof aperitif, josh cellar non-alcoholic sparkling wine, raspberry, club soda* 10

JUICE *orange, apple, pineapple* 5

HOT TEA *art of tea selection; organic breakfast, early grey creme, white coconut creme, mint green, green, green pomegranate, french lemon ginger, egyptian chamomile* . . . 5

ANTIOXIDANT SHOT *orange, pineapple, lemon, ginger, turmeric, black pepper* 7

COFFEE *house blend* 4

PUMPKIN SPICE LATTE 5

MOCHA LATTE 5

CAFE LATTE 5

CAPPUCCINO 5

WINE

BUBBLES

CHANDON BRUT *split, california* 12

CHANDON BRUT ROSÉ *split, california* 12

G.H. MUMM BRUT *champagne, france* 68

ROSÉ & ORANGE

JUSTIN *california* 11 35

VINCENT LACOSTE *semillon, france* 39

SAUVIGNON BLANC

DECOY *california* 12 40

CADRE *central coast* 15 50

MASON CELLARS *napa valley* 58

CHARDONNAY

MER SOLEIL BY CAYMUS *california* 11 39

JOSH *california* 12 42

FEW MORE WHITES

PINE RIDGE *chenin blanc viognier, california* 12 40

TERLATO *pinot grigio, italy* 13 49

PINOT NOIR

BOEN *california coast* 13 44

SEA SUN BY CAYMUS *california* 9 35

ELOUAN *oregon* 58

CABERNET SAUVIGNON

AUSTIN HOPE *paso robles* 115

BONANZA BY CAYMUS *california* 12 42

DAOU *paso robles* 16 65

SOUL OF A LION BY DAOU *paso robles* 198

BV GEORGES DE LATOUR *napa valley* 215

FEW MORE REDS

PESSIMIST *petite sirah blend, paso robles* 14 51

ORIN SWIFT ABSTRACT *grenache blend, petite sirah, california* 18 69

BV TAPESTRY *cabernet sauvnignon blend, napa valley* 108

DRAFT BEER

ORANGE AVE WIT *coronado, ca - 5.2%* . . 8

BUENAVEZA SALT & LIME LAGER *escondido, ca - 4.7%* 8

MODELO ESPECIAL *mexico - 4.4%* 8

.394 PALE ALE *san diego, ca - 6%* 9

THE PUPIL IPA *san diego, ca - 7.5%* 9

STELLA ARTOIS *belgium - 5.0%* 9

WEEKEND VIBES IPA *san diego, ca - 6.8%* 9

RED TROLLEY ALE *san diego, ca - 6.8%* . 9

TROPICAL MIST BLONDE ALE *san diego, ca - 5.1%* 8

FAIRPOINT HAZY IPA *san diego, ca - 6.5%* 8

SUPER LAGER *san diego, ca - 5.6%* 9

FLUFFY TANGERINE CLOUD HAZY *san diego, ca - 6.9%* 9

CANNED BEER AVAILABLE
ask your server for lineup