SH
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SMALL PLATES

PRIME MEATBALLS *wagyu beef, pork, family recipe, grilled baguette* 16

WARM BREAD *focaccia or sourdough, garlic herb butter* 7

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

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

CHICKEN WINGS *garlic parmesan, lemon pepper, or spicy buffalo; ranch or blue cheese* 16

BRUSSELS SPROUTS *candied pork belly* 10

TRUFFLE PARMESAN FRIES *truffle aioli* 7

MARKET SALADS • SOUP

BURRATA *whipped burrata, arugula, pistachio brittle, roasted beets, oranges, honey citrus vinaigrette* 16

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

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

SOUP *made fresh daily* 5

MAINS

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

TUNA POKE BOWL *fresh ahi tuna, steamed jasmine rice, avocado, seaweed salad, pickled cucumber, furikake, green onions, ginger-soy sauce, sriracha aioli* 20

BAJA SHRIMP TACOS *battered or seared, poblano crema, mango salsa, corn tortilla* 16

TZATZIKI CHICKEN *grilled shawarma chicken, saffron rice, persian cucumbers & tomatoes, pickled red onions, kalamata olives, feta, naan bread, garlic & tzatziki sauce* 19

SPICY RIGATONI PASTA *creamy vodka tomato sauce, burrata, basil, italian sausage +3, shrimp +9* 15

BABY BACK PORK RIBS *tender, fall off the bone, red tail's house recipe BBQ sauce, served with loaded baked potato, colesalw, tater tots* 18.99

SHORT RIBS *creamy gruyere polenta, baby spinach, maple dijon carrots, red wine demi-glace* 29

NY STEAK & FRITES *parmesan truffle fries, peppercorn cream sauce, ribeye +10* 30

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

SEÑOR BURRITO *carne asada, pico de gallo, french fries, poblano crema, jack cheese, guajillo salsa* 18

BURGERS & SANDWICHES

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

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

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

THE FRENCH DIP *seasoned and slow-roasted prime daily, provolone, caramelized onions, creamy horseradish, crispy baguette, beef au jus, fries* 22

TUNA MELT *wild caught tuna, cheddar, toasted asiago sourdough, hot sauce, fries* 18

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

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

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

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

ZERO PROOF

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

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* 110

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, california* 18 69

BV TAPESTRY *cabernet sauvignon 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