

DRINK

SIGNATURE COCKTAILS \$14

Grilled Pineapple Mojito

Zaya Rum, Simple Syrup, Grilled Pineapple, Lime and Mint

Rye Berry Smash

Templeton Rye, Fresh Strawberry, Lemon Juice, Simple Syrup

Sun-Kissed

Belvedere Mango Passion Vodka, Solerno Blood Orange Liqueur, Splash Orange Juice, Sprite

Scotty's Crush

Malibu Rum, Peach Schnapps, Amaretto, Cranberry, Orange and Pineapple Juices

Strawberry Fields

Tito's Handmade Vodka, Lemon, Basil, Strawberries, Cracked Peppercorn

Cool Change

Botanist Gin, Elderflower Liqueur, Cucumber, Lemon

Spicy Bloody Mary

Made with Hangar One Vodka, Spicy Zing Zang, Tajin Rim

MARGARITA'S \$14

Cantina Margarita

1800 Silver Tequila, Agave Nectar, Fresh Lime, Cointreau

Tradicional Paloma

Jose Cuervo Tradicional Silver, Giffard Pamplemousse, Grapefruit Juice

Firestarter

Corralejo Reposado, Jalepeno, Agave Nectar and Fresh Lime Juice, Tajin Rim

Azul

El Jimador Reposado, Fresh Lime and Pineapple Juice, Coconut Cream topped with Bols Blue Curacao

DAQUIRIS

Mt. Gay Eclipse Rum blended with Island Oasis

Strawberry ~ Pina Colada ~ Mango ~ Banana

BEERS

Local Craft Beers on Tap \$8

Coronado Golden Ale, Mike Hess Jucundus Orange Honey Wheat, Stone Delicious IPA

Local Craft Cans \$8

Ballast Point Mango Even Keel Session Ale, Coronado Brewing Co Easy Up Pale, Coronado Brewing Co Islander IPA, Saint Archer Blonde,

Domestic Cans \$6

Budweiser, Bud Light, Sam Adams Boston Lager, Michelob Ultra, Miller Lite, Blue Moon, Crispin Cider

Import Cans \$7

Corona Extra, Corona Light, Modelo Especial, Heineken

WINES BY THE GLASS

White

Context Sauvignon Blanc	\$10
Context Chardonnay	\$10
Sonoma-Cutrer Chardonnay	\$15
Le Rime Pinot Grigio	\$10
Relax Riesling	\$10
Relax Pink	\$10

Red

Lolailo Sangria	\$10
14 Hands Merlot	\$10
Context Pinot Noir	\$10
Context Cabernet	\$10

Bubbles

Stellina Di Notte Prosecco	\$14
Domaine Chandon, Brut (187mL)	\$16
Scharffenberger Rose	\$16
Moet Ice	\$100 btl

Grace Coconut Water	\$4
Red Bull	\$5

FOOD

SHARES

Grilled BBQ Spiced Wings \$12

Crudit , Blue Cheese

Cantina Nachos \$12

Add Braised Short Ribs \$16

Pico de Gallo, Guacamole, Sour Cream, Jalape o

Guacamole and Chips \$8

Shaved Radishes

Spicy Whipped Feta \$8

*Pepperoncini, Lemon, Chili Flake, Garlic, Oregano, Thyme
Served with Warm Pita Bread*

Crispy Calamari \$12

Fried Jalape o, Chipotle Remoulade

Rock Shrimp Cocktail \$12

*Heirloom Tomato, Pickled Red Onion,
Crisp Corn Tortillas*

GREENS

Baja Caesar \$12

*Romaine, Black Bean, Roasted Corn, Toasted Pumpkin
Seeds, Queso Fresco, Spicy Caesar Dressing
add chicken \$4 , add shrimp \$6, add salmon \$7*

Tossed California Cobb \$14

*Chopped Greens, Oven Roasted Chicken,
Tomato, Avocado, Bacon, Blue Cheese*

Watermelon Caprese \$12

*Mozzarella, Kalamata Olives, Basil, Mint,
Balsamic Vinaigrette*

MAINS

Choice of Fries, Fruit, or Side Salad

Street Tacos \$12

*Chopped Onion, Cilantro, Lime, Queso
Choice of Chicken, Fish, or Short Rib "Barbacoa"*

SoCal Burger \$14

1/2 lb. CAB, Pepperjack, Guacamole, Bacon, Tortilla Chips

Chicken Tinga Torta \$14

Black Beans, Sour Cream, Tomato, Lettuce

Short Rib Grilled Cheese \$12

Braised Beef, Cheddar, Roasted Red Pepper, Blue Cheese

KIDS

Choice of Fries or Fruit

Chicken Tenders

Grilled Cheese

PB & J

Burger

Hot Dog

DESSERTS

Ice Cream Sandwich \$6

House Chocolate Chip Cookie, Vanilla Ice Cream

Seasonal "Paletas" \$4

Banana Split \$9

*Vanilla & Chocolate Ice Cream, Pineapple, Strawberry,
Chocolate Sauce, Garnished with Crushed Peanuts,
Whipped Cream, Maraschino Cherry.*