

LUNCH

SHARE

CITRUS CURED OLIVES V GF 10

CHIPS, GUACAMOLE & SALSA V GF 14

SEARED TUNA 16

sesame crust, togarashi-poke sauce

FILET MIGNON TARTAR 16

pretzel bread, roasted garlic dijon,
sunny side up quail egg

ROASTED GARLIC HUMMUS V 12

just baked garlic herb flat bread

KALE & ARTICHOKE DIP 10

parmesan, just baked garlic herb flat bread

JUST BAKED FLAT BREAD 2

hand stretched, coated with garlic herb oil

SOUP & SALADS

OVEN ROASTED TOMATO SOUP

CUP 8 / BOWL 10

goat cheese crostini, basil

CLASSIC CAESAR SALAD 14

pecorino, charred lemon,
herb croutons

CAFFEINATED BEETS 10

goat cheese, hazelnut, arugula

CALIFORNIA COBB 16

romaine, grilled chicken breast, egg,
tomato, blue cheese crumbles,
pancetta chip, avocado, ranch dressing

BABY LETTUCES GF 10

kumquat, midnight moon, pistachio

ADD PROTEIN:

chicken 6 / steak 9 / catch 11 / shrimp 12

We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread.

BURGERS, WRAPS & MORE

your choice of fries or mixed green salad

SIRLOIN BURGER 18

8oz. beef patty, pepper relish,
aged white cheddar, roasted garlic aioli,
arugula

TURKEY BURGER 17

½ pound ground turkey patty, arugula,
tomato, avocado, red onion

GRILLED VEGGIE WRAP 14

mixed veggies, sun dried tomato aioli,
goat cheese, arugula, flour tortilla

BACON GRILLED CHEESE 15

brioche, fontina, bacon, avocado, arugula

GRILLED LOCAL FISH 22

grilled market fish, ciabatta,
romesco sauce, radish

APPLEWOOD SMOKED TURKEY 16

focaccia, house pickles, fontina,
baby lettuce, tomato, avocado aioli

SEASONS SIGNATURES

ROASTED SALMON 32

corn & fava bean succotash,
citrus gremolata

FISH TACOS GF 16

daily catch, pico de gallo,
avocado, cilantro crema

HAND *stretched* PIZZA'S

MARGHERITA 17

mozzarella, tomato, basil

MUSHROOM 18

fontina, taleggio, thyme

SAUSAGE 18

smoked paprika & fennel sausage,
tomato, swiss chard