



LOCAL BITES

BAR SNACKS | 14

Spiced Pub Mix, Tajin, Chicharrónes, Wasabi Peas

TRUFFLE KETTLE CHIPS | 14

House Made Russet Potato Chips, Truffle Essence, Parmesan, Garlic Aioli

CRUDITÉ | 20

Farmers Market Vegetables, Hummus, Green Harissa Labneh Feta, Pita Bread

BABY BEET & ARUGULA SALAD | 21

ROASTED CHIOGGIA BEETS, CHEVRE CHEESE, ARUGULA, CANDIED WALNUTS, CITRUS EMULSION

BAJA CEVICHE | 22

Local Sea Bass, Cilantro, Fresno Chili, Avocado, Cucumber, Artisan Chips

FIRECRACKER PRAWN COCKTAIL | 26

Garlic & Herb Grilled Prawns, Tippy Cocktail Sauce

ALL AMERICAN SLIDERS | 25

Kobe Beef, American Cheese, Fried Onions, Dill Pickle Chips, Special Sauce, Brioche Bun, Truffle Kettle Chips

MEAT AND CHEESE BOARD | 25

Chef's Curated Selection of Artisan California Salumi, Cheeses, Olives, House Made Accoutrements, Sea Salt Crisps

PROSCIUTTO BLANCO FLATBREAD | 25

Garlic Cream, Mozzarella, Prosciutto, Baby Arugula, White Truffle Oil

SO-CAL BBQ CHICKEN FLATBREAD | 26

Mesquite BBQ Sauce, Grilled Chicken, Smoked Cheddar, Pickled Red Onions, Cilantro

SWEET OFFERINGS

S'MORES COOKIE | 12

Jumbo Chewy Cookie, Macadamia Nuts, Dark Chocolate Chunks, Ganache, Toasted Mini Marshmallows

VEGETARIAN  GLUTEN-FREE 

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten-Free dishes are made with gluten-free ingredients; since prepared in a kitchen which handles gluten ingredients, we can't guarantee cross-contamination has not occurred.

A 4% surcharge will be added to all guest checks to help offset recent increases in the State and City minimum wage and related operational expenses. The surcharge is not a tip or gratuity. For parties of six or more an additional 18% is charged as gratuity and is distributed to hotel employees



BARREL AGED COCKTAILS | 21

Each barrel of charred American Oak, houses 20L of a classic cocktail batch, left to age for at least one month. The American Oak balances the spirits flavors by smoothing out the harsh and bitter notes.



OLD FASHIONED

Buffalo Trace, Angostura Bitters, Water, Sugar



MANHATTAN

Sazerac Rye, Sweet vermouth, Angostura Bitters

SIGNATURE COCKTAILS | 18

CUCUMBER COLLINS

Hendricks, Lemon Juice, Simple Syrup, Club Soda, Cucumber Bitters

BLUE CAIPIROSKA

Titos, Blueberry, Lime, Simple Syrup

SALTED AGAVE

Tequila, Cointreau, Mango, Lime, Agave, Tajin Rim
Add \$2: Mezcal

SPICY PALOMA

Tanteo Habanero, Grapefruit Juice, Lime Juice, Agave

FRENCH NOUVEAU

Hennessy VS, St. Germain, Simple Syrup, Lemon Juice, Prosecco, Orange Bitters

TOKI HIGHBALL

Suntory Whisky Toki, Club Soda, Prosecco, Plum Bitters

WELCOME TO PARADISE

Grey Goose, Lemon, Pineapple, Ginger Syrup

ROSE SPRITZ

Belvedere, Fleur de Mar Rose, Simple, Fever Tree Sparking Tree

LAVENDER BEE'S KNEES

Bombay Sapphire, Lavendar Honey Syrup, Lemon

SPRING THYME

Makers Mark, Aperol, Lemon, Honey Syrup

PROSECCO COLADA

Malibu, Coconut, Pineapple, Prosecco

ZERO PROOF | 14



ITALIAN SPRITZ

Lyre's Sparkling, Lyre's Italian liqueur, Soda Water

WINE

A TOAST TO WOMEN WITH CHANDON

As winemaker and leader of Chandon California, Pauline Lhote is responsible for every part of the winemaking process from grape to glass. She grew up in the Champagne region of France, and at 14 years old, she told her parents she wanted to be a winemaker. Since being promoted to winemaker two years ago, she has been working to create a new wine style, playing up the California brightness and increasing the vibrancy and intensity of Chandon's flavors and aromas.

CHANDON BRUT	18 25 67
ETOILE ROSÉ	81

BUBBLES

GLASS | 9OZ POUR | BOTTLE

MOET & CHANDON IMPERIAL BRUT 187ML	37
MOET & CHANDON IMPERIAL BRUT ROSÉ 187ML	37
MOET & CHANDON IMPERIAL BRUT	125
DOMAINE STE. MICHELLE BRUT	51
VEUVE CLICQUOT YELLOW LABEL BRUT 375ML	70
VEUVE CLICQUOT YELLOW LABEL BRUT	140
VEUVE CLICQUOT BRUT ROSÉ	160
RUINART BRUT ROSÉ	225
DOM PÉRIGNON BRUT	325

WHITES

GLASS | 9OZ POUR | BOTTLE

SONOMA CUTRER CHARDONNAY	19 27 78
CHATEAU STE. MICHELLE RIESLING	15 21 63
TERLATO FAMILY PINOT GRIGIO	16 23 64
WAIRAU RIVER SAUVIGNON BLANC	15 21 63
ICONOCLAST CHARDONNAY	17 24 73
PASCAL JOLIVET 'ATTITUDE' SAUVIGNON BLANC, France	64
SANFORD CHARDONNAY Santa Barbara, Ca	65
CHATEAU MONTELENA CHARDONNAY Napa Valley, Ca	130
FLEUR DE MER ROSÉ	16 23 64
WHISPERING ANGEL ROSÉ Provence, France	65

REDS

GLASS | 9OZ POUR | BOTTLE

DAVIS BYNUM PINOT NOIR	20 29 80
BODEGAS NORTON MALBEC	16 23 64
ICONOCLAST CABERNET SAUVIGNON	19 27 78
MURRIETA'S WELL "THE SPUR" RED BLEND	17 24 73
WENTE "SANDSTONE" MERLOT	16 23 64
FLOWERS PINOT NOIR Sonoma Coast, Ca	98
ROCHIOLI PINOT NOIR Russian River Valley, Ca	180
PONZI "TAVOLA" Willamette Valley, Or	72
JORDAN CABERNET SAUVIGNON Alexander Valley, Ca	150
OVERTURE CABERNET SAUVIGNON Napa Valley, Ca	320
OPUS ONE CABERNET SAUVIGNON Napa Valley, Ca 375ML	350
THE PRISONER RED BLEND	115
SWANSON CABERNET SAUVIGNON	80

BEER

ON TAP

MODERN TIMES ORDERVILLE	16oz 14
Hazy Mosaic IPA, San Diego, 7.2%	22oz 18
STONE IPA	16oz 13
West Coast IPA, Escondido, 6.9%	22oz 17
ABNORMAL ABNORMALWEISS	16oz 13
Hefeweizen, San Diego, 5.3%	22oz 17
ALESMITH .394	16oz 13
Pale Ale, San Diego, 6.0%	22oz 17
SOCIETE THE COACHMAN	16oz 13
Session IPA, San Diego, 4.9%	22oz 17
PIZZA PORT CHRONIC	16oz 13
Amber Ale, San Diego, 4.9%	22oz 17
MIKE HESS CLARITAS	16oz 13
Kolsch, San Diego, 5.8%	22oz 17
BLUE MOON	16oz 13
Belgian-style Wheat Ale, Colorado, 5.4%	22oz 17
ALE SMITH NUT BROWN	16oz 13
Brown Ale, San Diego, 5.0%	22oz 17
MODELO ESPECIAL	16oz 11
Lager, Mexico City, 4.4%	22oz 15
STELLA ARTOIS	16oz 12
Pilsner, Belgium, 5.0%	22oz 16
BUD LIGHT	16oz 10
Light Lager, USA, 4.3%	22oz 14

BOTTLES

ANGRY ORCHARD CIDER	11
KARL STRAUSS RED TROLLEY ALE	11
CORONA	10
GUINNESS	11
HEINEKEN	11
BUDWEISER	8.5
BUD LIGHT	8.5
COORS LIGHT	8.5
MICHELOB ULTRA	8.5
MILLER LITE	10
SAMUEL ADAMS BOSTON LAGER	10
HEINEKEN 0.0 (NON-ALCOHOLIC)	8.5
TRULY WILD BERRY SELTZER	11

SPIRITS

VODKA

ABSOLUT
ABSOLUT CITRON
BELVEDERE
GREY GOOSE
SUNTORY HAKU
KETEL ONE
KETEL ONE BOTANICALS
STOLICHNAYA
TITO'S
WHEATLEY

GIN

AVIATION
MONKEY 47
BOMBAY SAPPHIRE
BOODLES
THE BOTANIST
HENDRICKS
TANQUERAY

COGNAC

HENNESSY VS
HENNESSY XO
MARTELL CORDON BLEU VS
RÉMY MARTIN VSOP

TEQUILA

1800 SILVER
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CASAMIGOS AÑEJO
CLASE AZUL REPOSADO
TRES GENERACIONES REPOSADO
DON JULIO BLANCO
DON JULIO ANEJO
DON JULIO REPOSADO
DON JULIO 1942
LALO BLANCO
HERRADURA SILVER
PATRON ANEJO
PATRON SILVER
KOMOS ANEJO CRISTALINO
KOMOS REPOSADO ROSA

MEZCAL

MONTELOBOS ESPADIN
CUTWATER REPOSADO
PRODUCER TEPEZTATE
DEL MAGUEY PECHUGA

RUM

BACARDI SUPERIOR
BACARDI AÑEJO CUATRO
BACARDI GRAN RESERVA DIEZ
DIPLOMATICO RESERVA
MOUNT GAY BLACK BARREL
RON ZACAPA 23
CAPTAIN MORGAN
MALIBU

LOUIS XIII DE RÉMY MARTIN

Each decanter takes four generations of cellar Masters over one hundred years to craft.

A firework of aromas. Floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour.

.5 OUNCE | 95

1 OUNCE | 180

2 OUNCE | 350

SPIRITS

WHISK(E)Y

BOURBON

ANGEL'S ENVY
BASIL HAYDEN
BOOKER'S BARREL PROOF*
BUFFALO TRACE
ELIJAH CRAIG SMALL BATCH
FOUR ROSES SMALL BATCH
HENRY MCKENNA 10YR B.I.B.
HUDSON 'BRIGHT LIGHTS'
JACK DANIEL'S
KNOB CREEK
LARCENY SMALL BATCH
MAKERS MARK
OLD FORESTER 1897 B.I.B.
RABBIT HOLE 'HEIGOLD'
RUSSELL'S RESERVE 10YR
WOODFORD RESERVE
WOODFORD DOUBLE OAK

SCOTCH

CHIVAS REGAL 12 YR
GLENFIDDICH 12 YR
GLENLIVET 12 YR
GLENLIVET 18 YR
GLENMORANGIE 10 YR
HIGHLAND PARK 12 YR
JOHNNIE WALKER BLACK
JOHNNIE WALKER GOLD
JOHNNIE WALKER BLUE
LAGAVULIN 16 YR
LAPHROAIG 10 YR
MACALLAN 12 YR
MACALLAN 18 YR
OBAN 14 YR
TALISKER 10 YR

RYE

ANGEL'S ENVY
BULLEIT
HIGH WEST DOUBLE RYE
MICHTER'S
TEMPLETON
WHISTLE PIG 10 YR

JAPANESE/AMERICAN/IRISH

SUNTORY TOKI
NIKKA COFFEY GRAIN*
HIBIKI HARMONY*
YAMAZAKI 12YR SINGLE MALT
YAMAZAKI 18YR SINGLE MALT
UNCLE NEAREST 1884 SMALL BATCH
VAN WINKLE SPECIAL RESERVE
GEORGE T. STAGG
E.H. TAYLOR BARREL PROOF
WOODFORD RESERVE 128.3
JAMESON
REDBREAST 12YR
BUSHMILL'S 21YR