

HISTORY

Allow your imagination to conjure up the powerbrokers of the early 1900s deciding the fate of the Western world over cocktails at the 50-foot long original mahogany bar, or perhaps Navy pilots-in-training enjoying the high life before going overseas.

Hotel founders Babcock and Story secured all liquor rights in Coronado, meaning no other businesses could serve alcohol. The bar served a variety of cocktails, including gin flip, cherry brandy and whiskey sours in the finest glassware imported from Belgium. During WWII, the historic bar became such a popular watering hole for military men and their sweethearts, it helped sustain The Del during the war's bleakest years. Originally called the Bar Room, it has changed names over the years becoming the Terrace Bar, Casino Lounge, Oceanview Room, Ocean Terrace and, finally, Babcock & Story Bar.

vegan VE · vegetarian VG · gluten free GF

BITES

B&S BAR SNACKS \$17 VE, GF spiced corn nuts, toasted marcona almonds, marinated olives

¹/₂ DOZEN PACIFIC OYSTERS* \$26 GF aguachile, cucumbers, petite cilantro

SEA SALT FRIES \$14 VE, GF truffle vinaigrette

TUNA TOSTADA* \$27 black sauce, avocado, cilantro, lime, pickled onions, radish

BAJA ICEBERG SALAD $I8\ VG$ salsa verde dressing, marinated olives, pickled chilies, local tomatoes, cornbread croutons

STEAMED PRINCE EDWARD ISLAND MUSSELS \$28 white wine, garlic, cilantro, lemon, aleppo peppers

WHITE CHEDDAR CHEESEBURGER* \$28
80z beef patty, arugula, caramelized onions, truffle vinaigrette, aged white cheddar, brioche bun

WAGYU BEEF CRUDO LETTUCE CUPS* \$25 marinated wagyu beef, pickled red onions, fried garlic, crunchy corn nuts, scallions

ROASTED BABY EGGPLANT \$21 VE, GF spiced rice, tomato confit, agave, tomato sauce

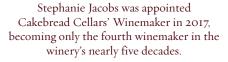
GRILLED 6OZ WAGYU FLAT IRON* \$56 GF chorizo vinaigrette, potato chips

Retail prices do not include taxes or a 1.888% Historic Preservation Fund charge. Learn more at hoteldel.com/preservation.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

18% automatic gratuity for parties of 8 or more.





Napa Valley Chardonnay 29/41/105

Napa Valley Sauvignon Blanc 22/31/80

Wine

Cocktails

Champagne, Louis Roederer Brut Premier, Reims	\$28/105	AVIATION
Sparkling, Domaine Chandon, Brut, Napa Valley	\$17/66	Bombay Gin, Luxardo Cherry Liqueur, Crème de Violette,
Prosecco, Riondo, Italy	\$16/55	Fresh Lemon Juice, Agave Nectar \$21
Rosé, Domaine Ott, By Ott, France	\$ 21/31/76	FIG HINNY Figenza Fig Vodka, Ginger Beer, Fresh Lime Juice, Fig, Over Ice \$20
Riesling, Chateau Ste. Michelle, 'Eroica', WA	\$21/31/76	
Pinot Grigio, Terlato Family Vineyards, Italy	\$23/34/85	
Sauvignon Blanc, Wairau River, New Zealand	\$21/31/76	
Chardonnay, Sonoma-Cutrer, CA	\$21/31/76	BLOOD SAGE SMASH
Chardonnay, Frank Family Vineyards, Napa Valley	\$25/37/92	Gin, Fresh Lime Juice, Simple Syrup, Blood Orange, Sage \$20
Pinot Noir, Ponzi Vineyards Tavola, OR	\$21/31/78	
Pinot Noir, Merry Edwards, Russian River Valley	\$30/45/113	TEQUILA MOCKINGBIRD Spicy Tanteo Habanero, Pomegranate Juice, Fresh Lime
Merlot, Wente Sandstone, Livermore, CA	\$20/30/73	
Malbec, Bodega Norton, Argentina	\$20/30/73	Juice, Agave, Jalapeño \$21
Red Blend, Margerum, M5, Santa Barbara	\$22/33/79	7 7 8 77 1
Cabernet Sauvignon, Daou, Paso Robles	\$23/34/85	FESTIVE FOWL Nolet's Gin, Savory Hot Chicken Broth, Celery Bitters,
Cabernet Sauvignon, Crossbarn, Napa Valley	\$29/44/110	
	· //	Fresh Lemon Juice, Carrot & Celery \$20
Beer		Whiskey Cocktails
DOMESTIC BOTTLES \$	SII	
Blue Moon · Bud Light		BLOOD & SAND Dewar's White Label Cherry Heering Sweet Vermouth
		Liewar's white Label Cherry Heering Nweet Vermouth

Coors Light · Michelob Ultra **IMPORT & MICRO BOTTLES** \$12 Amstel Light · Corona · Heineken · Guinness Stone Delicious IPA · Heineken o.o N/A DRAFT Hotel del Coronado's 'Some Like it Blonde' Ale \$11 **Bud Light** Stella Artois \$13 Pacifico \$13 Firestone Walker, 805 Ale \$13 Ballast Point Sculpin IPA \$13 Modern Times Orderville IPA \$13 Belching Beaver Peanut Butter Milk Stout \$13

Dewar's White Label, Cherry Heering, Sweet Vermouth,
Fresh Blood Orange Juice \$21

BOULEVARDIER
Basil Hayden, Campari, Sweet Vermouth, Over Ice \$21

HANZO STEEL Suntory Whisky Toki, Honey Syrup, Grapefruit Bitters \$21

RYE NOT?
Bulleit Rye, Fresh Lemon Juice, Simple Syrup, Orgeat,
Blackberries, Rosemary \$20

MAPLE TODDY Maker's Mark, Maple Syrup, Fresh Lemon Juice, Cinnamon Stick, Lemon Twist \$20