



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

½ 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 \$18 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
8oz 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.

A TOAST TO WOMEN

Stephanie Jacobs was appointed Cakebread Cellars' Winemaker in 2017, becoming only the fourth winemaker in the winery's nearly five decades.

Napa Valley Chardonnay 29/41/105

Napa Valley Sauvignon Blanc 22/31/80

Wine

Champagne, Louis Roederer Brut Premier, Reims	\$28/105
Sparkling, Domaine Chandon, Brut, Napa Valley	\$17/66
Prosecco, Riondo, Italy	\$16/55
Rosé, Domaine Ott, By Ott, France	\$21/31/76
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
Chardonnay, Frank Family Vineyards, Napa Valley	\$25/37/92
Pinot Noir, Ponzi Vineyards Tavola, OR	\$21/31/78
Pinot Noir, Merry Edwards, Russian River Valley	\$30/45/113
Merlot, Wente Sandstone, Livermore, CA	\$20/30/73
Malbec, Bodega Norton, Argentina	\$20/30/73
Red Blend, Margerum, M5, Santa Barbara	\$22/33/79
Cabernet Sauvignon, Daou, Paso Robles	\$23/34/85
Cabernet Sauvignon, Crossbarn, Napa Valley	\$29/44/110

Beer

DOMESTIC BOTTLES	\$11
Blue Moon · Bud Light	
Coors Light · Michelob Ultra	
IMPORT & MICRO BOTTLES	\$12
Amstel Light · Corona · Heineken · Guinness	
Stone Delicious IPA · Heineken 0.0 N/A	
DRAFT	
Hotel del Coronado's 'Some Like it Blonde' Ale	\$11
Bud Light	\$11
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

Cocktails

AVIATION

Bombay Gin, Luxardo Cherry Liqueur, Crème de Violette,
Fresh Lemon Juice, Agave Nectar \$21

FIG HINNY

Figenza Fig Vodka, Ginger Beer, Fresh Lime Juice,
Fig, Over Ice \$20

BLOOD SAGE SMASH

Gin, Fresh Lime Juice, Simple Syrup,
Blood Orange, Sage \$20

TEQUILA MOCKINGBIRD

Spicy Tanteo Habanero, Pomegranate Juice, Fresh Lime
Juice, Agave, Jalapeño \$21

FESTIVE FOWL

Nolet's Gin, Savory Hot Chicken Broth, Celery Bitters,
Fresh Lemon Juice, Carrot & Celery \$20

Whiskey Cocktails

BLOOD & SAND

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