

starters

breezes

WINTER FRUIT SALAD *gf* 21

diced pineapple, watermelon, cantaloupe, mango, grapes, pear, citrus, raspberry coulis

POBLANO-LIME HUMMUS & MARKET VEGETABLES 21

cucumber, carrot, celery, jicama, cauliflower, radish, cherry tomato, grilled flatbread

FIRE ROASTED SALSA & GUACAMOLE *gf* 22

guacamole, tomatillo cilantro salsa, roasted red chili salsa, tortilla chips

SHRIMP & AVOCADO *gf* 23

avocado puree, heirloom tomatoes, peas, sugar snaps, pea shoots, EVOO

salads AND sandwiches

CORONADO WEDGE *gf* 19

heirloom tomato, cucumber, carrot, fire roasted corn, avocado, crumbled blue cheese, green goddess dressing

SAN DIEGO FARMERS MARKET GREENS *gf* 18

shaved carrot, shaved radish, red onion, snap peas, herb vinaigrette

AVOCADO BOWL *gf* 18

black bean, rice, heirloom tomato, fire roasted corn, shaved radish, avocado, cilantro, tortilla strips, herb vinaigrette

DEL DOUBLE BURGER 26

signature blend double beef patty, double american cheese, beefsteak tomato, pickle chips, iceberg lettuce, secret sauce, brioche bun

SEARED FISH SANDWICH 26

iceberg lettuce, tomato, pickled onion, citrus aioli, ciabatta

CHICKEN MOLE SANDWICH 24

house mole sauce, queso fresco, achiole slaw, crushed peanuts, ciabatta

VEGAN VEGETABLE WRAP 21

charred cauliflower, summer squash tapenade, spinach, alfalfa sprouts, tomato jam, tortilla

ENHANCE EVERY SALAD & BOWL

- Seared Chicken Breast 13
- Grilled Shrimp 15
- Seared Mahi 14
- Half Avocado 4
- Fresh Seaweed 2

kid's menu

KID'S CRUDITE *gf* 14

celery, carrot, cauliflower, apple, ranch, peanut butter

CHEESEBURGER 17

cheddar cheese, iceberg lettuce, tomato, burger sauce, fries

CHICKEN TENDERS 16

fries, ranch, BBQ sauce

PB & J 12

strawberry jam, brioche, fruit

dessert

WARM PEAR TART 14

olive oil ice cream, caramel sauce

CHOCOLATE CHIP COOKIE SANDWICH 9

vanilla ice cream, mini chocolate chips

ASSORTED PALETA POPSICLES 8.25

ask server for selection

gf gluten-free  vegan  vegetarian

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.

cocktails

MIDNIGHT CAIPIRINHA 15
fresh muddled blackberries & lime wedges,
cachaça rum, pure cane syrup & chandon brut

PAPARAZZI POP! 16
limoncello, pomegranate liqueur, orange juice
& chandon brut

HAUTE MARGARITA 16
volcan blanco, fresh jalapenos, grapefruit juice,
lime juice & agave

CORONADO MAI TAI 17
two aged rums, ginger liqueur, lime juice, orange juice,
orgeat & ron zacapa 23

spritzers, seltzers AND more!

Ketel One Botanical, Cucumber Mint 11
Ketel One Botanical, Peach & Orange Blossom 11
Tanqueray, Sevilla Orange, Gin & Soda 11
Ashland Hard Seltzer, Watermelon 11
Ashland Hard Seltzer, Tangerine 11
Juneshine, Hard Kombucha, Hopical Citrus 11

beer draft

Stella Artois 11
Ballast Point Sculpin IPA 11

beer cans

Bud Light 9
Coors Light 9
Michelob Ultra 9
Corona 10
Pacifico 10
Coronado Orange Ave Wit 10
Ballast Point Grapefruit Sculpin 10
Stone IPA 10
Harland Hazy IPA 10

wine

Prosecco, Riondo, Italy 15/54
Sparkling, Domaine Chandon, Brut, CA 16/65
Champagne, Veuve Clicquot, Yellow Label, Brut, FR 32/126
Rosé, The Palm by Whispering Angel, FR 16/57
Pinot Grigio, Esperto, Italy 15/54
Sauvignon Blanc, Loveblock, NZ 20/75
Chardonnay, Sonoma-Cutrer, CA 20/75
Pinot Noir, Meiomi, CA 19/72
Red Blend, Conundrum, CA 20/75
Cabernet Sauvignon, Daou, Paso Robles 22/84