



## Breakfast All Day

### California Steak & Egg GF

Grilled Flat Iron Steak, Over Easy Egg, French Fries, Avocado, Heirloom Tomato Salad, Salsa Verde \$31

### Organic Chia Seed Pudding VE GF

Strawberries, Banana, Granola, Honey, Toasted Coconut, Mint \$15

### Belgian Sugar Waffles VG

Macerated Strawberries, Organic Maple Syrup, Whipped Butter, Mint \$17

### Sunrise Fries GF

Crispy Fries, Avocado, Bacon, Tomato, Poached Organic Eggs, Chipotle Crema, Cotija Cheese, Shaved Cabbage \$24

### Sunset Fruit Bowl VE GF

Pineapple, Melon, Dragon Fruit, Kiwi, Strawberries, Blueberries, Toasted Coconut \$16

## Breakfast Beverages

Mimosas \$15.50

Bloody Marys \$15.50

GF Gluten Free   VG Vegetarian   VE Vegan

All parties of 8 or more will be charged an 18% automatic gratuity.

## Starters

### California Mezze Plate VG

Local Organic Vegetables, Whipped Goat Cheese, Edamame Lemon Hummus, Orange Cured Olives, Spinach Falafel, Grilled Flatbread \$26

### Tuna Salad Tartare

Diced Ahi, Green Mango, Cucumber, Tapioca Crisp, Seaweed, Tamarind Soy Gelee, Sticky Rice \$25

### Chicken Bao Buns

Hoisin Chili Glazed Chicken Breast, Steamed Buns, Jicama, Radish, Jalapeno, Cilantro \$19

### Charred Octopus GF

Grilled Mediterranean Octopus, Smoked White Bean Puree, Cured Lemon, Pickled Piquillo, Shallot, Cilantro, Crispy Tortilla \$26

## Salads & Bowls

### Farmers Market Quinoa Salad VE GF

Farmers Market Greens, Mache, Seasoned Quinoa, Cherry Tomatoes, Cucumber, Compressed Cantaloupe, Toasted Hazelnuts, White Balsamic Vinaigrette \$17

### California Sunset Bowl VE GF

Power Grains Salad, Avocado, Heirloom Tomatoes, Cucumber, Carrot, Garbanzo Beans, Seaweed, Lime Dressing \$18

### Green Papaya Salad GF

Shaved Green Papaya, Snap Peas, Ginger, Radish, Jalapeno, Crushed Peanuts, Citrus \$17

#### ENHANCE YOUR SALAD OR BOWL

+Chili Grilled Mahi Mahi \$14 +Charbroiled Flat Iron Steak \$15 +Sesame Ahi Tuna \$16 +8oz Grilled Chicken Breast \$10 +Poached Organic Eggs \$6

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## Mains

### The Del Double Cheeseburger

Signature Blend Double Beef Patty, Double American Cheese, Beefsteak Tomato, Pickle Chips, Iceberg Lettuce, Secret Sauce, Bun \$26

### Shrimp & Avocado GF

Poached Bay Shrimp, Crisp Iceberg, Avocado, Soft Boiled Egg, Bacon, Heirloom Tomato, Island Dressing \$26

### San Diego Fish Sandwich

Charbroiled Mahi Mahi, Beefsteak Tomato, Pickled Onions, Cabbage Slaw, Salas Verde Crema, Ciabatta \$26

## Kids Menu For kids 10 and under

### Cheeseburger \$12

4oz Beef Patty, American Cheese, Lettuce, Tomato, Pickles, Brioche

### Kids Fruit \$10 GF VE

Assorted Seasonal Fresh Fruit and Berries

### Kids Belgian Sugar Waffle \$12

Strawberries, Maple Syrup, Powdered Sugar, Whipped Butter

### Steak Frites \$16 GF

Grilled Flat Iron, Crispy Fries, Carrot Sticks

### Chicken Tacos \$13 GF

Grilled Chicken Breast, Shaved Lettuce, Avocado, Cilantro Cream

## Dessert

### Giant Cookie S'more Sundae VG

Oversized Chocolate Fudge Cooke, Vanilla Ice Cream, Waffle Cone, Torched Marshmallow Fluff \$24

### Coconut Sweet Potato Pie VG

Purple Sweet Potato Cake, Coconut Mousse, Macadamia Short Bread, Charred Pineapple Compote \$14

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## Wine

|  |          |
|--|----------|
| Prosecco, Riondo, IL                                 | \$15/54  |
| Sparkling, Domaine Chandon, Brut, CA                 | \$16/65  |
| Champagne, Veuve Clicquot,<br>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  |

## On Tap

|   |      |
|---|------|
| Bud Light, Lager, 4.2% abv                      | \$9  |
| Some Like It Blonde, Ale, 5% abv                | \$9  |
| Stella Artois, Lager, 5% abv                    | \$11 |
| Pacifico, Lager, 4.5% abv                       | \$11 |
| Coronado Brewing, Orange Ave., Wit, 5.2% abv    | \$11 |
| Stone Delicious, IPA, 7.7% abv                  | \$11 |
| Ballast Point, Sculpin, IPA 7% abv              | \$11 |
| Modern Times Seasonal, Hazy IPA, abv varies     | \$11 |
| Pizza Port Brewing, Chronic, Amber Ale 4.9% abv | \$11 |

## Cans/Bottles

|  |      |
|--|------|
| Michelob Ultra, Lager, 4.2% abv                  | \$9  |
| Coors Light, Lager, 4.2% abv                     | \$9  |
| Miller Lite, Lager, 4.2% abv                     | \$9  |
| Corona, Lager, 4.5% abv                          | \$10 |
| Ballast Point, Sculpin Grapefruit, IPA, 7% abv   | \$10 |
| Coronado Brewing,<br>Weekend Vibes, IPA 6.8% abv | \$10 |
| Harland Brewing, Hazy IPA, 6.5% abv              | \$10 |
| Anthem, Hard Cider, 5.5% abv                     | \$10 |
| Heineken 0.0, 0.05% abv                          | \$9  |
| Juneshine, Acai Berry, Hard Kombucha 6% abv      | \$11 |
| Juneshine, Hopical Citrus, Hard Kombucha 6% abv  | \$11 |
| Ashland Hard Seltzer, Watermelon 5% abv          | \$11 |
| Ashland Hard Seltzer, Tangerine 5% abv           | \$11 |

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# Signature Cocktails

SUN DECK LEMONADE \$15

Gin, St Germain, Lillet Blanc, Lemon Juice, Tonic  
*Make It A Pitcher \$56*

SOCAL CRUSH 16

Vodka, Cointreau, Orange Juice, Prosecco  
*Make It A Pitcher \$60*

PATIO PUNCH \$15

Vodka, Pomegranate Liqueur, Pineapple Juice, Ginger Beer  
*Make It A Pitcher \$56*

1888 MARGARITA \$18

Reposado Tequila, Agave, Lime Juice, Grand Marnier  
*Make It A Pitcher \$68*

SCORCHED PINEAPPLE \$15

House-Infused Jalapeno Tequila, Mezcal, Pineapple Juice,  
Agave, Tajin Rim  
*Make It A Pitcher \$56*

GINGER SPRITZER \$16

Ginger Liqueur, Prosecco, Candied Ginger  
*Make It A Pitcher \$60*

ROSÉ SANGRIA \$17

Rosé, St. Germain, Grapefruit Liqueur, Club Soda, Fresh  
Berries  
*Make It A Pitcher \$64*

HOTEL DEL COLADA \$16

Aged Rum, Coconut Pineapple Purée, Lime Juice,  
Dark Rum Float, Blended

CORONADO SUNSET \$16

Blanco Tequila, Aperol, Lime Juice, Orgeat, Mezcal Float,  
Blended

# Free Spirit

PINEAPPLE GINGER MOJITO \$8

Pineapple Juice, Ginger Syrup, Mint

TIKI ME PLEASE \$8

Grapefruit Juice, Orgeat, Lemon Juice,  
Club Soda, Candied Ginger

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