



Menu 1 \$36

Starter

Simple Summer Salad GF VE

Market Greens, Shaved Asparagus, Watermelon Radish, Fennel, Pickled Shallots, Grapefruit Segments, Garden Herbs, Pepitas, Roasted Garlic Vinaigrette

Mains - Select 3

The Del Double Cheeseburger

Signature Blend Double Beef Patty, Double American Cheese, Beefsteak Tomato, Pickle Chips, Iceberg Lettuce, Onion, Secret Sauce, Brioche Bun

San Diego Fish Sandwich

Charbroiled Mahi Mahi, Beefsteak Tomato, Pickled Onions, Cabbage Slaw, Salsa Verde Crema, Ciabatta

Shrimp & Avocado GF

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

California Sunset Bowl GF VE

Power Grains Salad, Avocado, Heirloom Tomato, Cucumber, Carrot, Garbanzo Beans, Seaweed, Citrus Vinaigrette

GF Gluten Free VG Vegetarian VE Vegan

*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.



Menu 2 \$58

Shared Starters - Select 2

California Mezze Plate VG

Local Organic Vegetables, Whipped Goat Cheese, Edamame Lemon Hummus, Spinach Falafel, Grilled Flatbread

Citrus Grilled Shrimp GF

Romesco Sauce, Spanish Chorizo, Butter Beans, Ninja Radish, Cherry Tomato, Fried Capers

Simple Summer Salad GF VE

Market Greens, Shaved Asparagus, Watermelon Radish, Fennel, Pickled Shallots, Grapefruit Segments, Garden Herbs, Pepitas, Roasted Garlic Vinaigrette

Mains - Select 3

The Del Double Cheeseburger

Signature Blend Double Beef Patty, Double American Cheese, Beefsteak Tomato, Pickle Chips, Iceberg Lettuce, Onion, Secret Sauce, Brioche Bun

San Diego Fish Sandwich

Charbroiled Mahi Mahi, Beefsteak Tomato, Pickled Onions, Cabbage Slaw, Salsa Verde Crema, Ciabatta

Roasted Cauliflower GF VE

Coconut Carrot Puree, Pickled Fennel, Charred Orange

California Sunset Bowl & Charbroiled Chicken GF

Power Grains Salad, Avocado, Heirloom Tomato, Cucumber, Carrot, Garbanzo Beans, Seaweed, Citrus Vinaigrette

Dessert

Coconut Sweet Potato Pie VG

Purple Sweet Potato Cake, Coconut Mousse, Macadamia Shortbread, Charred Pineapple Compote

GF Gluten Free VG Vegetarian VE Vegan

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Menu 3 \$65

Shared Starters - Select 2

California Mezze Plate VG

Local Organic Vegetables, Whipped Goat Cheese, Edamame Lemon Hummus, Spinach Falafel, Grilled Flatbread

Citrus Grilled Shrimp GF

Romesco Sauce, Spanish Chorizo, Butter Beans, Ninja Radish, Cherry Tomato, Fried Capers

Seared Tuna Sashimi* GF

Chili Sesame Sear, Pickled Golden Beets, Miso Basil Broth, Preserved Mustard Seeds, Jalapeno

Hoisin Chicken Fries GF

Chili Aioli, Cilantro, Cabbage, Sesame, Jalapeno, Pickled Cucumber

Salads - select 1

Golden Beet Salad GF VG

Whipped Goat Cheese, Pea Tendrils, Heirloom Tomato, Candied Pistachio, Tarragon Vinaigrette

Simple Summer Salad GF VE

Market Greens, Shaved Asparagus, Watermelon Radish, Fennel, Pickled Shallots, Grapefruit Segments, Garden Herbs, Pepitas, Roasted Garlic Vinaigrette

Mains - Select 3

Steak & Egg* GF

Miso Orange Grilled Flat Iron, Sunny Up Egg, Cilantro Jasmine Rice, Snap Peas, Watermelon Radish, Edamame, Cilantro Macadamia Pesto

Roasted Cauliflower GF VE

Coconut Carrot Puree, Pickled Fennel, Charred Orange

The Del Double Cheeseburger

Signature Blend Double Beef Patty, Double American Cheese, Beefsteak Tomato, Pickle Chips, Iceberg Lettuce, Onion, Secret Sauce, Brioche Bun

Herb Grilled Chicken Sandwich

Manchego, Shaved Spanish Chorizo, Heirloom Tomato, Arugula, Romesco Sauce, Herb Focaccia

Shrimp & Avocado GF

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

Dessert - select 1

Classic Creme Brulee

vanilla custard, burnt cane sugar, short bread cookies, berries

Coconut Sweet Potato Pie VG

Purple Sweet Potato Cake, Coconut Mousse, Macadamia Shortbread, Charred Pineapple Compote

GF Gluten Free VG Vegetarian VE Vegan

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