

BITES

FOR THE TABLE

POACHED WHITE MEXICAN
GULF SHRIMP **27 gf**
creamy chipotle ranch, cocktail sauce, lemon

CHICKEN TAQUITOS +
GUACAMOLE **19.50**
chipotle dip, salsa roja, sour cream, radishes,
pickled jalapeños, shaved cabbage

BRAISED BARBACOA BEEF +
BLACK BEAN QUESADILLA **19**
pepper jack, flour tortilla, salsa roja, sour cream

TORTILLA CHIPS +
GUACAMOLE **17.75**  **gf**
roasted salsa roja, salsa verde, guacamole

BAJA RED SHRIMP CEVICHE* **24.50 gf**
tomatoes, cucumbers, red onions, cilantro,
bell peppers, lime, tortilla chips


SALADS

MEXICAN CHOPPED SALAD **20**  **gf**
romaine, corn, tomatoes, black beans, avocado,
cilantro lime dressing, tortilla chips

BAJA TOMATO SALAD **21.25**  **gf**
heirloom tomatoes, cucumbers, radishes, basil,
queso fresco, red onions, red wine vinaigrette

CHILLED WATERMELON SALAD **28.25 gf**
poached shrimp, cucumbers, mixed greens, toasted pepitas,
purple radishes, tajin, citrus vinaigrette

ENTREE

BAJA PROTEIN BOWL **25**  **gf**
red and white quinoa, black beans, sweet corn, radishes,
avocado, tomatoes, cucumbers, hard boiled egg,
citrus dressing

add grilled chicken breast **8** poached shrimp **9**

CLASSIC SAN DIEGO BURGER* **28**
lettuce, tomato, red onions, pickle chip, kgb sauce,
toasted brioche bun, rosemary garlic fries

add cheese **2** pepper bacon **4** guacamole **4**

CHIPOTLE CHICKEN TACOS **23.50**
corn tortillas, cabbage, cilantro, pickled onions, cilantro cream

GRILLED CHICKEN TORTA **27.75**
ham, avocado, panela cheese, tomato, black bean spread,
lettuce, locally baked bolillo, rosemary garlic fries

SIDES

SWEET POTATO FRIES **10**

ONION RINGS **10**

ROSEMARY GARLIC FRIES **7**

SWEETS

SOPAPILLA CHEESECAKE **12.75**
graham cracker crust, cinnamon sugar

gf gluten free  **vegan**  **vegetarian**

**consuming raw or undercooked poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness*

**SUN
Deck
BAR & GRILL**

SIGNATURE COCKTAILS

CITRUS SMASH 16

fresh muddled citrus, absolut citron and agave

ISLAND BREEZE 16

captain morgan spiced rum, malibu coconut rum, tropical juices and myers's dark rum

SOCAL CRUSH 17

belvedere vodka, cointreau, orange juice and prosecco

PATIO PUNCH 15

tito's vodka, pomegranate liqueur, pineapple juice and ginger beer

SUN DECK SPRITZ 18

botanist gin, st. germain, grapefruit juice and prosecco

ROSÉ SANGRIA 18

smoke tree rosé, st. germain, grapefruit liqueur and fresh fruit

PITCHERS [SERVES 4]

ISLAND BREEZE 62

captain morgan spiced rum, malibu coconut rum, tropical juices and myers's dark rum

PATIO PUNCH 58

tito's vodka, pomegranate liqueur, pineapple juice and ginger beer

ROSÉ SANGRIA 68

smoke tree rosé, st. germain, grapefruit liqueur and fresh fruit

1888 MARGARITA 66

herradura reposado, lime juice, agave and grand marnier

BEER

[CAN/BOTTLE]

BALLAST POINT GRAPEFRUIT SCULPIN 10.50

STONE IPA 10.50 • MODERN TIMES ICE 10.50

MICHELOB ULTRA 9.50 • COORS LIGHT 9.50

CORONA 10.50 • BLUE MOON 9.50 • ANTHEM

CIDER 10.50 • BECK'S N/A 9.50

TEQUILA BAR

1888 MARGARITA 17

herradura reposado, lime juice, agave and grand marnier

SPICY PALOMA 14

house-infused jalapeno tequila, grapefruit juice, lime juice and agave

WATERMELON MARGARITA 15

volcan blanco, watermelon juice, lime juice, agave and black lava salt rim

SCORCHED PINEAPPLE 16

house-infused jalapeno tequila, el silencio mezcal, pineapple juice, lime juice, agave and tajin rim

WINE [BY THE GLASS/BY THE BOTTLE]

RIONDO prosecco 15/60

CHANDON brut 16/65

VEUVE, YELLOW LABEL champagne 126

SMOKE TREE rosé 18/66

ESPERTO pinot grigio 11/41

MATANZAS CREEK sauvignon blanc 18/66

SONOMA CUTRER chardonnay 19/73

ONE HOPE pinot noir 21/81

BODEGA NORTON malbec 19/72

COLUMBIA CREST cabernet sauvignon 16/61

BEER

[DRAFT]

PACIFICO 11.50 • PIZZA PORT CHRONIC

AMBER ALE 11.50 • HOTEL DEL CORONADO'S

'SOME LIKE IT BLONDE' ALE 10 • BUD LIGHT

9.50 • STELLA ARTOIS 11.50 • STONE

DELICIOUS IPA 11.50 • BALLAST POINT

SCULPIN 11.50 • CORONADO ORANGE AVE

WIT 11.50