

Crudo

Oysters	3
choice of 3 types, see server for availability	
Albacore Crudo	13
pickled fresno chiles, frisee, cilantro mango dressing	
Daily Ceviche	13
papadon lentil crackers	

Salads & Soups

CUSP Mixed Greens	8
seasonal vegetables, grana padano dijon vinaigrette	
Smoked Grilled Caesar	11
crispy capers, parmesan breadcrumbs	
Honey Baby Beet Salad	13
arugula, candied hazelnuts, goat cheese spread, honey vinaigrette	
Watermelon Feta Salad	13
avocado, cucumber, jalapeno mint vinaigrette	
Clam Chowder with toasted baguette	9

First

Pulpo a la Veracruzana	15
crispy octopus with warm potato salad veracruzana sauce	
Fried Calamari	12
roasted tomato romesco sauce, grilled lemon	
Crab Cake	14
sweet and sour bell pepper relish green goddess sauce	
San Sebastian flatbread	15
rock shrimp, spanish chorizo, cilantro manchego piquillo pepper sauce	
Margherita flatbread	13
heirloom tomatoes, mozzarella, sweet basil	
Crispy Pork Belly	12
brown sugar glazed, celery apple puree apple, celery frisee salad	
Pepperoni Rolls	11
mozzarella, asiago, oven dried tomato roasted garlic arrabiata dipping sauce	
Artisanal Cheese Board	13
cow, goat, and sheep cheeses with accoutrements	

Dinner

Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness.

Please inform your server of any allergies before ordering.

Second

Seafood Tagliatelle Pasta	23
sundried tomato, fresno chiles, chorizo bread crumbs smoked paprika wine sauce	
Apricot Glazed Crispy Cauliflower	19
marinated charred vegetable couscous, chimichurri yogurt	
Three Chiles Adobo Chicken	23
cream of corn, kale, mushroom, bacon chicken jus	
Lobster Gnocchi	35
oyster mushrooms, grana padana, potato gnocchi, tarragon cream sauce	
Rack of Lamb	29
roasted baby squash with corn salsa verde	
Roasted Scottish Salmon	30
black rice, parsnip puree, pine nuts orange reduction	
Black Sesame Seared Ono	27
baby carrot, grilled broccolini, fresno chiles, soy glazed	
Roasted Peppercorn New Yorker	32
garlic potato puree, blackberry red wine sauce	

Choose your Sides

Potato Cheese Gnocchi	8
Roasted Brussels, Balsamic Glazed	8
Home Cut French Fries, Truffle Oil, Parmesan Cheese	8
Sauteed Mushrooms & Kale	8

Add ons

Roasted Chicken Breast	9
Sauteed Garlic Shrimp	9
Scottish Salmon	11

See server for wine & specialty cocktail list

Chef Ingrid Funes
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Special Events Contact
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