

DOCKSIDE DINING

made
on-site



bites, beers & tall tales

1035 la bonita drive
lake san marcos, ca 92078



locally
sourced

STARTERS

pretzel bites \$8.00
local ipa mustard, sea salt,
cheddar cheese sauce

crab & artichoke dip..... \$14.00
grilled pita bread, crispy tortillas chips

oysters on the half shell..... \$18.00 : \$33.00
half dozen : dozen

fried brussels sprouts..... \$10.00
bacon jam, red eye gravy,
candied pecans, blue cheese

kobe beef sliders \$14.00
hawaiian rolls, sharp cheddar cheese,
caramelized onions, fried pickles

shrimp & snapper ceviche \$14.00
salsa, cucumber, avocado, cilantro,
crispy tortillas, lime

chicken wings \$15.00
choose a style: decoy dry rub, buffalo,
spicy chili-garlic, BBQ, buttermilk ranch,
carrots & celery

macho nachos \$17.00
chicken or pulled pork, jalapeños, avocado,
black beans, lime crema, cheddar cheese sauce,
green onions, pico de gallo, cilantro

steamed mussels \$17.00
chorizo, white wine, garlic-herb butter,
tomatoes, grilled bread

salt & pepper calamari \$13.00
pickled fresno chiles, cauliflower, cilantro,
sweet chili aioli, lime

charcuterie board \$18.00 : \$28.00
small : large
chef's selection of meats and cheeses, honeycomb,
seasonal accompaniments, grilled bread

FROM A JAR

three jars for \$23
served with warm pita bread & garlic cloves

roasted red pepper hummus..... \$9.00

tomato & burrata \$9.00

whipped goat cheese & butternut squash \$9.00

SALADS

- harvest salad** \$13.00
apples, candied pecans, beets,
roasted butternut squash, pear,
pomegranate seeds, goat cheese, red onions,
mixed greens, crouton, apple cider vinaigrette
+add: chicken \$5, shrimp \$7, steak \$8, salmon \$9
- asian chicken salad** \$12.00
mixed greens, cabbage, carrots, bell pepper,
green onions, edamame, grilled chicken,
crispy wontons, peanut sauce,
sweet and spicy-sesame cashews
- steak & blue salad** \$21.00
skirt steak, grilled romaine, blue cheese,
crispy shallots, shaved radish, cherry tomatoes
- shrimp & farro salad** \$19.00
butternut squash, feta, red onion, cucumber,
almonds, tomato, arugula, romesco,
apple cider vinaigrette

PIZZAS

- margherita** \$13.00
house tomato sauce, mozzarella, basil
+add: pepperoni \$3, italian sausage \$3
- shrimp pesto** \$16.00
garlic oil, mozzarella,
sun-dried tomatoes, lemon zest
- americano** \$15.00
house tomato sauce, mozzarella, pepperoni,
sausage, bacon, ham, oregano
- vegetarian** \$12.00
house tomato sauce, mozzarella, red onion,
sun dried tomatoes, artichokes,
bell peppers, mushrooms, feta
- bbq chicken** \$14.00
house tomato barbecue sauce, mozzarella,
grilled chicken, red onions, cilantro
- pear & gorgonzola** \$13.00
mozzarella, arugula, balsamic, truffle honey
- four cheese** \$11.00
house tomato sauce, mozzarella, fontina, parmesan,
gorgonzola, arugula, balsamic, oregano

SANDWICHES & MORE

sandwiches + burgers served with choice of salad or fries

- lakeside burger** \$14.00
6oz. patty, lettuce, tomato, red onions,
cheddar, decoy aioli, brioche bun
+ add: avocado \$3, sunny side egg \$2, mushrooms \$2,
bacon \$2, swiss cheese \$1, blue cheese crumbles \$1,
caramelized onions \$1
- chef's burger** \$17.00
ask your server about today's inspiration
- shrimp po' boy** \$14.00
cajun remoulade, lettuce, tomato,
pickles, hot sauce, italian roll
- turkey cheddar bacon** \$13.00
avocado, decoy aioli, cheddar cheese,
shredded lettuce, tomato,
pickled red onion, italian roll
- ultimate grilled cheese** \$12.00
fontina, mozzarella, sharp cheddar, parmesan,
smoky ham, dijonnaise, apples, brioche
- prime rib sandwich**..... \$15.00
caramelized onions, horseradish cream,
fontina cheese, au jus, italian roll
- bbq pulled pork sandwich** \$13.00
cabbage slaw, grilled pineapple,
pickled jalapenos, brioche bun
- chicken pesto sandwich**..... \$14.00
oven roasted tomatoes, basil pesto aioli,
mozzarella cheese, arugula, italian roll
- grilled mahi mahi tacos**..... \$14.00
corn tortillas, cabbage,
chili-lime crema, pico de gallo
- fish n' chips** \$13.00
beer battered alsakan cod, caper-malt aioli,
fries, charred lemon
- chicken pasta** \$16.00
rigatoni, pesto cream sauce, sundried tomatoes,
cauliflower, arugula, smoked ricotta
- steak & fries** \$23.00
8oz. skirt steak, lemon-herb butter

executive chef :

David Warner

chef de cuisine :

Shaggy Simmons

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness. Due to drought conditions, water is served upon request.

COCKTAILS

- the aristocrat** \$11.00
vanilla infused yacht club vodka, sage, lemon, lime
- balsamic strawberry** \$12.00
tito's handcrafted vodka, strawberry,
lemon, aged balsamic
- decoy fizz** \$12.00
fords gin, bruto americano, orange bitters,
lemon, egg white, champagne
- bees knees** \$11.00
bar hill mead gin, honey, simple syrup, lemon
- el crispén** \$12.00
pez gordo blanco, agave nectar, lime, basil,
serrano pepper, cucumber
- smoky mango-rita** \$11.00
cazadores blanco, cointreau, lime, lemon,
mango purée, sugar
- madre mojito** \$11.00
bacardi dragonberry rum, absolut mango vodka,
lime, lemon, cranberry, champagne
- hemingway daiquiri** \$10.00
flor de caña 4yr rum, luxardo, lime, grapefruit
- benton's old fashioned** \$12.00
bacon infused old forester, smoked maple syrup,
angostura bitters
- whiskey bramble** \$13.00
tin cup whiskey, cherry heering,
velvet falernum, blackberries
- penicillin** \$14.00
monkey shoulder scotch, honey, lemon,
lagavulin 16yr floater

WINES BY THE GLASS

SPARKLING WINE & CHAMPAGNE

- benvolio** prosecco \$8.00
friuli, italy
- domaine chandon** brut classic \$12.00
california
- lucien albrecht** brut rosé \$14.00
alsace, france
- moët & chandon** imperial brut \$18.00
epernay, france

HOUSE WINE

- kaidan** chardonnay \$7.00
california
- kaidan** cabernet sauvignon \$8.00
california

WINES BY THE GLASS

PINK WINE

tablas creek rosé \$11.00
paso robles

WHITE WINES

benvolio pinot grigio \$7.00
friuli, italy

mount riley sauvignon blanc \$8.00
marlborough, new zealand

ferdinand albariño \$10.00
lodi

barth riesling \$11.00
allure, rheingau, germany

foley johnson chardonnay \$12.00
carneros

hartford court chardonnay \$15.00
russian river valley

RED WINES

hangtime pinot noir \$8.00
california

bliss zinfandel \$8.00
mendocino

bonny doon grenache \$10.00
monterey

newton merlot/cabernet sauvignon \$11.00
claret, napa/sonoma

meyer family syrah \$12.00
yorkville highlands, mendocino

siduri pinot noir \$14.00
sonoma coast

ehlers estate cabernet sauvignon \$16.00
st. helena, napa valley

CLAY PIGEONS

PREMIUM SELECTIONS 3 oz. pours

silver oak cabernet sauvignon \$30.00
napa valley 2011

freemark abbey cabernet sauvignon \$35.00
bosché vineyard, rutherford, napa valley 2004

cakebread cabernet sauvignon \$40.00
benchland select, napa valley 2013

DRAFTS

We proudly offer a wide selection of some of the best rated craft beer through rotating selections. Inquire with your server about today's offerings in a bottle, can or draft.

pbr	\$5.00
stella artois	\$6.00
firestone walker 805	\$6.00
hangar 24 orange wheat.....	\$7.00
.394 pale ale	\$7.00
karl strauss red trolley	\$6.00
ballast point pineapple sculpin.....	\$8.00
stone rotating handle.....	\$7.00
societe rotating handle	\$7.00
lost abbey devotion.....	\$7.00
wyders pear cider	\$7.00
high water campfire stout	\$7.00

BOTTLES

budweiser	\$5.00
bud light	\$5.00
coors light	\$5.00
michelob ultra	\$5.00
corona extra	\$6.00
hoegaarden	\$6.00
port brewing swami's	\$7.00
guinness stout.....	\$7.00
leffe blonde.....	\$6.00
flying dog raging bitch	\$7.00
boochcraft kombucha	\$15.00
almanac farm to barrel series.....	\$15.00
belching beaver peanut butter milk stout	\$7.00
alpine brewing inquire with server	\$6.00
modern times inquire with server	\$7.00
thorn street inquire with server	\$7.00

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.



date issued :

112317