

DOCKSIDE DINING

made
on-site



bites, beers & tall tales

1035 la bonita drive
lake san marcos, ca 92078



locally
sourced

STARTERS

soup of the day \$8.00

chef's whim

fried oysters \$13.00

petite greens, cocktail sauce, lemon-tarragon tartar sauce

steamed mussels & fries \$16.00

white wine, garlic-herb butter, harissa, chimichurri

fried calamari \$13.00

broccolini, chili-lime aioli

crab cake \$16.00

petite green salad, lemon-tarragon tartar sauce

fried coconut curry shrimp \$14.00

zesty orange marmalade

togarashi crusted tuna \$16.00

jicama, mango, cucumber, onion, cilantro, lime, jalapeño

8 jumbo chicken wings \$12.00

choose a style: dry rubbed, buffalo, garlic-parmesan,
sweet sesame soy, ranch dressing

nachos \$12.00

roasted tomatillo salsa con queso, guacamole,
lime crema, pico de gallo, cilantro

nacho add ons: pulled pork \$5, chicken \$5

fried brussels sprouts \$9.00

cumin, lime, toasted pepitas

grilled pita & hummus trio \$9.00

roasted garlic, black bean-cilantro, basil pesto

GREENS

caesar salad \$11.00

romaine, parmesan, croutons

heirloom tomato & melon salad \$14.00

burrata, arugula, balsamic, basil vinaigrette,
toasted pepitas, grilled bread

greek salad \$11.00

romaine, cherry tomatoes, artichokes, red onions,
cucumbers, capers, olives, feta, pepperoncini vinaigrette

market salad \$10.00

organic greens, raw market offerings, croutons,
choice of dressing

cobb salad \$13.00

romaine, bacon, egg, cherry tomatoes, avocado, olives,
blue cheese, green onions, choice of dressing

salad add ons: grilled shrimp \$7, steak \$8, chicken \$5, mahi mahi \$8

PIZZA

- margherita** \$11.00
tomato, mozzarella, basil add on: pepperoni \$2
- shrimp pesto** \$14.00
garlic oil, mozzarella, sundried tomatoes, lemon zest
- americano** \$13.00
pepperoni, sausage, bacon, ham, tomato,
mozzarella, oregano
- mediterranean** \$12.00
artichokes, kale, tomato, feta, mozzarella
- broccoli & ricotta** \$12.00
ricotta, mozzarella, roasted garlic, chili flakes

SANDWICHES & MORE

Served with choice of mixed greens, fries,
sweet potato fries or cole slaw

- lakeside burger** \$14.00
8 oz. beef patty, lettuce, tomato, red onion,
cheddar, garlic aioli, brioche bun
burger add ons: avocado \$3, sunny side egg \$2, mushrooms \$2, bacon \$2,
swiss cheese \$1, blue cheese crumbles \$1, caramelized onions \$1
- fish n' chips** \$15.00
tempura battered alaskan cod, fries,
lemon-tarragon tartar sauce, lemon
- pulled pork sandwich** \$14.00
cabbage slaw, bbq pulled pork, grilled pineapple,
pickled jalapeños, brioche bun
- prime rib sandwich** \$15.00
swiss cheese, caramelized onions,
horseradish cream, au jus, ciabatta
- blackened mahi mahi sandwich** \$16.00
fried green tomatoes, lettuce,
lemon-tarragon tartar sauce, brioche bun
- fish tacos** \$14.00
grilled or fried mahi mahi, corn tortillas, cabbage,
chili-lime crema, pico de gallo, cilantro
- chicken pesto sandwich** \$13.00
oven roasted tomatoes, basil pesto,
mozzarella cheese, ciabatta
- steak & fries** \$20.00
8 oz. flat iron steak, chimichurri
- open faced caprese sandwich** \$14.00
heirloom tomatoes, burrata, smashed avocado,
basil pesto, rosemary sourdough

executive chef :

David Walnut

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

- burnt orange negroni**..... \$12.00
carpano sweet vermouth, hendrick's gin, campari
- "heid" the sour**..... \$12.00
templeton rye whiskey, raw egg white,
lemon & lime juice
- cucumber tonic**..... \$10.00
botanist gin, cucumber, tonic water, lime
- madre mojito**..... \$12.00
dragon berry bacardi rum, hangar one mandarin,
cranberry, prosecco, lemon & lime juice, mint
- living martini (100% organic)** \$12.00
grand poppy organic orange liqueur, simple syrup
trust me organic vodka, lemon juice
- the old fashioned**..... \$12.00
buffalo trace whiskey, cherry bitters,
brandied cherry
- smoky mango-rita**..... \$12.00
cazadores blanco tequila, cointreau,
lemon & lime juice, jalapeño, mango purée
- honest gimlet** \$10.00
trust me gluten free vodka, lime juice, simple syrup
- uptown dog**..... \$11.00
hendricks gin, raw egg white, grapefruit juice,
bitters, himalayan sea salt
- sazerac**..... \$12.00
sazerac rye whiskey, pernod absinthe,
bitters, orange zest

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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
- veuve clicquot** brut yellow label \$22.00
reims, 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

bishop's peak sauvignon blanc..... \$8.00
edna valley

laird pinot grigio\$9.00
carneros

ferdinand albariño\$10.00
lodi

barth riesling.....\$11.00
rheingau, germany

foley-johnson chardonnay..... \$12.00
carneros

hartford court chardonnay \$15.00
russian river valley

RED WINES

blackburn pinot noir \$8.00
central coast

bliss zinfandel..... \$8.00
mendocino

hedges merlot.....\$9.00
hip, columbia valley

bonny doon grenache.....\$10.00
monterey

newton merlot/cabernet sauvignon\$11.00
napa/sonoma

meyer family syrah..... \$12.00
yorkville highlands, mendocino

brooks pinot noir\$14.00
willamette valley

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
napa valley 2013

DRAFTS

We proudly offer a wide selection of some of the best rated craft beer through rotating taps. Inquire with your server about today's selections.

stella artois	\$6.00
hangar 24 orange wheat.....	\$6.00
coors light	\$5.00
firestone walker 805	\$6.00
saint archer pale ale	\$6.00
ballast point pineapple.....	\$6.00
modern times lomaland saison	\$6.00
lagunitas ipa.....	\$6.00
stone rotating handle.....	\$6.00
speakeasy scarlet red ale	\$6.00
wyders pear cider	\$6.00
high water campfire stout	\$6.00

BOTTLES

bud light	\$5.00
coors light	\$5.00
budweiser	\$5.00
micelob ultra	\$5.00
corona extra	\$6.00
guinness	\$6.00
port brewing pick six pilsner	\$6.00
leffe blonde.....	\$6.00
almanac farm to barrel series - seasonal sour	\$15.00
hoegaarden hefeweizen.....	\$6.00
flying dog raging bitch ipa.....	\$6.00
elysian spacedust ipa	\$10.00
lost abbey seasonal	\$12.00
boochcraft kombucha	\$15.00
coronado mermaid's red ale.....	\$6.00
belching beaver peanut butter milk stout	\$7.00



date issued :

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