

LUNCH & DINNER MENU

APPETIZER

SO CAL SHRIMP COCKTAIL 22
tiger shrimp, cocktail sauce, avocado
wakame seaweed, lemon

PROSCIUTTO PRAWNS & FRIES 32
prosciutto wrapped prawns, herb
seasoned gournay cheese, seasoned
fries, roasted pepper sauce

MEAT AND CHEESE 19
spanish chorizo, prosciutto, humboldt
fog, drunken goat, grain mustard, fig
jam, crostini

BRUSSEL SPROUTS 12
crispy brussel sprouts, furikake, sweet
chili fish sauce

FLATBREAD

PROSCIUTTO ARTICHOKE 17
thin prosciutto, marinated artichoke,
white cheddar, saba, herb tomato sauce

FORAGED MUSHROOM 16
shimeji and cremini mushroom blend,
mozzarella ,arugula, tomato sauce

CALIFORNIA 17
chicken, mozzarella, avocado, roasted
pepper-chipotle aioli

CHEF SPECIALS

BEEF & TAIL 48
slow roasted short rib, asparagus, half
lobster tail, merlot demi glaze, lemon

LAMB LOLLIPOPS 42
french lamb chop, mint vinaigrette,
kale, arugula, fennel, chili thread

PORK BELLY BANH MI 20
braised pork belly, ponzu mango slaw,
sriracha aioli, ciabatta

SHORT RIB & BACON 28
braised short rib wrapped in bacon,
boursin cheese, roasted tomato
chimichurri on a bed of arugula

TRUFFLED MAC & CHEESE 20
macaroni, truffle triple cheese
sauce, parmesan

SWEETS

GELATO COOKIE SANDWICH 12
caked chocolate chip cookie, chocolate gelato

MAIN

ANDAZ BURGER 19
6oz grass fed beef, spicy candied
bacon, jalapeno aioli, lettuce, tomato,
onion, white cheddar, french fries

MONSTER BURGER 22
8oz short rib-brisket pattie, thick pork
belly, spicy herb aioli, lettuce, tomato,
onion ring, french fries

BEYOND BURGER 19
6oz beyond patty, olive tapenade,
lettuce, tomato and onion, french fries

FRIED CHICKEN SANDWICH 19
chicken thigh, honey hot butter, pickles,
special sauce, french fries

SALAD

CAESAR SALAD 15
baby wedge, white anchovies,
parmesan, cilantro, caesar dressing

QUINOA & BABY GEMS 18
baby mixed greens, quinoa, blue cheese,
candied walnuts, shaved fennel, strawberry
balsamic vinaigrette

salad add on's
grilled shrimp 12
half lobster tail 26
crispy hot honey chicken 9
grilled chicken thigh 7

SPECIALTY COCKTAIL

TIKI SPRITZ 15
aperol, bouvet brut rose, raspberry,
orgeat, lemon

HOT MESS 15
mionetto prosecco, st. germain, raspberry,
blueberries

BLUEBERRY BASIL COLLINS 15
grey goose vodka, jackie's blueberry jam,
basil lemon, soda

MAKENA MULE 15
pau maui vodka, passion fruit, pineapple
lime, ginger beer

PALO-ME 15
patron silver tequila, grapefruit, lime,
agave, soda

JALA-ATCHA BOY 15
don julio blanco tequila, cucumber, jalapeno,
li hing mui, agave

MEZCAL NEGRONI 15
del maguey vida mezcal - campari - cocchi
sweet vermouth

ONLY ON THE WEEKEND 15
hendricks gin, st. germain, mint,
lemon, soda

GARDEN AVIATORS 15
plymouth gin, lavender bitters, violet liqueur
lime, fever tree tonic

MAI - TIZE ME 17
plantation pineapple rum, koloa dark rum,
lime, orgeat, lilikoi

STRAWBERRY MANGO LEMONADE 15
bacardi mango rum, fresh strawberry,
mint, lemonade

FALL FASHION 15
maker's mark bourbon, orange cordial,
chocolate bitters

BANANA CREAM & COFFEE 15
templeton rye, cold brew, banana liqueur,
macadamia, coconut, chocolate bitters

STRAWBERRY BLAST 15
screwball whisky, jackie's strawberry jam,
banana liqueur, coconut cream

ZERO PROOF

Pepsi, Diet Pepsi, Sierra Mist 5
Cafe Moto Iced Tea 6
Voss Water 6
Red Bull, Sugar Free, Tropical 6

NA PINEAPPLE MARGARITA 15
ritual tequila, pineapple juice, lime, agave, soda

ATHLETIC BREWING N/A RUN WILD IPA 9

*18% service charge will be automatically added to any parties of six (6) people or more

*18% service charge will be added to all unsigned guest checks

*3% surcharge will be added to all guest checks to help offset the cost of State and City
minimum wage increase

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

BEER

DRAFT

Golden Road Wolf Pup Session IPA . 8.2% 9
Mother Earth Cali Creamin . 5% ' 9
Harland Sunken Isles IPA . 7% 9

CANS

Andaz x Westbrew Hazy IPA . 7% 9
Mother Earth Boo Koo IPA . 7.5% 9
AleSmith .394 Pale Ale . 6% 9
Coronado Orange Wit . 5.2% 9
Stone Delicious IPA . 7.7% 9
Pizza Port Chronic Ale . 4.9% 16oz 11
Coors Light . 4.2% 8
Corona Extra . 4.6%
Corona Light . 4% 8
Modelo Especial . 4.5% 8
Watermelon White Claw . 5% 8
Belching Beaver Seltzer . 5.5% 9
passion fruit & guava, pineapple & mango, or
raspberry & blackberry

WINE

BUBBLES / WHITE

Mionetto Prosecco 12
Bouvet Brut Rose 13
Veuve cliquot 375ml 50
Placido Pinot Grigio 12
Bieler Rose 13
La Fete Rose 16
Kim Crawford Sauvignon Blanc 13
Carmel Road Chardonnay 14
Rombauer Chardonnay 17
Blindfold White Blend 18

RED

Quilt Red Blend 17
Fallbrook Cabernet 12
Don David Reserve Cabernet 15
Louis Jadot Pinot Noir 16
Gainy Merlot 12

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