



RESTAURANT | BAR

DINNER

PLATES TO SHARE

Chicken Wings (8) \$16

Cajun or chile lime

The Med \$16

Hummus | tzatziki | marinated olives | warm pita

Baja Fried Fish Tacos (3) \$21

Chile crema | sweet corn aioli | cabbage | cilantro
cotija tajin

Ahi Tuna Ceviche \$19

Sesame | soy | scallion | baby tomato | serrano
orange | butter lettuce

Crispy Calamari \$16

Spicy sweet and sour sauce | scallion | onion crema

Guajillo Lobster Bisque \$14

Asian pear | lobster knuckle | chive | crème fraiche

Carbonara Mac + Cheese \$15

Ballerine pasta | crispy Guanciale | black pepper
scallion

Grilled Ancho Glazed Octopus \$19

Chile Pineapple relish | pineapple sauce
fingerling chips | fresh herbs

Crab Louie Salad \$28

Lump crab | candied bacon | artisan lettuce
heirloom tomato | soft boiled egg | fried caper
avocado creamy tomato dressing

Prosciutto + Stone Fruit Salad \$18*

Wild baby arugula | baby heirloom beets | avocado
baby mozzarella | roasted corn | coriander vinaigrette

Mandarin Orange Chicken Salad \$19

Red and green cabbage | shaved carrot
mandarin orange | marcona almonds | green onion
edamame cilantro | almond butter sesame dressing

Balboa Caesar \$15*

Treviso | baby gem | parmesan | brioche croutons

Southwestern Cobb Salad \$23

Black beans | avocado | eggs | applewood smoked
bacon | Mary's grilled chicken | baby heirloom
tomatoes | gem lettuce | pickled red onions
buttermilk bleu cheese herb dressing

Spring Kale Salad \$16*

Baby squash | pomegranate | candied walnut crumble
crispy quinoa | avocado dressing

** Add Gulf Shrimp \$8, add Mary's Chicken \$6, add Maine Lobster \$15, add Scottish Salmon*

LARGE PLATES

Chilean Sea Bass \$42

Confit tomato | olive | roasted fennel
preserved lemon broccolini

Seed + Nut Crusted Scottish Salmon \$34

Charred avocado | fregola | ricotta salata | roasted
tomato | creamy cucumber salsa

Shrimp + Grits \$30

Farmhouse cheddar grits | scallion | citrus | creole
seasoning focaccia

Pasta Bolognese \$27

Calabrian chile | ballerine pasta | broccoli rabe
parmesan | confit baby tomato

Roasted Jidori Chicken \$30

Confit carrot puree | crispy brussel sprouts | basil chili
vinaigrette

The Butcher Block 16 oz. New York Strip \$58

Garlic parmesan fingerling potatoes | roasted garlic
jalapeno butter

A+O Burger \$20

1000 island | butter lettuce | caramelized onion
farmhouse cheddar pickles | fries

SIDES

Fries \$7

Grilled Broccolini \$7

Crispy Brussel Sprouts \$7

House-made Focaccia \$4

Garlic Parmesan Fingerlings \$7

SWEETS

Yuzu Cheesecake \$10

Brown butter graham crumbs | blackberry coulis
matcha whipped cream | almond Florentine

Raspberry + Pistachio \$11

Pistachio cake | white chocolate mousse | candied
pistachios | lime crumble | raspberry ice cream

Pot de Creme \$10

Gianduja | caramelized bananas | hazelnut praline
mascarpone whipped cream

Children's Ice Cream Sandwich \$9

Choice of : snickerdoodle | vanilla | peanut butter
chocolate





RESTAURANT | BAR

WINE & BEER MENU

BEER \$8

805 Blonde Ale (4.7%)
Los Angeles, CA

Pizza Port Honey Blonde (4.8%)
San Diego, CA

Helmsman Hazy IPA (6.5%)
Newport Beach, CA

Stone Ripper IPA (5.7%)
San Diego, CA

Golden Road Mango Cart (4%)
Los Angeles, CA

Brewery X Slap & Tickle Tropical IPA (6.7%)
Anaheim, CA

Stone Enter Night Pilsner (5.7%)
San Diego, CA

Pacifico
Piedras Negras, MX

Coors Light
Golden, CO

Ballast Point Grapefruit Sculpin IPA (7%)
San Diego, CA

SPARKLING | CHAMPAGNE

Belmondo, Prosecco \$12/\$45

Piper Sonoma Brut \$16/\$60
Sonoma County

Piper Sonoma Brut Rosé \$18/\$70
Sonoma County

Veuve Clicquot Brut \$45/\$250
Yellow Label, Remis, France

SAUVIGNON BLANC

Bonterra Vineyards \$10/\$38
California

Kim Crawford \$13/\$50
Marlborough, NZ

Justin \$15/\$58
Central Coast, CA

Daou \$17/\$68
Paso Robles, CA

Craggy Range \$14/\$55
Marlborough, New Zealand

Duckhorn \$20/\$78
Napa Valley, CA

Austin Hope \$20/\$78
Paso Robles, CA

SELTZER | SPRITZ \$10

White Claw Hard Seltzer
Lime, Mango | Black Cherry | Raspberry

Onda Tequila Seltzer
Lime | Grapefruit

Ketel One Vodka Spritz
Peach & Orange | Grapefruit & Rose
Cucumber & Mint

CHARDONNAY

Bonterra Vineyard \$10/\$38
Mendocino County

Ferrari-Carano \$15/\$58
Sonoma County, CA

Sonoma Cutrer \$18/\$70
Russian River Valley, CA

Trefethen \$18/\$70
Napa Valley, CA

Rombauer Vineyards \$26/\$96
Carneros, CA

PINOT NOIR

Bonterra Vineyards \$12/\$45
Mendocino County

Meiomi \$15/\$58
Sonoma County, CA

Joel Gott \$16/\$61
Monterey, CA

Walt \$20/\$78
Sonoma Coast, CA

CABERNET

Bonterra Vineyards \$12/\$45
Mendocino County

Alexander Valley Vineyards \$19/\$75
Alexander Valley, CA

Justin \$22/\$85
Paso Robles, CA

Heitz Cellar Bottle/\$158
Napa, CA

Silver Oak \$48/\$190
Alexander Valley, CA

ROSE | OTHERS

JNSQ Rosé Cru \$15/\$58
California

AIX Vin De Provence Rose \$16/\$60
Provence, France

Kettmeir Pinot Grigio \$18/\$70
Alto Adige, Italy

Saldo California Zinfandel \$21/\$80

