



STARTERS

Chicken Tacos \$16 (GF, DF) *achiote marinated thigh meat, corn tortillas, pico de gallo, avocado, side of salsa*

Loaded Hummus Plate \$15 (GFO, VN) *garlic hummus topped with cucumber, tomato, olive, red onion, arbequina olive oil, served with toasted pita*

Ahi Tuna Tostadas \$18 (GF) *crispy corn tortillas, seared tuna, guacamole, radish, pico de gallo, jalapeños, chipotle crema, cilantro*

SALADS

add grilled chicken +\$7, add salmon +\$9 to any salad or bowl

La Jolla Caesar \$14 (GF) *romaine, cotija cheese, salted pepitas, crispy tortilla strips, Caesar dressing*

Kale and Farro Salad \$15 (GFO, V) *cucumber, heirloom tomatoes, carrot, red cabbage, radishes, Moroccan spiced chick peas, feta cheese, lemon tahini vinaigrette*

Poke Bowl \$22 (GF) *diced marinated tuna, brown rice, edamame, wakame, cucumber, avocado, crunchy garlic, sesame seeds, sriracha aioli*

FLATBREADS

Margherita \$18 (VG) *tomatoes, basil, mozzarella*

Pepperoni \$18 *tomato sauce, mozzarella*

SANDWICHES

Served with French fries or salad, sweet potato fries +\$1

Carne Asada & Chimichurri Panini \$24 *Marinated carne asada with chimichurri, herbed lemon aioli, caramelized onions, jack cheese, arugula on baguette*

Baja Chicken Sandwich \$22 *achiote marinated chicken breast, cilantro lime slaw, avocado, tomato on Hawaiian bun*

La Jolla Burger \$20 (GF bun +\$2) *grass-fed beef patty, avocado, bacon, jack cheese, potato bun*

Grilled Vegetables Wrap \$20 (V, VG, DF, GFO) *Balsamic marinated zucchini, squash, mushroom medley, red pepper, spinach, chipotle hummus on sundried tomato wrap*

SWEETS

Butter Toffee Cake with Vanilla Gelato \$12

Chocolate Flourless Cake with Local Avocado Gelato \$12

Gelato (Chef's choice) \$10

V = Vegetarian GF = Gluten Free VN = Vegan
DF = Dairy Free GFO = Gluten Free Option

*A 4% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage for our dedicated hotel associates. *18% Service Charge will be added to parties of six or more. We kindly ask no split checks. *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Food is prepared in the same facility and equipment as gluten items. If you are Celiac and/or highly sensitive, please notify your server of any food allergies.