

STARTERS

HUMMUS & FLATBREAD CRUDITE | 12

CHICKEN ADOBADA FRIES | 15
CRISPY FRIES | GRILLED MARINATED
CHICKEN BREAST | GUACOMOLE | QUESO
FRESCO | SALSA VERDE

FRITTO MISTO | 16
SPICED CALAMARI & SHRIMP | HARISSA
TOMATO SAUCE | CAPER REMOULADE

BUFFALO WINGS | 15
CRUDITE | BLUE CHEESE DRESSING

FRESH SALADS

ADD CHICKEN OR SHRIMP \$10

7 MILE CAESAR | 11
ROMAINE | CRUSHED CROUTON | TOMATO
REGGIANO | HOUSE CAESAR DRESSING

HARVEST SALAD | 12
SEASONAL GREENS | SLICED PEAR
CRANBERRY | TOASTED PECAN | GOAT
CHEESE | WHITE BALSAMIC VINAIGRETTE

KALE QUINOA SALAD | 12
FENNEL | TANGERINE | PEPITAS | ALMOND
PARMESAN | SHERRY VINAIGRETTE

**BURGERS &
SANDWICHES**

SERVED WITH CRISPY FRIES

ADDITIONAL ADD ONS \$3
BACON | AVOCADO | FRIED EGG

O.G. BURGER | 18
½ POUND PATTY BLEND SHORT RIB, BRISKET &
CHUCK | LETTUCE | TOMATO | ONION
CHEDDAR | HOUSE SAUCE | TOASTED BUN

VG BURGER | 19
IMPOSSIBLE BURGER PATTY | PICKLE
VINE RIPE TOMATO | SPROUTS | RED ONION
ROMESCO | MULTI-GRAIN BUN

BLAT SANDWICH | 15
THICK-CUT BACON | LETTUCE | AVOCADO
TOMATO | GRILLED SOURDOUGH

**ARTISANAL
PIZZAS**

PONTO PEPPERONI | 16
PEPPERONI | MOZZARELLA | REGGIANO
TOMATO BASIL SAUCE

MARGHERITA | 16
TOMATO SAUCE | MOZZARELLA | REGGIANO
FRESH BASIL | XV00

SWEET SAUSAGE | 17
FENNEL SAUSAGE | CARAMELIZED ONION
RICOTTA | TOMATO BASIL SAUCE

TARTUFO | 18
ROASTED WILD MUSHROOMS | CARAMELIZED
ONION | WHITE TRUFFLE CREAM | REGGIANO
ARUGULA

CARBONARA | 18
MOZZARELLA | SPINACH | BACON | FARM EGG
BECHAMEL | PARMESAN

POWER PLANT VG | 17
ZUCCHINI | PIQUILLO PEPPER | CHARRED
BROCCOLINI | ROASTED WILD MUSHROOMS
ONION | ARUGULA | TOMATO BASIL SAUCE

**DOS BAJA TACO
PLATE**

CHICKEN ADOBADA TACO | 14
GRILLED MARINATED CHICKEN | PICKLED
ONION | CORN TORTILLA | GUACAMOLE

FRESH CATCH | 14
DAILY CATCH | CABBAGE SLAW | PICO DE
GALLO | GUACAMOLE | CORN TORTILLA

CUBANO PORK | 14
BRAISED PORK | MOJO SAUCE | PICKLED
ONION | GUACAMOLE | CORN TORTILLA

PLATES & PASTAS

CHICKEN PICATTA | 28
PAN SEARED CHICKEN BREAST | LEMON CAPER
BUTTER | WHIPPED POTATO | CHARRED
BROCCOLINI | BLISTERED TOMATO

SHORT RIB BIRRIA | 32
SWEET POTATO KALE HASH | SEASONAL
VEGETABLES

PAPPARDELLE BOLOGNESE | 20
FENNEL SAUSAGE & GROUND BEEF RAGU
RICOTTA | BASIL | PARMESAN

HARVEST PASTA | 18
SEASONAL HERBS | SEASONAL VEGETABLE
CHEF'S SELECTION PASTA

SHRIMP LINGUINE | 24
CHOICE OF TOMATO HARISSA OR ALFREDO SAUCE
SHRIMP | LEMON | BASIL | PARMESAN

DESSERTS

CHEESECAKE BRÛLÉE | 10
SEASONAL BERRIES | SEA SALT

WALNUT FUDGE BROWNIE | 10
SERVED WARM WITH WHISKEY CREAM GELATO

AFFOGATO | 10
ESPRESSO | CHOICE SCOOP OF GELATO

GELATO | 8
LOCAL & SEASONAL | SERVED WITH CHOCOLATE
HAZELNUT WAFER

In support of minimum wage increase approved by San Diego voters and the California State Legislature, a 4% surcharge has been added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

7 MILE MULES

MOSCOW MULE	12
RUSSIAN STANDARD PLATINUM VODKA	
MINT & CUCUMBER MULE	12
KETEL ONE MINT CUCUMBER	
KENTUCKY MULE	12
MAKERS MARK	

SPECIALTY COCKTAIL

APEROL SPRITZER	14
LA MARCA PROSECO	
WILD WEST SMASH	14
HIGH WEST AMERICAN PRAIRIE BOURBON LEMON MINT BLACKBERRY SUGAR	
OAXACA OLD FASHION	14
HORNITOS REPOSADO 400 CONEJOS MEZCAL ORANGE BITTERS BLACK CHERRY	
CADILLAC MARGARITA	14
CALI FINO REPOSADO COINTREAU	
MI PALOMA	13
HORNITOS PLATA SPARKLING GRAPEFRUIT	
DOUBLE RYE OLD FASHION	14
HIGH WEST DOUBLE RYE	
P.S. WHISKEY SOUR	14
MAKER'S MARK PRIVATE SELECT EGG WHITES	
BLACK MANHATTAN	14
MAKERS MARK PRIVATE SELECT AVERNA AMARO	
ISLAND HURRICANE	14
DON Q SILVER MYER'S DARK RUM	

WINE BY THE GLASS

SPARKLING WINE	
HOUSE SPARKLING	9
MOSCATO, ALLURE, CA	9 36
PROSCECCO, LA MARCA	10 40
BRUT, CHANDON, CA	10 40
BRUT ROSE, CHANDON,	10 40
WHITE	
HOUSE CHARDONNAY	9
CHARDONNAY, NAPA CELLARS, NAPA, CA	10 40
CHARDONNAY, LOUIS JADOT, BURGUNDY	12 48
CHARDONNAY, DAVIS BYNUM, SONOMA	14 56
PINOT GRIGIO, LUNA NUDA, ITALY	10 40
PINOT GRIS, WILLAKENZIE, OREGON	12 48
SAUVIGNON BLANC, DRY CREEK, SONOMA	11 44
RIESLING, SAINT M, GERMANY	11 44
VIIGNIER BLEND, CROSSHATCH PATINA	11 44
RED	
HOUSE CABERNET SAUVIGNON	9
CABERNET SAUVIGNON, AVALON, NAPA	11 48
CABERNET SAUVIGNON, SMITH & HOOK, CENTRAL COAST	12 48
CABERNET FRANC, KAUTZ & KRAMER, LODI	12 48
CHIANTI, VILLA CHIGI, TUSCANY	10 40
MERLOT, ST FRANCIS, SONOMA	12 48
MALBEC, DISEÑO, ARGENTINA	10 40
PINOT NOIR, CARMEL ROAD, MONTEREY	12 48
PINOT NOIR, CAMBRIA, SANTA MARIA VALLEY	15 60
SYRAH, J LOHR SOUTH RIDGE	12 48
ZINFANDEL, IRONSTONE, LODI	12 48
ROSÉ	
TOURNON "MATHILDA", AUSTRALIA	9 36
MEIOMI, MONTEREY	10 40

DRAFT BEER

ROULEUR "DOMESTIQUE" BLOND ALE	8
ALPINE DUET IPA	8
ROULEUR "FACEPLANT" DOUBLE IPA	10
BATTLAMAGE PILSNER	8
BATTLAMAGE AMBER	8
MIKE HESS "INTO THE SUNSET" BLOOD ORANGE IPA	8
ROULEUR "RAIDER" LAGER	8
NEW ENGLISH IMPERIAL	8
SEASONAL DRAFT (ASK YOUR SERVER)	8

WINE BY THE BOTTLE

SPARKLING WINE	
CHAMPAGNE BRUT, NICOLAS FEUILLATE	70
CHAMPAGNE BRUT, HENRIOT	90
CHAMPAGNE BRUTE, VEUVE CLIQUOT	140
WHITE	
CHARDONNAY, JOSEPH PHELPS, SONOMA	72
CHARDONNAY, GRGICH HILLS, NAPA VALLEY	80
PINOT GRIS, LA CREMA, MONTEREY	52
FUME BLANC, GRGICH HILLS, NAPA VALLEY	64
SAUVIGNON BLANC, GROTH, NAPA VALLEY	72
RED	
BLEND, LANGE TWINS "MIDNIGHT RESERVE," LODI	52
BLEND, THE PRISONER, NAPA VALLEY	80
CABERNET SAUVIGNON, LOUIS M MARTINI, SONOMA	52
CABERNET SAUVIGNON, NEWTON, NAPA VALLEY	70
CABERNET SAUVIGNON, GRGICH HILLS, NAPA VALLEY	80
MERLOT, GRGICH HILLS, NAPA VALLEY	75
PINOT NOIR, CAMBRIA JULIA'S VINEYARD, SANTA MARIA VALLEY	60
PINOT NOIR, AU BON CLIMATE, SANTA MARIA VALLEY	80
CHIANTI CLASSICO, POGGIO BONNELI, TUSCANY	60
ZINFANDEL, RAVENSWOOD BARRICIA VINEYARD, SONOMA	70

BEER

BUD BUD LIGHT	6
MILLER LITE	6
MICHELOB ULTRA	6
COOR'S LIGHT	6
BLUE MOON	6
MISSION AMBER	8
MISSION BLONDE ALE	8
MISSION SHIPWRECK IPA	8
HEINEKEN HEINEKEN LIGHT	7
MODELO ESPECIAL	7
PACIFICO LAGER	7
ST ARCHER WHITE ALE	7
STELLA ARTOIS	7
LAGUNITAS LIL SUMPIN' ALE	8
CORONA PREMIER	7