

7

# MILE KITCHEN

COFFEE | GELATO | PICK-UP



## STARTERS

- CRISPY FRIED WINGS** 18  
Choice of buffalo, bbq, honey chipotle, or house dry rub
- BASIL PESTO HUMMUS**  14  
Housemade hummus, farmstand vegetables, toasted flatbread, evoo
- LOADED BRISKET FRIES** 19  
Brisket, BBQ sauce, cheddar cheese, onions, tomato, jalapeno, cilantro, garlic aioli
- HERBED PARMESAN BREADSTICKS** 14  
Fresh baked, with herbed parmesan, spicy marinara

## SALADS

Add Chicken +6 | Add Shrimp +12



- 7 MILE CAESAR** 14  
romaine, tomatoes, reggiano, house made dressing, croutons
- COASTAL COBB** 18  
Baby gem, chicken, bacon, cucumber, tomato, egg, avocado, feta | ranch or bleu cheese
- THE GARDEN** 14  
mixed greens, tomato, carrot, radish, cucumber, white balsamic vinaigrette
- CARLSBAD STRAWBERRY** 13  
Baby arugula, mint, almonds, vinaigrette, balsamic glaze

## HOUSE SPECIALTIES

**SHORTRIB CONFIT** Duck fat braised beef short rib, smashed fingerling potato, baby carrot, red wine reduction 38

**MARRY ME GRILLED CHICKEN** Roasted potato, broccolini, béchamel, sun-dried tomato, reggiano, basil 30

**STEAK & FRITES** Marinated grilled flatiron, garlic parmesan fries, house-made compound butter 35

**STEAMED CLAMS** Linguini, roasted tomato, chorizo, garlic, shallot, white wine, butter 30

**RIGATONI POMODORO**  San Marzanos, broccolini, red pepper, basil 28



## SIGNATURE PIZZAS

- MARGHERITA** 22  
San Marzano tomatoes, fresh mozzarella, basil, EVOO
- TRUFFLE TARTUFO** 26  
Roasted wild mushrooms, caramelized onion, white truffle cream, reggiano, arugula
- SWEET & SPICY SAUSAGE** 27  
Fennel sausage, caramelized onions, fresno chiles, ricotta, San Marzano tomato sauce
- PONTO PEPPERONI** 22  
Pepperoni, mozzarella, reggiano, tomato basil sauce
- ARTICHOKE** 25  
House tomato basil sauce, ricotta, marinated artichoke hearts, chile flake, arugula
- PESTO SHRIMP** 27  
Piquillo pepper, onion, reggiano, roasted garlic
- BBQ CHICKEN** 25  
Grilled chicken breast, bbq glaze, red onion, mozzarella, smoked gouda, cilantro, chipotle honey
- SHORT RIB RAGU AND BLUE** 27  
Caramelized onion, mozzarella, garlic cream sauce, lemon zest, parsley
- GLUTEN FREE CAULIFLOWER CRUST** +2

## HANDHELDS



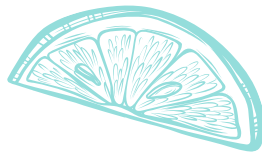
Choice of Homestyle Fries, Curly Fries, or Salad  
Make them Truffle or Garlic Parmesan +2  
Add Fried Egg or Avocado + 5

- WAGYU BURGER** 35  
Cross Creek Ranch wagyu, garlic aioli, arugula, bacon jam, smoked gouda
  - CLASSIC BACON CHEESEBURGER** 24  
Half pound custom blend patty, thick cut bacon, white cheddar, lettuce, tomato, onion, pickle, house sauce
  - 7 MILE PATTY MELT** 24  
Half pound custom blend patty, caramelized onion, white cheddar, avocado, house sauce, sourdough
  - BBQ BRISKET REUBEN** 23  
Shaved brisket, sweet pickle, swiss cheese, horseradish sauce, toasted rye
  - TURKEY PASTRAMI** 22  
Chipotle lime slaw, pepperjack, toasted rye
  - BLAT** 20  
Thick cut bacon, lettuce, tomato, avocado, mayo, sourdough
- \* \*Substitute Any Burger Patty with a Grilled Chicken Breast or Veggie Patty

A Suggested 18% gratuity will be added to parties of 8 or more. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

5420 GRAND PACIFIC DR. CARLSBAD CA 92008 | 7MILEKITCHEN.COM | 7608272514

## CRAFT COCKTAILS



<b>BLACKBERRY SMASH</b>	16	<b>WEST COAST MARG</b>	16
Elijah Craig Small Batch Bourbon, Mint, Blackberries, Lemon Juice, Seltzer		Califino Blanco, Aperol, Lemon Juice, Lime Juice, Agave	
<b>SPICY WATERMELON</b>	16	<b>FROZEN MARGARITA</b>	16
400 Conejos Mezcal, Triple Sec, Fresh Watermelon, Lime Juice, Jalapeño Agave & Chamoy-Tajin Rim		Maestro Dobel Blanco Tequila, llord's Triple Sec, Lime Juice, Agave Choice of Classic, Spicy Mango or Hibiscus	
<b>OAXACA OLD FASHIONED</b>	16	<b>SPICY PALOMA</b>	16
Califino Reposado, 400 Conejos Mezcal, Agave, Orange Bitters, Black Cherry & Orange Twist		Maestro Dobel Blanco Tequila, Lime Juice, Jalapeño-Infused Agave, Sparkling Grapefruit Soda & Grapefruit Garnish	
<b>HEAVEN IN CARLSBAD</b>	16	<b>DEJA BREW</b>	16
RumHaven, Coconut Water, Lime Juice, Guava Puree, Orgeat Syrup, Pineapple Juice & Seltzer		Weber Ranch Vodka, Grind Espresso, Espresso, Agave	
<b>MARIPOSA</b>	16	<b>THE COOLEST CUCUMBER</b>	16
Empress Gin, Fresh Basil, Lemon Juice, Simple Syrup, Egg Whites, Seltzer		Rain Cucumber Vodka, Cilantro, Cucumber, Lime Juice, Pineapple Juice, R&D Citrus Bitters, Seltzer	

## SPARKLING WINES & ROSE

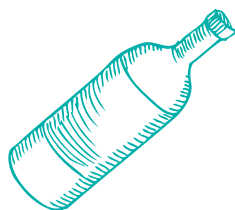
<b>SPARKLING, CA, BIANCHI</b>	12/48	<b>CHAMPAGNE BRUT, HENRIOT "SOVERAIN"</b>	110
<b>PROSECCO, ITALY, BENVOLIO</b>	12/48	<b>CHAMPAGNE BRUT MOET &amp; CHANDON</b>	145
<b>BRUT ROSE, CA, CHANDON</b>	14/56	<b>ROSE, CÔTE'S DE PROVENCE, BIELER PÈRE ET FILS "CUVÉE SABINE"</b>	12/48

## WHITE WINES



<b>HOUSE WHITE</b>	10/40	<b>RIESLING, MOSEL, MOZELLE</b>	12/48
<b>PINOT GRIGIO, DELLE VENEZIE, SANTA CRISTINA</b>	12/48	<b>VIOGNIER PASO ROBLES VINA ROBLES</b>	40
<b>CHARDONNAY, CA, SEA SUN BY CAYMUS</b>	13/52	<b>SAUVIGNON BLANC, MARLBOROUGH, KIM CRAWFORD</b>	50
<b>CHARDONNAY, MONTEREY LA CREMA</b>	15/60	<b>ROMBAUER, CHARDONNAY, CARNEROS</b>	98
<b>SAUVIGNON BLANC, CENTRAL COAST, BIANCHI</b>	12/48		

## RED WINES



<b>HOUSE RED</b>	10/40	<b>BIANCHI, CABARNET SAUVIGNON, PASO ROBLES</b>	16/64
<b>PINOT NOIR, CA, SEA SUN BY CAYMUS</b>	14/56	<b>MALBEC, SALTA, ARGENTINA, AMALAYA</b>	12/48
<b>PINOT NOIR, SANTA MARIA VALLEY, JULIA'S VINEYARD, CAMBRIA</b>	16/64	<b>SYRAH, LODI, MICHAEL DAVID, "6TH SENSE"</b>	14/56
<b>PINOT NOIR, WILLMAMETTE VALLEY, "WHOLE CLUSTER"</b>	80	<b>ZINFANDEL, CA, SALDO BY PRISONER</b>	76
<b>MERLOT, SONOMA, ST FRANCIS</b>	14/56	<b>RED BLEND, NAPA VALLEY, PRISONER</b>	90
<b>CABERNET SAUVIGNON, CA, FRANCISCAN ESTATE</b>	13/52	<b>ROSSO DE MONTALCINO, ITALY, LA MANNELLA</b>	68

## CLASSIC RIFFS

<b>BLACK MANHATTAN</b>	18
Mitcher's Bourbon, Amaro Averna Chocolate Bitters	
<b>VIEUX CARRE</b>	18
Sazerac Rye, Hennessy VS, Benedictine, Carpano Antinca, Simple Peychud's & Angostura Bitters, St. George Absinthe Rinse	
<b>7TH BLVD-IER</b>	18
Buffalo Trace Boubon, Carpano Antica, Aperol, Orange Twist	

## DRAFT BEERS

<b>SOUTH O "WEST COAST IPA"</b>	9
<b>SOCIETE "THE PUPIL" IPA</b>	9
<b>MISSION BREWERY "SHIPWRECKED" DOUBLE IPA</b>	11
<b>CORONADO "ORANGE AVENUE WIT"</b>	9
<b>MISSION BREWERY "BLONDE ALE"</b>	9
<b>SOUTH O "MEXICAN LAGER"</b>	9
<b>BATTLEIMAGE AMBER</b>	9
<b>ALESMITH ".394" PALE ALE</b>	9
<b>SEASONAL "NITRO STOUT"</b>	9
<b>SEASONAL DRAFT</b>	9

## BOTTLED/CANS

<b>BUDWEISER</b>	7
<b>BUD LIGHT</b>	7
<b>MILLER LITE</b>	7
<b>MICHELOB ULTRA</b>	7
<b>COOR'S LIGHT</b>	7
<b>BLUE MOON</b>	8
<b>SAM ADAMS</b>	8
<b>HEINEKEN</b>	8
<b>MODELO ESPECIAL</b>	8
<b>CORONA EXTRA</b>	8
<b>PACIFICO LAGER</b>	8
<b>HEINEKEN 0 (NON-ALCOHOLIC)</b>	8
<b>HIGH NOON (SEASONAL FLAVORS)</b>	10
<b>STELLA ARTOIS CIDRE</b>	8
<b>SOUTH O "HAZY IPA"</b>	10
<b>SOUTH O "WEST COAST" IPA</b>	10
<b>JUNESHINE HARD KOMBUCHA</b>	8
<b>JULIAN HARD CIDER (SEASONAL)</b>	10