

# EATS & DRINKS

## PLATES

### Calamari Fritto 16

lemon olive oil, celery, grapes, chili aioli

### Wild Shrimp Cocktail 21

ancho & preserved lemon cocktail sauce

### Sweet Potato Hummus 12

marinated olives, hazelnuts, sheep's milk feta, sumac, toasted naan

### Charcuterie & Cheese 22

Assorted charcuterie & california cheeses, fancy pickles, honeycomb, asiago crostini

## WOOD- FIRED PIZZAS

### Margherita 18

fresh mozzarella, san marzano tomato, grana padano, basil

### Blanco 21

crema di pecorino, grilled artichoke, smoked mozzarella wild arugula, preserved lemon

### Wild Mushroom Pesto 19

manchego, calabrian chili, kale pesto  
+ 3 spanish chorizo

## SPARKLING

Prosecco 12

## WHITE WINE

Chardonnay 14

Sauvignon Blanc 14

Rosé 14

## RED WINE

Pinot Noir 15

Malbec 14

Cabernet Sauvignon 16

## DRAFT BEER

Modelo Especial 10

Sierra Nevada Pale Ale 10

Coronado IPA 10

## CANNED BEER/SELTZER

Corona 7

Coors Light 7

Michelob Ultra 7

Mission Bay Blonde 7

Saint Archer Tropical IPA 7

White Claw 7

# PLAZA DEL SOL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members. Parties of six (6) or more will have a 19% gratuity added to the check. All checks left open are subject to a 15% service charge.

