

SERVING FRIENDS FOR OVER FORTY YEARS



san diego restaurant week brunch

TWO COURSES \$30

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

BBQ RIBS @

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce

PEAR & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon black garlic aioli, parmesan

OR CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

individual slice of the classic. chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

NEW YORK STYLE CHEESECAKE

almond cookie crust, coconut and shortbread cookie crumble, passion fruit coulis

SEASONAL SORBET 6 fresh berries

CHOICE OF ENTREE

HUEVOS RANCHEROS

pinto beans, crispy corn tortilla, queso fresco, two eggs, jalapeno salsa, pico de gallo, cilantro cream add duroc applewood bacon 3 add avocado 2

ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette

BEACHSIDE VEGAN 6

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney

EGGS BENEDICT

poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes

© Gluten Conscious ~ item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies. *Consuming raw or undercooked foods may increase your risk of foodborne illness.

BOTTLE WINE SPECIAL

THE DIVER 7/25 brut

GLASS WINE SPECIALS

BANSHEE 9 pinot noir, sonoma county

MOHUA 9 sauvignon blanc, marlborough, new zealand

RICKSHAW 9 chardonnay, california

vegetarian prix fixe meal available no splitting or sharing tax, beverages and gratuity are additional local and state taxes will be added to all food and beverage items