

SHARE

- CRAB CAKES** 18
micro frisee + green apple salad, citrus vinaigrette
- BURRATA + CIABATTA** 18
caramelized figs, hot rosemary honey
- CHARCUTERIE** 18
assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta, add 2 cheeses + 7
- GRILLED JUMBO SHRIMP** 20
citrus beurre blanc, sweet pepper relish
- CRISPY BRUSSELS SPROUTS** 15
chipotle crema
- LAMB MEATBALLS (2)** 17
ciabatta, ricotta, pesto, parmesan
- KINO GARLIC SHRIMP** 17
olive oli, chili d'arbol, ciabatta

SALADS

Add chicken +8, shrimp +11, salmon +13

- LITTLE GEMS SALAD** 14
parmigiano reggiano, caesar dressing, lemon zest, ciabatta croutons, anchovy
- HARVEST SALAD** 16
mixed greens, blue cheese crumbles, fuji apple, candied walnuts, orange-maple vinaigrette

FLATBREADS

- CHORIZO SALAMI FLATBREAD** 20
fresh mozzarella, spicy marinara, feta cheese, red onions, cilantro
- ROASTED VEGETABLE FLATBREAD** 20
fresh mozzarella, pesto, baby squash, asparagus, goat cheese, pickled fresno chiles

LARGER PLATES

- SPICY SEAFOOD CIOPPINO** 36
shrimp, salmon, mussels, spicy tomato sauce, seafood broth
- HEARTH OVEN-BAKED SALMON** 36
romesco, sautéed rainbow swiss chard, roasted shallots
- BRANZINO ALA PLANCHA** 38
fresh herbs, charred artichoke green olive salsa
- DUCK LEG CONFIT** 34
parsnip puree, winter root vegetables, sour cherry compote
- NEW YORK STEAK SOZ & JUMBO PRAWNS (2)** 50
shallot demi-glace, blue cheese mashed potatoes
- BEER BRINED PORK CHOP** 35
creamy polenta, apple chutney
- GRILLED HERB MARINATED CHICKEN BREAST** 28
seasonal vegetable, herbed rice, chicken demi-glace
- HARISSA RACK OF LAMB** 40
creamy polenta, mint yogurt, lamb demi-glace, mint salad, pomegranate seeds
- MOROCCAN LAMB MEATBALLS** 27
feta cheese, harissa, braised pepper sauce, herbed rice, mint salad
- CHIMICHURRI MUSHROOMS + LENTILS** 24
chimichurri marinated mushroom medley, fresno chile, pickled onions, seasonal vegetables
add chicken +8, shrimp +11, salmon +13
- HOUSE-MADE FUSILLI** 29
pancetta ragu, san marzano tomatoes, chili flakes, burrata, fresh basil
add lamb meatball +7

SWEETS

- PORT WINE POACHED PEAR** 12
oatmeal macadamia strussel, vanilla ice cream
- KAHLUA BREAD PUDDING** 12
vanilla creme anglaise, whip cream
- CHOCOLATE CAKE** 12
blackberry coulis



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NYE**BLACK RAIL**
KITCHEN + BAR**2024****HAND-CRAFTED COCKTAILS**

GOLDFINCH sazerac rye, peach, lemon, simple syrup, mint	13
EL CAMINO jalapeño + cilantro infused tequila blanco, agave nectar, lime	14
PELICAN mellow corn whiskey salted caramel old fashioned	16
SANDPIPER tito's vodka, watermelon, elderflower, lemon, champagne float	16
SPARROW gray whale gin, grapefruit, lo-fi gentian amaro, lemon, orgeat	15
BLACKBIRD el silencio mezcal, blackberry, ginger, lime, soda water	15

WINES *by the glass*

SPARKLING	11	NYE CHAMPAGNE SPECIAL 20 BRUT CHAMPAGNE, Nicholas Feuillate, France	
BRUT, Chamdeville, France			
BRUT ROSE, Decoy Limited, California	15		
WHITE		RED	
ALBARINO, Torres Pazo da Bruxas, Rias Baixas, Spain	15	CABERNET SAUVIGNON, Black Rail Kitchen, California	12
CHARDONNAY, Black Rail Kitchen, California	12	CABERNET SAUVIGNON, Outerbound, Alexander Valley	17
CHARDONNAY, Black Stallion, Los Carneros	16	CABERNET SAUVIGNON, Grgich Hills, Napa Valley	20
PINOT GRIGIO, Lagaria, Venezia, Italy	12	MALBEC, Amalaya, Salta, Argentina	13
ROSE, Fleurs de Prairie, Cotes de Provence, France	12	PINOT NOIR, Chalk Hill, Sonoma Coast	15
SAUVIGNON BLANC, The Crossings, Marlborough, NZ	12	RHONE BLEND, Thatcher 'Constant Variable', Central Coast	18
VIIGNIER, Miner, Paso Robles	14	ZINFANDEL, Marietta 'Roman', North Coast	15

DRAFT & BOTTLED BEER \$10

PACIFICO MEXICAN LAGER Mazatlan, Mexico 4.4%	CARLSBAD BREWING CO. 'SMASHIN' IPA Carlsbad 6.0%
BLACK RAIL BLONDE ALE, Carlsbad 4.8%	BLACK RAIL WEST COAST IPA, Vista 6.7%
BOOZE BROTHERS 'PUSHING DAISIES' PILSNER Vista 5.0%	BLACK RAIL HAZY IPA, Carlsbad 7.2%
BURGEON 'CARLSBAD CRUSH' MOSAIC PALE ALE, Carlsbad 5.8%	KARL STRAUSS 'TOWER X2' DOUBLE WEST COAST IPA, San Diego 8.5%
BAMBUCHA TROPICAL GUAVA HARD KOMBUCHA, Vista 6.0%	ALESMITH 'SPEEDWAY' IMPERIAL STOUT San Diego 12%

Corkage Fee \$25/750 ml bottle (1st + 2nd bottle). \$50/750 ml bottle from 3rd bottle.
20% gratuity added to parties of 8 or more.

