

BLACK RAIL

KITCHEN + BAR

VALENTINE'S DAY MENU

SHARES

- KINO GARLIC SHRIMP** 21
olive oil, chile d'arbol, with ciabatta
- LAMB MEATBALLS (2)** 17
ricotta, pesto, parmesan with ciabatta
- BURATTA + CIABATTA** 18
hot honey & figs
- HAMACHI CRUDO** 22
passion fruit broth, cucumber, pickled red onions, fresno chili
- CRISPY BRUSSELS** 16
bacon, point Reyes blue cheese, balsamic glaze
- WHITE WINE GARLIC MUSSELS** 22
blistered cherry tomatoes, chili flakes, smoked butter, ciabatta

SECOND COURSE

- STRAWBERRY + GOAT CHEESE SALAD** 8
mixed greens, beets, walnuts, stone ground mustard vinaigrette
- LITTLE GEMS SALAD** 8
parmiagiano reggiano, caesar dressing, lemon zest, croutons, anchovy
- LOBSTER BISQUE** 12
crème fraîche + cheddar biscuit

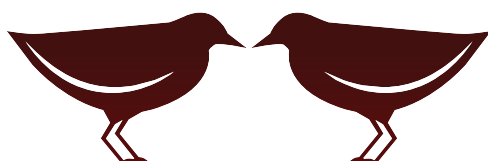
MAINS

- MOROCCAN BRAISED MEATBALLS** 27
feta cheese, harissa, braised pepper sauce, herbed rice, mint salad
- GRILLED HERB MARINATED CHICKEN** 28
mashed potatoes, garlic spinach, asparagus, thyme demi-glace
- HEARTH OVEN-BAKED SALMON** 36
smoked tomato vinaigrette, roasted asparagus, polenta cake
- BONE-IN RIBEYE FOR TWO** 85
blue cheese mashed potatoes + peppercorn demi-glace add shrimp skewer +11
- RACK OF LAMB** 40
dijon & garlic crust, black rice, romesco sauce, lamb demi-glace
- HOUSE-MADE FUSILLI PASTA** 28
bell peppers, asparagus, spinach, cauliflower, pesto cream sauce, parmesan, fresno chili add chicken +8, add shrimp +11, add salmon +13
- CHICKEN PARMESAN** 36
pappardelle + garlic tomato sauce
- CHIMICHURRI MUSHROOMS + LENTILS** 24
mushroom medley, lentils, fresno chili, pickled onions, seasonal vegetables add chicken +8, add shrimp +11, add salmon +13

SWEETS

- CHOCOLATE CAKE** 13
creme anglaise, berry compote
- STRAWBERRY CREME BRÛLÉE** 13
fresh berries
- HOUSE-MADE FRUIT TART** 13
berry 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.



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HAND-CRAFTED COCKTAILS

FRENCH KISS hendrick's gin, lavender, lemon, champagne	16
DON'T BLUSH tito's vodka, st germaine, cucumber, watermelon, lime, mint	18
LOVE LANGUAGE a clarified sour with buffalo trace bourbon + malbec float <i>*contains dairy</i>	18
WARM NIGHTS califino blanco, blood orange, lime, orange, Fresno chile	18
TWO LOVERS solento anejo, el silencio mezcal, demerara, chocolate bitters	18
ESPRESSO MARTINI absolut vanilla vodka, coffee liqueur, espresso	16

WINES BY THE GLASS

SPARKLING

BRUT, Chamdeville, France	11
BRUT ROSE, Decoy Limited, California	15
PROSECCO, Flor Brut, Italy (187ml)	13

WHITE

ALBARINO, Torres Pazo da Bruxas, Rias Baixas, Spain	15
CHARDONNAY, Black Stallion, Los Carneros	16
PINOT GRIGIO, Lagaria, Venezia, Italy	12
ROSE, Fleurs de Prairie, Cotes de Provence, France	12
SAUVIGNON BLANC, The Crossings, Marlborough, NZ	12
VIOGNIER, Miner, Paso Robles	14

RED

CABERNET SAUVIGNON Outerbound, Alexander Valley	17
CABERNET SAUVIGNON, Grgich Hills, Napa Valley	20
MALBEC, Amalaya, Salta, Argentina	13
PINOT NOIR, Chalk Hill, Sonoma Coast	15
RHONE BLEND, Thatcher 'Constant Variable', Central Coast	18
ZINFANDEL, Marietta 'Roman', North Coast	15

DRAFT BEER

PACIFICO MEXICAN LAGER Mazatlan, Mexico 4.4%	10	CARLSBAD BREWING CO. 'SMASHIN' IPA Carlsbad 6.0%
BLACK RAIL BLONDE ALE, Carlsbad 4.8%		BLACK RAIL WEST COAST IPA
BOOZE BROTHERS 'PUSHING DAISIES' PILSNER, Vista 5.0%		BLACK RAIL HAZY IPA, Vista 6.7%
BURGEON 'CARLSBAD CRUSH' MOSAIC PALE ALE, Carlsbad 5.8%		KARL STRAUSS 'TOWER X2' DOUBLE WEST COAST IPA, Carlsbad 7.2%
BAMBUCHA TROPICAL GUAVA HARD KOMBUCHA, Vista 6.0%		ALESMITH 'SPEEDWAY' IMPERIAL STOUT, San Diego 12%, San Diego 8.5%

Corkage Fee \$25/ 750 ml bottle (1st + 2nd bottle). \$50/ 750 ml bottle from 3rd bottle.

