

EASTER 2025



SHARE

- CRISPY BRUSSELS SPROUTS pickled shallots, dill labneh 15
- ANGEL'S SALUMI CHARCUTERIE assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta add 2 cheeses +7 18
- KINO GARLIC SHRIMP olive oil, chili d'arbol, ciabatta 18
- LAMB MEATBALLS (2) with ciabatta, ricotta, pesto, parmesan 17
- BURRATA + CIABATTA basil pesto, charred tomatoes, balsamic glaze 17
- TRUFFLE PARMESAN FRIES garlic aioli 10

LARGER PLATES

- MOROCCAN BRAISED LAMB MEATBALLS feta cheese, harissa, braised pepper sauce, herbed rice, mint salad 27
- GRILLED HERB MARINATED CHICKEN BREAST herbed rice, seasonal vegetables, chicken demi-glaze 28
- HEARTH OVEN-BAKED SALMON romesco sauce, swiss chard, roasted shallots 36
- CHIMICHURRI MUSHROOMS + LENTILS chimichurri marinated mushroom medley, lentils, fresno chile, pickled onions, seasonal vegetables add chicken +8, shrimp +11, salmon +13 24
- FLAT IRON STEAK shallot + herb demi-glaze, fries add shrimp skewer + 11 32
- HOUSE-MADE PARPADELLE pancetta, san marzano tomatoes, chili flakes, burrata, fresh basil add meatball +7, shrimp +11, salmon +13 29
- HOUSE-MADE FUSILLI charred tomato cream sauce, crumbled Italian sausage, red peppers, parmigiano reggiano add meatball +7, shrimp +11, salmon +13 27

BRUNCH

- BREAKFAST SANDWICH CROISSANT scrambled cage-free eggs, candied bacon, gruyere, maple aioli, served with side of fruit 19
- SHRIMP + CREAMY GRITS poached eggs, crispy pancetta, fresh herbs, EVOO, garlic, harissa paste, roasted shallot demi-glaze 25
- SPINACH + MUSHROOM BENEDICT wilted spinach, crimini mushrooms, poached eggs, hollandaise, balsamic glaze, served with a side of fruit 21
- AVOCADO TOAST charred tomatoes, sea salt, balsamic glaze on sourdough, served with a side of fruit add 1 poached egg +4, add 2 poached eggs +6 16
- BRIOCHE FRENCH TOAST warm seasonal berry compote, creme anglaise, powdered sugar 18
- LITTLE GEMS SALAD parmigiano reggiano, caesar dressing, lemon zest, ciabatta croutons, anchovy add chicken +8, shrimp +11, salmon +13 14
- FARMERS MARKET SALAD super greens, watermelon radishes, red + golden beets, cherry tomato, cucumber, redbell peppers, goat cheese, sunflower seeds, stone ground mustard-champagne vinaigrette add chicken +8, shrimp +11, salmon +13 18
- BLACK RAIL ½ LB BURGER grilled, havarti cheese, bacon, spicy chutney, chipotle aioli, with choice of little gem salad or fries 22
- MEDITERRANEAN CHICKEN SANDWICH feta cheese, dill labneh, tomato, arugula + mint salad, buttermilk bun, with choice of little gem salad or fries 23
- STEAK SANDWICH flat iron steak, chimichurri, gruyere, charred white onions, french baguette, with choice of little gem salad or fries 25
- TOMATO BASIL FLATBREAD house-made marinara, fresh mozzarella, basil pesto, EVOO, parmesan 19

LITTLE CHEFS

- LINGUINE butter + parmesan or marinara + parmesan 13
- KIDS BURGER with fries, lettuce, tomato add havarti + 1 13
- KIDS FLATBREAD marinara, mozzarella cheese 13
- FRENCH TOAST served with fruit 13
- SCRAMBLED EGGS served with fruit 13

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

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



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
WORLD OF WHISKEY FLIGHT bourbon, scotch and japanese whiskeys, ask your server or bartender for today's selections	MP

WINES BY THE GLASS

SPARKLING		SPARKLING	
BRUT, Chamdeville, France	11	PROSECCO, Flor Brut, Italy (187ml)	13
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
VIOGNIER, Miner, Paso Robles	14	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, 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%	