



SMALL PLATES

GARDEN VEGETABLE DIP v 16
spiced green chickpeas | smoked almonds
olive medley | seasoned flatbread crackers

**SLICED TOTOPOS, GUACAMOLE &
SMOKED TOMATO SALSA** vn, gf 16
crisp white corn tortillas

BALLPARK CHARCUTERIE 27
colossal pretzel | sliced meats | dried fruits
pickled seeds | baja blanco cheese sauce

LOADED BIRRIA NACHO FRIES 19
melted cheese sauce | pico de gallo | limon crema
house mexican spice blend | charred serrano

SPICY CHICKEN WINGLETS 16
chili honey glaze | carrot & radish salad
whipped blue cheese

BOWLS

TORTILLA SOUP vn, gf 12
grilled avocado | cilantro crema | spiced pepita
arbol chili oil
enhancement: pork belly 3

JASMINE BOWL 24
kimchi | spinach | bean sprouts | carrots
pickled cucumbers | marinated shiitake mushroom
gochujang sauce | jasmine rice | fried egg

SALAD

enhancements: flat iron steak 15 | pork belly 10
grilled chicken breast 12 | marinated tofu 9
chilled prawns 14 | lump crab 18

SOCAL CAESAR gf 14
gem romaine | crushed totopos | cotija cheese
pepitas | tomatillo caesar dressing

CHOPPED COBB gf 15
heart of romaine | arugula | radicchio
peewee tomato | cucumber | crisp corn
pickled onion | smoked almonds
gorgonzola vinaigrette

ROASTED YAM, SPICED CHICKPEAS & CHARD vn 15
toasted fregola | edamame | spiral cucumber
lime tahini sauce | pumpkin seeds

HANDHELDS

served with shoestring fries, tajin-spiced potato crisps
or carved heirloom tomatoes

GREEN CHICKPEA SALAD WRAP vn 15
charred onion spread | tinkerbell peppers | jicama
radish sprouts | tofu "egg" | golden wheat tortilla

BUTCHER'S GRIND CHEESEBURGER* 21
crisped five-cheese blend | lettuce | tomato
onion | sweet & spicy brined pickles
chef's sauce | seeded amish bun
enhancement: sunny-side up egg* 4
substitute: beyond vegan patty 19

TIJUANA DOG 16
all-beef hot dog | double-smoked bacon
onion & bell pepper sauté | roasted yellow tomato salsa
yellow mustard aioli | charred jalapeño | soft bun

SMASH BURGER TACOS (2) 19 (3) 25
choice of

BEEF
five-cheese blend | shaved lettuce | onion
pickle | chef's sauce

SALMON
shaved lettuce | pickled cucumber & tomato relish
grilled avocado | mustard sauce

CHICKEN
cojita cheese blend | shaved lettuce | pickle
cilantro crema | SD hot sauce

LARGE PLATES

FLAT IRON STEAK* gf 49
crisp baked potatoes | beer-battered onion rings
smoked paprika butter
enhancements: roasted shitake mushrooms 4
gorgonzola cheese 3

SALMON STEAK BOWL 38
jasmine rice | grilled baby bok choy | carrot ribbons
tart purple cabbage | burnt peanuts | smoked almonds

PAPPARDELLE PASTA ALFREDO 26
three-cheese sauce | crisp panchetta | cracker crumb
enhancements: chicken breast 12 | lump crab 18
baja prawn 14

ADDITIONAL

shoestring fries 7

tajin-spiced potato crisps 6

carved heirloom tomatoes 6

side salad 7



Gluten-friendly bread available upon request

VEGETARIAN v | VEGAN vn | GLUTEN-FRIENDLY gf

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies



STANCE COFFEE & ESPRESSO

COFFEE OF THE DAY	5
CAFÉ AU LAIT	5.5
ESPRESSO	4
CAPPUCCINO	6
AMERICANO	6
LATTE	6
FLAVORED LATTE	7
MOCHA	6.5
WHITE MOCHA	6.5

COFFEE-FREE

HOT COCOA	6
DETOX JUICE	9

HOT TEA

CHAI TEA LATTE	6.5
HOT TEA	4
numi hot tea options	
DIRTY CHAI	7

ICED DRINKS

COLD BREW	5
NITRO COLD BREW	5.5
ICED LATTE	6
ICED FLAVORED LATTE	7
ICED MOCHA	6.5
ICED WHITE MOCHA	6.5
ICED AMERICANO	5
ICED CHAI TEA LATTE	6.5
ICED TEA	4

CUSTOMIZATIONS

SOY MILK	50¢
ALMOND MILK	50¢
OAT MILK	50¢
COCONUT MILK	50¢
ADD ESPRESSO SHOT	1
ADD FLAVOR SYRUP	1

SOFT DRINKS

FRESHLY SQUEEZED JUICE	5
COCA-COLA PRODUCTS	4
ACQUA PANNA	5
S.PELLEGRINO	5
RED BULL/SUGARFREE	7

WINES

	187ML	6OZ
CHANDON BRUT SPARKLING ROSÉ	15	
ZENATO PINOT GRIGIO	14	
MOHUA SAUVIGNON BLANC	16	
MEIOMI PINOT NOIR	18	
TRIBUTE CABERNET SAUVIGNON	16	

CRAFT CANNED COCKTAILS

ASSORTED CUTWATERS	12
TRULY WILD BERRY	8
WHITE CLAW MANGO OR BLACK CHERRY	8
HIGH NOON WATERMELON	8

SWEETS

ROOT BEER FLOAT 9	
boylan root beer vanilla bean ice cream	
TOASTED ANGEL FOOD CAKE 12	
à la mode blueberry preserves balsamic butter	

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