

# BARBECUE

## DESIGNATED HITTERS

### CHIPS **V GF** 12

Salsa trio | guacamole

### BLISTERED SHISHITO PEPPERS **V GF** 9

Extra virgin olive oil | sea salt | fresh lemon

### FRIED PICKLES 9

Spicy bacon ranch dipping sauce

### MAC N CHEESE BALLS **VG** 15

Soyrizo | jalapeño blanco sauce

### VEGETABLE MEZE **VG** 16

Season's vegetables | burrata | lime & poblano hummus  
garden herb falafel

### LOADED FRINGS 19

Fries | onion rings | carne asada | pico de gallo | limon crema  
jalapeño cheese sauce | charred serrano

### BIRRIA SLIDERS 19

Braised beef cheek birria | pickled onions | chile de arbol mayo

### BARRIO SLIDERS **VG** 18

Soyrizo patty | chipotle aioli | torched manchego cheese  
cilantro slaw

### CRISPY CHICKEN OYSTERS 16

Soy sauce | ginger | sake | bang bang dipping sauce  
pickled carrot & cucumber slaw | lemon wedge

### CHICKEN WINGS (6/12) 14/23

Jidori chicken party wings | SD hot sauce | scallion ranch  
diablo sauce

### ENCHILADA CAULIFLOWER BITES **V** 14

Cauliflower bites | vegan cheese | pico de gallo | olives  
soyrizo picante sauce

**GF - GLUTEN-FRIENDLY**

**VG - VEGETARIAN**

**V - VEGAN**

*Gluten-friendly bread available upon request.*

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

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OF MORE.

on DECK

**CURED MEAT FOCACCIA 25**

Sliced cured meat | onion Gouda fondue | pickled mustard seeds  
brined house veggies

**HOME BASE FOCACCIA 20**

Pepperoni | parmesan | Mike's hot honey

**BBQ CHICKEN FOCACCIA 20**

Shredded chicken | sticky BBQ sauce | red onion | cilantro

*Served with a choice of crinkle fries, Tajin chips or side salad*

**ACE BURGER\* 22**

7oz steak burger | heirloom tomato | lettuce | cheese blend  
spicy sweet brined pickles | brioche seeded bun | secret sauce  
*Plant-based patty 19*

**CHICKEN SUNDAE 21**

Fried chicken | waffle | Mike's hot honey | cinnamon ice cream

**SHRIMP BAO BUN TACOS (3) 21**

Al pastor shrimp | avocado mousse | roasted pineapple relish  
marinated cucumber | brined onion | cilantro leaves

*Add chicken 8 / shrimp 11 / steak\* 12 / salmon\* 9*

**OG CAESAR SALAD 15**

Sweet gem lettuce leaves | original Caesar dressing | torta crostini  
microplaned parmesan cheese | freshly cracked black pepper

**STONE FRUIT & PANCETTA PANZANELLA 16**

Toasted breadcrumbs | seasonal vegetables | mozzarella perlini | olive oil

**PORTER COBB SALAD 16**

Tender romaine | Gorgonzola crumbles | radish  
blistered tomatoes | roasted corn | cucumber curls | brined onions | avocado  
tomatillo buttermilk vinaigrette

in the GLOVE

FIELDS of GREEN

**CELEBRATING  
AMERICA'S  
PASTIME...**

*San Diego-Style*



# CLUBHOUSE

## SALMON STEAK BOWL\* **GF** 28

Jasmine rice | pickled cabbage | carrot ribbons  
smoked almonds | brined mushrooms  
edamame | kimchi dressing

## 20oz RIB-EYE\* 48

Butcher's cut bone-in | roasted garlic butter  
Belgian truffle fries

### *Enhancements*

Gorgonzola cheese 3      Crispy baked potato 8  
Roasted shiitake mushrooms 6      Parmesan grilled asparagus 8

## 8oz CARNE ASADA STEAK\* 36

Grilled radish | tomatillo chimichurri  
avocado | potato crisp

## PESTO PAPPARDELLE **VG** 24

Blistered tomatoes | burrata cheese  
forest mushrooms | torta croutons

### *Proteins*

Chicken 8      Steak\* 12  
Shrimp 11      Salmon\* 9

## BENCH

ONION RINGS 8	CRINKLE FRIES 7	SIDE SALAD 7	PARMESAN ASPARAGUS 8
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## POSTGAME

### WARM CHURRO MESS 11

Chopped churro | brownie bites  
vanilla ice cream

### ROOT BEER FLOAT 10

Boylan root beer | vanilla ice cream  
*Substitute Boylan orange soda*

### SUNDAE 12

Ice cream | whipped cream  
chocolate-dipped waffle bowl

### LEMON MERINGUE

#### TARTLET **GF** 14

Macerated seasonal berries

## *Dessert Cocktails*

### BISCOTTI ESPRESSO

#### MARTINI 16

Grey Goose vodka | Kahlúa coffee liqueur  
Faretti biscotti liqueur | espresso | cane syrup

### CAFÉ ARROZ 15

Casamigos reposado tequila | RumChata  
horchata liqueur | Kahlúa coffee liqueur

### LEMON MERINGUE PIE'TINI 15

Limoncello lemon liqueur | lemon juice  
Licor 43 vanilla liqueur | cane syrup  
half & half

**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](http://www.p65Warnings.ca.gov/restaurant).

# COCKTAILS

1

## PASSION FRUIT SPRITZ 15

Passoã passion fruit liqueur | passion fruit purée | Lunetta prosecco club soda

2

## FLORAL BERRY SMASH 15

Ketel One Botanical cucumber & mint | mixed berries | fresh lime juice cane syrup | mint | club soda

3

## OAXACAN OLD FASHIONED 16

Vida mezcal | cane syrup | Angostura bitters | Maraschino cherry

4

## GUAVA MARGARITA 16

Tres Generaciones añejo tequila | Cointreau orange liqueur fresh lime juice | guava purée

5

## ISLAND BLISS 18

Mount Gay rum | Giffard Banane du Brésil | Grand Marnier fresh lemon juice | cane syrup | Angostura bitters | aquafaba

6

## LAVENDER HAZE 16

Empress gin | lavender | aquafaba | fresh lemon juice

7

## NEGRONI BIANCO 17

The Botanist gin | Carpano bianco vermouth Italicus Rosolio Italian liqueur

8

## CLARIFIED NY SOUR 19

Knob Creek rye | fresh lemon juice | cane syrup | red wine  
*Contains dairy*

9

## JAPANESE SOUR 17

Suntory Toki whisky | yuzu juice | agave | aquafaba | Angostura bitters

10

## PAPER PLANE 20

Garrison Brothers bourbon | Amaro Nonino Italian liqueur Aperol Italian aperitivo | fresh lemon juice

# DRAFT 16oz/22oz

*Please inquire about our rotational brews*

**PACIFICO 10/14**  
Mexican Lager

**HARLAND JAPANESE  
LAGER 10/14**  
Rice Lager

**CORONADO BREWING  
SALTY CREW 10/14**  
Blonde Ale

**KARL STRAUSS  
RED TROLLEY 10/14**  
Amber Ale

**ALESMITH .394 10/14**  
Pale Ale

**GOLDEN ROAD  
MANGO CART 10/14**  
Wheat

**MIKE HESS  
HOP CLOUD 10/14**  
Hazy IPA

**STONE DELICIOUS 10/14**  
IPA

## BOTTLES & CANS

**MODELO ESPECIAL 9**

**BUD LIGHT 8**

**COORS LIGHT 8**

**MILLER LITE 8**

**MICHELOB ULTRA 8**

**BALLAST POINT  
SCULPIN IPA 9**

**CORONA 9**

**BLUE MOON 9**

**GUINNESS 7**

**STELLA ARTOIS 8**

**ANGRY ORCHARD 8**  
Cider

**TRULY 8**  
Citrus squeeze seltzer

**WHITE CLAW 8**  
Mango or black cherry seltzer

**HIGH NOON 8**

## *Mocktails* ..... *Soft Drinks* .....

**STRAWBERRY  
PALOMA 10**

**PEACH MULE 10**

**RASPBERRY  
LIMEADE 10**

**COCA-COLA  
PRODUCT 4**

**ACQUA PANNA 5**

**S.PELLEGRINO 5**

**RED BULL 7**



## SPARKLING

BTL

<b>LUNETTA</b> (187ML) Prosecco Brut, Veneto, ITA	13
<b>MOËT &amp; CHANDON IMPÉRIAL</b> (187ML) Brut Rosé Champagne, FRA	24
<b>VEUVE CLICQUOT</b> Champagne Brut, FRA	180
<b>PERRIER-JOUËT</b> Champagne, FRA	250
<b>DOM PÉRIGNON</b> Champagne, FRA	350

## WHITES & ROSÉS

6OZ

9OZ

BTL

<b>CHATEAU STE. MICHELLE</b> Riesling, Columbia Valley, WA	14	17	46
<b>ROSE GOLD</b> Rosé, Côtes de Provence, FRA	18	26	70
<b>PIGHIN</b> Pinot Grigio, Friuli, ITA	14	20	54
<b>J VINEYARDS</b> Pinot Gris, CA	18	26	70
<b>DECOY</b> Sauvignon Blanc, CA	16	23	62
<b>BRANCOTT</b> Sauvignon Blanc, NZL	14	20	54
<b>PINE RIDGE</b> Chenin Blanc/Viognier, CA	13	18	50
<b>WENTE VINEYARDS ESTATE GROWN</b> Chardonnay, Central Coast, CA	14	20	54
<b>KENDALL-JACKSON VINTNER'S RESERVE</b> Chardonnay, CA	15	21	58

# REDS

6OZ

9OZ

BTL

## CHERRY PIE

Pinot Noir, CA

17

24

66

## ELOUAN,

Pinot Noir, OR

17

24

66

## BANFI

Chianti Classico, Tuscany, ITA

14

20

54

## BENZIGER

Merlot, Sonoma County, CA

16

23

62

## CATENA VISTA FLORES

Malbec, Mendoza, ARG

17

24

66

## LIBERTY SCHOOL

Cabernet Sauvignon, Paso Robles, CA

16

23

62

## FRANCISCAN ESTATE CORNERSTONE

Cabernet Sauvignon, CA

17

24

66

## THE PRISONER WINE COMPANY UNSHACKLED

Cabernet Sauvignon, CA

19

27

74

## JOEL GOTT

Blend, Columbia Valley, WA

13

18

50

## JUSTIN ISOSCELES

Blend, Paso Robles, CA

200

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**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.p65Warnings.ca.gov/restaurant](http://www.p65Warnings.ca.gov/restaurant).

# WINE