

starters

Chips and Salsa / 8
seasoned tortilla chips, salsa, guacamole

* **Seasonal Fish Ceviche** / 16.5
lime, avocado, pico de gallo, cucumber, seasoned tortilla chips

Snap Pea Salad / 16
pea tendrils, radish, mint, falafel, yogurt, pistachio-pomegranate dressing

Burrata / 17
peperonata, arugula, grilled baguette

Hummus / 18
roasted and marinated cauliflower, sesame carrots, mint feta, olives, house made flatbread

George's Famous Soup / 12
smoked chicken, broccoli and black beans

* **Fried Calamari** / 16
grilled lemon, parsley, garlic aioli

Tom Kha Mussels / 19
with fries / 24
lemongrass, coconut milk, kaffir lime, ginger, beech mushrooms, cilantro, basil, chili oil

House Made Focaccia Bread / 3
serves up to four people

salads

* **Grilled New York Steak Salad** / 24
arugula, white bean, celery root, blue cheese, crispy Brussels sprouts, sherry vinaigrette

* **Classic Caesar Salad** / 15
garlic croutons

Blackened Chicken Salad / 22
quinoa, roasted peppers, baby beets, little gem, soft goat cheese

pastas

Spaghetti & Clams / 28
with 1/2 lobster / 53
Manila clams, pan roasted cherry tomatoes, garlic, white wine, chopped parsley

Penne / 20
with seared shrimp / 30
beech mushrooms, spinach, roasted garlic, parmesan cream, lemon bread crumbs

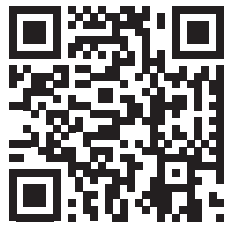
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Level2 Cocktail Book Bundle / 30

Flora's of San Diego book / 20

Neighborhood's of San Diego book / 20

digital menu



sandwiches

- > all sandwiches served with french fries
- > substitute mixed greens salad +2

* **O.T. Cheeseburger** / 18
Grass Run Farms beef burger, cheddar cheese Bibb lettuce, tomato, onion, pickles, house spread

* **Beyond Burger™** / 18
plant based burger, Bibb lettuce, tomato, onion, pickles, house spread

* **Avocado-Smoked Salmon Toast** / 17
cucumber, yogurt, pickled beet, shallot crumble

* **Fish Sandwich** / 17
nori crusted salmon, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

* **Crispy Chicken Sandwich** / 17
chipotle aioli, avocado, cabbage, pickled red onion, Oaxaca cheese

* **The Lobster Roll** / 25
Maine lobster salad, toasted brioche, served with Old Bay kettle chips

tacos

* **Fish Tacos** / 16
local yellowtail, cabbage, cilantro, onion, jalapeño-lime crema, pico de gallo

Vegan Beyond™ Tacos / 16
cabbage, avocado, radish, pickled onion

Short Rib Tacos / 16
braised beef short rib barbacoa, cabbage, avocado, radish, pickled red onion

* **Shrimp Tacos** / 16
chorizo spiced Baja shrimp, cabbage, onion, cilantro, crema

/ all tacos served on heirloom corn tortillas, prepared daily by [Galaxy Taco](#), La Jolla

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

> *These items are served raw or undercooked or may contain raw or undercooked ingredients

> In an effort to conserve, ice water is available upon request only.

> A \$4 per person charge will be applied for any dessert brought into the restaurant and consumed.

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desserts

Warm Chocolate Cake / 12
maple caramel, toasted pecans, pie crust, brown sugar ice cream

Apple Upside-Down Cake / 12
gingerbread, spiced apple sherbet, apple chip

Pumpkin Cheesecake / 12
graham cracker crust, vanilla chantilly

Sticky Toffee Pudding Cake / 12
salted almonds, vanilla ice cream, toffee sauce

Vanilla Bean Crème Brûlée / 12
iced oatmeal cookie

coffee

Espresso / 3.5

Cappuccino / 4.5

Mocha / 5

House Cold Brew / 6

Coconut Cream Iced Latte / 7.5

Affogato / 7

Carajillo / 12
espresso, Licor 43

La Jolla Coffee / 12
Irish whiskey, Licor 43, coffee, whipped cream

Cold Brew Martini / 12
vodka, coffee liqueur, Frangelico, house cold brew

Coffee Old Fashioned / 16
George's Private Barrel whiskey by Stranahan's, coffee liqueur

kids' menu / 12 and under

Mac & Cheese / 13

Crispy Chicken Strips / 14
choice of french fries or broccoli, served with ranch

Junior Cheeseburger / 16
lettuce, tomato, onion, french fries

Junior Beyond Burger™ / 14
lettuce, tomato, onion, french fries

wine refreshers

non-alcoholic

Ocean Terrace Limeade / 6
lime, honey, cinnamon, soda

Pink Mule / 8
raspberry, lime, ginger beer

The Dove / 7
grapefruit, lemon, agave, tonic, tajin

wine

Taylor Fladgate / 13
late bottle vintage port

Taylor Fladgate / 21
20 year tawny port

Banfi Rosa Regale / 8
Brachetto D'Acqui, Italy 2010

spirits

WhistlePig 10 year Rye Whiskey / 38

Clase Azul Reposado / 40

Don Julio 1942 Extra Anejo / 48

Remy Martin VSOP / 16

Macallan 12 year Single Malt / 19

Louis XIII Cognac .5 oz. / 83 1 oz. / 165
2 oz. / 330

Spaghetti or Penne / 13
with parmesan cheese, choice of tomato-cream sauce or butter

Quesadilla / 13
jack cheese, guacamole, salsa
with chicken / 14
with shrimp / 16

Beverages
milk \$2 / soda \$2 / juice \$3

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

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