

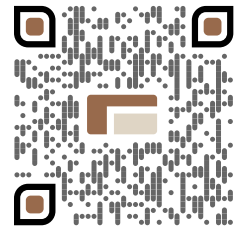
starters

- Chips and Salsa** / 8
seasoned tortilla chips, salsa, guacamole
- * **Seasonal Fish Ceviche** / 16.5
lime, avocado, pico de gallo, cucumber, seasoned tortilla chips
- Burrata** / 17
peperonata, arugula, grilled baguette
- 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
- * **Grilled Octopus** / 18
white bean, celery root, fennel-apple salad, chorizo
- Snap Pea Salad** / 16
pea tendrils, radish, mint, yogurt, falafel, pistachio-pomegranate dressing
- Little Gem** / 16
endive, dates, blue cheese, toasted walnuts
- * **Classic Caesar Salad** / 15
garlic croutons

merch

- Level2 Cocktail Book Bundle** / 30
- Flora's of San Diego book** / 20
- Neighborhood's of San Diego book** / 20

digital menu



entrees

- * **Grilled Salmon** / 32
farro, portobello mushroom, braised leek, Asian pear-almond salad, mushroom-soy vinaigrette
- Cioppino** / 34
seasonal fish and shellfish, tomatoes, fennel, potatoes, olives
- Jidori Chicken Breast** / 30
crispy fingerling potatoes, braised endive, dates, green harissa
- * **Steak Frites** / 34
with 1/2 lobster / 59
CAB New York strip, garlic butter, red wine demi glace, pommes frites, crispy parmesan Brussels sprouts
- Indian Red Lentils Dal** / 28
warm spices, yogurt, ginger marinated cherry tomatoes, herb salad
- Braised Short Rib** / 32
potato puree, glazed carrots, gremolata
- Braised Lamb Shank** / 34
sweet potato puree, mint marinated feta, Anaheim chile, sweet and sour golden raisins

pastas

- Penne** / 20
with seared shrimp / 30
beech mushrooms, spinach, roasted garlic, parmesan cream, lemon bread crumbs
- Spaghetti & Clams** / 28
with 1/2 lobster / 53
Manila clams, pan roasted cherry tomatoes, garlic, white wine, parsley

> 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

dessert cocktails

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

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

amaro & apertivo

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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