

starters

- Chips and Salsa** / 8
seasoned tortilla chips, salsa, guacamole
- * **Seasonal Fish Ceviche** / 16.5
lime, avocado, pico de gallo, cucumber, seasoned tortilla chips

Hummus / 16
olives, marinated artichokes, cucumber, roasted red pepper, hand rolled pita

Beets & Burrata / 17
roasted baby beets, burrata cheese, arugula, toasted hazelnuts, citrus, sherry vinaigrette

Crispy Polenta / 14
caramelized mushrooms, white cheddar Mornay

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

* **Calamari** / 15.5
lightly battered, marinara, lemon aioli

Tom Kha Mussels / 19
lemongrass, coconut milk, kaffir lime, galangal, beech mushrooms, cilantro, basil, chili oil

* **Grilled Octopus** / 17
roasted potato, chorizo, piquillo peppers, fennel, celery, lemon-paprika aioli

salads

Chicory Salad / 15
frisee, radicchio, arugula, red onion, piquillo peppers, garbanzo beans, pepperoncini, torn olives, sun dried tomatoes, fennel salami, crispy prosciutto, Pecorino cheese, oregano vinaigrette

* **Kale Caesar Salad** / 14
romaine lettuce, black kale, toasted almonds, parmesan cheese, torn croutons

merch

- Level2 Cocktail Book Bundle** / 50
- Flora's of San Diego Book** / 30
- Neighborhood's of San Diego Book** / 25
- Georges at the Cove T-Shirt** / 20



> Tacos are served on heirloom corn tortillas, prepared daily by Galaxy Taco, La Jolla

entrees

* **Salmon** / 32
toasted farro salad, roasted cauliflower, radish, almonds, white wine poached sultanas, curry coconut yogurt, za'atar

* **Seaweed-Sesame Crusted Tombo** / 30
seared albacore, lotus root, seaweed, cucumber, radish sprouts, glass noodles

Mahi Mahi / 32
serrano ham and hazelnut crust, charred endive, pear, pickled pearl onions, watercress

Seasonal Fish Tacos / 25
red cabbage, cilantro, onion, jalapeño-lime crema, rice and black beans

Roasted Half Chicken / 28
Mary's chicken, turnips, Swiss chard, red rice, sour cherries, chicken jus

* **Steak Frites 12 OZ.** / 39
grilled Prime NY strip steak, sauteed asparagus, garlic compound butter

Braised Short Rib / 32
soft polenta, Brussels sprouts, tomato marmalade

* **Grilled Pork Chop** / 37
Niman Ranch bone-in pork loin, mustard greens, roasted fingerling potatoes, apple chutney

pastas

Rigatoni / 28
Baja shrimp, pistachio-arugula pesto, sun dried tomatoes, parmesan cheese

Spaghetti & Clams / 28
littleneck clams, pan roasted cherry tomatoes, garlic, white wine, chopped 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.

#georgesoceanterrace #georgeslevel2

desserts

- Warm Chocolate Cake** / 12
butterscotch sauce, vanilla bean ice cream, pretzel
- Blueberry Crumble** / 12
orange-cinnamon streusel, vanilla bean ice cream
- New York Cheesecake** / 12
blackberry compote, crème fraîche
- Sticky Toffee Pudding Cake** / 12
honey toffee sauce, brown butter oats, vanilla ice cream
- Vanilla Bean Crème Brûlée** / 12
lemon madeline

coffee

- Espresso** / 3.5
- Cafe Latte** / 4.5
- Cappuccino** / 4.5
- Mocha** / 5
- House Cold Brew** / 6
- Coconut Cream Iced Latte** / 7.5
- Affogato** / 7

night cap

- Carajillo** / 12
espresso, Licor 43
- La Jolla Coffee** / 12
Bushmills Irish whiskey, Licor 43, coffee, fresh whipped cream
- Ciderhouse** / 15
Served HOT or COLD, apple brandy, Spanish brandy, cinnamon, vanilla, lemon, cane sugar
- Cold Brew Martini** / 12
vanilla infused vodka, Kahlúa coffee liqueur, Frangelico, house cold brew
- Coffee Old Fashioned** / 16
George's Private Barrel whiskey by Stranahan's, Mr. Black coffee liqueur, cane sugar, Angostura bitters

fine scotch

- Monkey Shoulder** blend / 12
- Johnnie Walker Black** blend / 13
- Oban 14 year** single malt / 28
- Toki** Japanese Whisky / 14
- Macallan 12 year** single malt / 19
- Macallan 18 year** single malt / 80

gifts

ask your server about Georges apparel and gift cards

refreshers

- non-alcoholic
- Summer Soda** / 8
watermelon, ginger, lemon, soda
- Ocean Terrace Limeade** / 6
lime, honey, cinnamon, soda
- Pink Mule** / 8
raspberry, lime, ginger beer
- The Dove** / 7
grapefruit, lemon, agave, tonic, tajin

wine

- / fortified wine
- Lustau** / 11
'Escuadrilla' Rare Amontillado sherry
- Taylor Fladgate** / 13
late bottle vintage port
- Taylor Fladgate** / 21
20 year tawny port

/ dessert wine

- Banfi Rosa Regale** / 8
Brachetto D'Acqui, Italy 2010
- Far Niente 'Dolce'** / 14 per oz
Napa
- Tokaji** / 18
Royal Tokaji Co., Hungary 5 Puttonyos

spirits

- WhistlePig 10 year** Rye whiskey / 38
- Russell's 10 year** Bourbon / 17
- Fortaleza** Reposado / 17
- Fortaleza** Anejo / 28
- Clase Azul** Reposado / 36
- Don Julio 1942** Extra Anejo / 48
- Grand Marnier** / 19
- Grand Marnier** 100 Centennial / 65
- Hine VSOP** / 19
- Remy Martin VSOP** / 16