

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 pepper, hand rolled pita

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

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

House Made Focaccia Bread / 2.5
serves up to four people

salads

Lemongrass Chicken Salad / 19
grilled chicken breast, Bibb lettuce, basil, Lollo Rossa, mint, cilantro, crispy shallots, peanuts, cucumber, chili-lime vinaigrette

Chicory Salad / 15
frisée, 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 bread crumbs

pastas

Spaghetti & Clams / 23
littleneck clams, pan roasted cherry tomatoes, garlic, white wine, chopped parsley

Rigatoni / 17
sun dried tomatoes, basil, pistachio-arugula pesto, parmesan

- > with grilled chicken breast / +7
- > with seared shrimp / +11
- > * with grilled salmon / +11
- > * with grilled skirt steak / +11

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

sandwiches

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

* **O.T. Burger** / 16
Grass Run Farms beef burger, Bibb lettuce, tomato, onion, pickles, house spread
> add cheddar or blue cheese / + 2
> add bacon / + 3
> add avocado / + 3.5

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

Portobello Mushroom Panini / 14
grilled portobello mushroom, mozzarella, roasted red pepper, arugula, pistachio pesto

Cubano / 17
braised pork shoulder, shaved ham, Swiss cheese, dill pickles, mustard

* **Fish Sandwich** / 16
nori crusted cod, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

* **Crispy Chicken Sandwich** / 16
chipotle aioli, avocado, cabbage, pickled onion, Oaxaca cheese

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

tacos

Seasonal Fish Tacos / 16
red cabbage, cilantro, onion, jalapeño-lime crema

Mushroom Tacos / 14
sweet potato, arugula, jack cheese, chipotle-tomatillo salsa

Short Rib Tacos / 15
braised beef short rib barbacoa, avocado, radish sprouts, 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.

#georgesoceanterrace #georgeslevel2 3.13.20

georgesatthecove.com

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