

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, pistachio-pomegranate dressing
- Burrata** / 17
cherry tomato, watermelon, arugula, radish, ginger vinaigrette, grilled toast
- Hummus** / 18
roasted peppers, marinated eggplant, mint-almond pesto marinated feta, olives, hand rolled pita
- 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

- Blackened Chicken Salad** / 22
quinoa, roasted peppers, baby beets, little gem, soft goat cheese
- * **Classic Caesar Salad** / 15
garlic croutons
- Chilled Seafood & Rice Noodle Salad** / 22
shrimp and squid, bean sprouts, cucumber, carrot, green onion, Thai basil, mint, cilantro, sweet & spicy dressing

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
summer corn, parmesan cream, arugula

merch

- Level2 Cocktail Book Bundle** / 30
- Flora's of San Diego book** / 20
- Neighborhood's of San Diego book** / 20
- Georges at the Cove T-Shirt** / 10

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 Toast** / 17
applewood smoked bacon, corn salad, cotija, crema, cilantro, Tajin
 - * **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.

#georgesoceanterrace #georgeslevel2 8.27.20

desserts

Warm Chocolate Cake / 12
butterscotch sauce, vanilla bean ice cream, pretzel

Blueberry Cobbler / 12
sweet cornbread, vanilla ice cream

Peach Melba Sundae / 12
white peach sorbet, raspberry sauce, vanilla wafer

Sticky Toffee Pudding Cake / 12
toasted honey oats, banana, vanilla ice cream

Vanilla Bean Crème Brûlée / 12
seasonal fruit

dessert cocktails

Level2 Espresso Martini / 13
Aquavit, Vodka, Fernet Branca, cinnamon, vanilla, espresso

Irish Coffee / 13
Irish Whiskey, star anise, vanilla, espresso, fresh cream

Bitter Giuseppe / 13
Cynar, Carpano Antica Formula Vermouth, lemon, salt

5th Ward / 13
bourbon, flamed orange syrup, Averna Amaro, espresso, cinnamon smoke cane sugar, Angostura bitters

digital menu



wine

/ ports & Sherry

Lustau / 11
N/V 'Murillo' Pedro Ximenez, sherry, Spain

Lustau / 16
N/V 'Murillo' Pedro Ximenez, sherry, Spain

H & H / 15
N/V Vedelho 10 year, maderia, Portugal

Taylor Fladgate / 13
late bottle vintage port

Taylor Fladgate / 21
20 year tawny port

/ dessert wine

Sauternes / 15
2016 Chateau Roumieu-Lacoste, Bordeaux

Far Niente 'Dolce' / 14 per oz
Napa

Tokaji / 18
Royal Tokaji Co., Hungary 5 Puttonyos

kids' menu

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

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

gifts

ask your server about Georges apparel and gift cards

> 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.

#georgeslevel2 #craftatthecove 6.30.20

georgesatthecove.com