

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** / 15
olives, marinated artichokes, cucumber, roasted red pepper, hand rolled pita
- Burrata Cheese** / 17
seasonal fruit, smoked ham, arugula, buckwheat honey
- Crispy Polenta** / 14
caramelized mushrooms, white cheddar Mornay
- George's Famous Soup** / 11.5
smoked chicken, broccoli and black beans
- * **Blackened Fish Tacos** / 16
achiote marinated yellowtail, cilantro, cabbage, onion, salsa, lime crema
- Calamari** / 15
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, fennel salami, crispy prosciutto, pecorino cheese, sun dried tomato vinaigrette
- * **Kale Caesar Salad** / 13
romaine lettuce, black kale, toasted almonds, parmesan cheese, bread crumbs

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

- * **Grilled Faroe Islands Salmon** / 31
English peas, roasted mushrooms, pea shoots, farro, onion soubise
- * **Seaweed-Sesame Crusted Tombo** / 29
seared albacore, lotus root, seaweed, cucumber, radish sprouts, glass noodles
- Seared Alaskan Halibut** / 41
corn, padron peppers, cilantro, tomato, red onion, cotija cheese, lime crema
- Roasted Half Chicken** / 28
Mary's chicken, panzanella, cherry tomato, cucumber, red onion, basil
- * **Marinated Skirt Steak** / 31
garlic mashed potatoes, spinach, onion rings, chimichurri
- Braised Short Rib** / 32
soft polenta, Brussels sprouts, tomato marmalade
- * **Grilled Pork Chop** / 37
Niman Ranch bone-in pork loin, broccolini, lentils, grilled peaches, sage, date molasses

pastas

- Rigatoni** / 18
pan roasted tomatoes, pistachio-arugula pesto, parmesan cheese, basil
> with grilled chicken breast / +7
- Spaghetti and Clams** / 28
roasted heirloom cherry tomato, white wine, garlic, parsley

- > A **4% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members
- > *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 9.5.19

desserts

Warm Chocolate Cake / 12
vanilla ice cream, hazelnut-chocolate sauce, cocoa nib-coffee streusel

Stone Fruit Cheesecake Trifle / 12
cream cheese mousse, lemon sponge, thyme graham cracker streusel

Raspberry Bread Pudding / 12
white chocolate raspberry-ripple ice cream

Sticky Toffee Pudding Cake / 12
honey toffee sauce, brown butter oats, vanilla ice cream

Vanilla Bean Crème Brûlée / 12
salted caramel blondie

Roasted Corn Pudding / 12
caramel mousse, blueberry compote, polenta-almond cake, popcorn

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

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

Irish Steamer / 12
cassis liqueur, Irish Cream, Irish whiskey, steamed milk, cinnamon

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

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 / 7
watermelon, ginger, lemon, soda

Ocean Terrace Limeade / 5
lime, honey, cinnamon, soda

Pink Mule / 7
raspberry, lime, ginger beer

The Dove / 6
grapefruit, lemon, agave, tonic, tajin

Seasonal Shrub / 7
seasonal house shrub, lemon, sugar cane, soda

wine

/ fortified wine

Lustau / 11
'Escuadrilla' Rare Amontillado sherry

Taylor Fladgate / 12
late bottle vintage port

Taylor Fladgate / 20
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 / 15

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`