

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 pepper, hand rolled pita
- Burrata Cheese** / 17
seasonal fruit, smoked ham, arugula, buckwheat honey
- George's Famous Soup** / 11.5
smoked chicken, broccoli and black beans
- Calamari** / 15
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
serves up to four people

salads

- Lemongrass Chicken Salad** / 19
Mary's 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, fennel salami, crispy prosciutto, Pecorino cheese, sun dried tomato vinaigrette
- * **Kale Caesar Salad** / 13
Romaine lettuce, black kale, toasted almonds, Parmesan cheese, bread crumbs

pastas

- Spaghetti and Clams** / 23
roasted heirloom cherry tomato, white wine, garlic, parsley
- Rigatoni** / 15
pan roasted 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 seared albacore, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

* **Crispy Chicken Sandwich** / 15
chipotle aioli, avocado, cabbage, pickled onion, Oaxaca cheese

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

tacos

* **Blackened Fish** / 16
achiote marinated yellowtail, cilantro, cabbage, onion, salsa, lime crema

Roasted Mushroom / 13
sweet potato, arugula, jack cheese, chipotle-tomatillo salsa

Braised Short Rib Barbacoa / 14
avocado, radish sprouts, pickled red onion

Grilled Baja Shrimp / 16
jicama, cabbage, salsa verde, crema

GALAXY TACO / 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 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.

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`