

Herringbone

FISH MEATS FIELD

LUNCH MENU · AUTUMN TWO THOUSAND SIXTEEN

SALT & BRINE

East & West Coast Oysters

Served on Ice

*Kimchi Salsa, Apple Mignonette, Lemon,
Tabasco, Spicy Cocktail Sauce*

Ask Your Server for Our Daily Selection

Tuna Poke* 22

Shoyu, Maui Onions, Toasted Macadamia Nuts

½ lb. Alaskan King Crab MP

Devil Dip Sauce, Radish, Lemon

Shrimp Ceviche* 19

*Clamato, Avocado, Scallion, Tomato Salsa,
Saltines*

1½ lb. Maine Lobster 35

Chilled, Shark Sauce, Spicy Pickle Remoulade

Shrimp Cocktail* 22

Mexican White Prawns, Sambal Cocktail Sauce

GREENS

Baby Kale Salad 16

*Arugula, Strawberries, Pickled Fresno Pepper, Almonds,
Charred Lemon Vinaigrette*

Little Gem* 16

*Baby Romaine, Smoked Trout Dressing, Soft Farm Egg,
Croutons, Parmesan Cheese*

Burrata 19

*La Quercia Prosciutto, Pesto, Stone Fruit, Charred Ciabatta,
White Balsamico*

Tomato & Avocado 18

*Serrano, Lime, Micro Greens, Red Wine Vinaigrette, Oregano,
Smokey Blue*

Desert Bloom Eco Farm Salad "LOCAL FARMER" 16

*Greens, Cherry Tomato, Shaved Vegetables, Edamame,
Miso Ginger Dressing*

Chinese Chicken Salad 17

*Romaine, Pea Tendrils, Edamame, Tangerines, Cashews,
Crispy Wontons, Sesame Vinaigrette*

SHARED

Yellowtail Sashimi* 23

Truffle Yuzu, Crispy Garlic, Green Onion

Whole Fish Ceviche* 27

Branzino, Cilantro Verde, Citrus, Fresno Chili, Cilantro

Tartare* 24

*Prime Filet, Summer Truffles, Quail Egg,
Crispy House Made Chips*

California Avocado Toast 17

Cherry Tomato, Scallion, Arugula Salad, Sourdough

Wings 20

*Pickled Cucumber and Carrots, Chili, Cilantro,
Peanut Sauce, Garlic*

LUNCH BOX 32

Choice of:

*Little Gem, Tomato & Avocado,
Desert Bloom or Tomato Soup*

&

Choice of:

*Two-Hand Burger, La Jolla Fish Tacos or
Grilled Organic Chicken Sandwich
Served with Boardwalk Fries*

SANDWICHES

Two-Hand Burger* 20

*Apple Smoked Bacon, Cheddar, Onion Jam, Aioli, Arugula
Add a Farm Egg 2*

Hawaiian Ahi Tuna Burger 26

Grilled Asian Slaw, Wasabi, Soy Honey Reduction

Grilled Organic Chicken Sandwich 18

Heirloom Tomato, Burrata, Charred Red Onion, Dijon, Aioli

Mahi Mahi Sandwich* 25

Blackened, Daikon, Stone Fruit Slaw

Bobby's Sliders* 28

*American Kobe Beef, Louie Sauce, Aged Cheddar, Pickles,
Grilled Onions*

BBG Meatball Sliders 18

Nana's Meatballs, Garlic Bread, Mozzarella, Basil

PLATES

Tomato Soup 14

San Marzano Tomato "DOP", Stracciatella Di Bufala, Basil

Mary's Roasted Chicken 28

Dirty Wild Rice, Charred Broccoli, Truffle Pan Sauce

La Jolla Fish Tacos 20

*Beer Battered or Grilled White Fish, White Sauce, Cabbage Slaw,
Pico, Lime*

Catch of the Day MP

Chef Out Fishing

SWEETS

Cheesecake Mousse 12

Nilla Crumbles, Raspberry Compote, White Chocolate

Chocolate, Sea Salt & Caramel 15

*Chocolate Sauce, Candied Hazelnuts, Chocolate Crumble,
Nutella Gelato*

The Daily Scoop 9

Selection of Gelatos & Sorbets

DAILY HAPPENINGS

WEEKEND BRUNCH

Every Saturday & Sunday from 10AM – 4PM

FOOTBALL SEASON

*Join us during all professional football games and
enjoy food & drinks specials all season long*

*FOOD ALLERGY DISCLAIMER:

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

36°10'70.12"N -115°17'76.33"W

EXECUTIVE CHEF GENO BERNARDO

Herringbone

FISH MEATS FIELD

DRINKS · AUTUMN TWO THOUSAND SIXTEEN

BEERS

DRAUGHT BEER

Ballast Point “Calico Amber”, San Diego [5.5%]	9
Bud Light, Missouri [4.2%]	7
Chimay “Grande Reserve”, Belgium [9.0%]	15
Delirium Tremens, Belgium [8.5%]	14
Firestone “Union Jack” IPA, California [7.5%]	9
Golden Road “Get Up Offa That” Brown, California [5.5%]	9
Goose Island Green Line Pale Ale, Illinois [5.4%]	8
Stella Artois, Belgium [5.2%]	8
Widmer Hefeweizen, Oregon [4.9%]	8

AMERICAN BEER

Anchor Steam, California [4.9%]	8
Anderson Valley Seasonal Gose California [4.2%]	9
Ballast Point “Sculpin Grapefruit”, California [7%]	9
Brooklyn Brewery Lager, New York [6.0%]	10
Founders “All Day IPA”, Michigan [4.7%]	8
Full Sail “Black Session Lager”, Oregon [5.4%]	8
Joseph James “Citra Rye” Pale Ale, Nevada [5.4%]	10
Michelob “ULTRA”, Missouri [4.2%]	9
North Coast “Scrimshaw” Pilsner California [4.8%]	8
Victory Hop Devil IPA, Pennsylvania [6.7%]	8
Shock Top Witbier, Missouri, [5.2%]	8

IMPORTED BEER

Amstel Light, Netherlands [3.5%]	7
Boddingtons “Pub Ale”, England [5.0%]	8
Corona Lager, Mexico [4.6%]	8
Corona Light Lager, Mexico [4.1%]	8
Heineken Pale Lager, Netherlands [5.0%]	8
Heineken Light Lager, Netherlands [3.3%]	7
Hitachino Nest “Classic Ale”, Japan [7.0%]	16
Hitahcino Nest “White Ale”, Japan [5.5%]	16
Hopf Helle Weisse, Germany 16.9oz [5.3%]	14
Modelo Lager, Mexico [4.4%]	7
Rochefort 8 Trappist Ale, Belgium [9.2%]	14
Reutberger Dunkel, Belgium [5.1%]	14
Saison Dupont, Belgium [6.5%]	12
Schonramer Pils, Germany [5.4%]	14

FEATURED COCKTAILS

IT'S STILL HOT IN MEXICO 16

Espolon Reposado Tequila, Thai Chili, Agave, Lime, Cilantro, Cucumber Juice

ELEVATED SMOKED OLD FASHIONED

Barrel Smoked Maple Syrup, Charred Cedar, Aromatic Bitters, Orange Bitters

CHOOSE YOUR WHISK(E)Y

Royal Salute 21yr Scotch Whisky 35

Hibiki 21yr Japanese Whisky 80

Jack Daniel's Sinatra Select Whiskey 40

SPECIALTY COCKTAILS

16

Far South of the Border

*El Silencio Mezcal, Peach, Agave,
Lime, Tarragon*

The Drifting Mistress

*Toki Japanese Whisky, Amaro,
Ginger Syrup, Sake, Brown Sugar, Egg Whites*

Not Your Daddy's Scotch Drink

*Laphroaig 10yr, Zaya Rum, Lemon,
Cinnamon, Pineapple Juice*

Better Mules & Gardens

*Hangar One Vodka, Rhubarb, Strawberry,
Lime, Ginger Beer, Cucumber Bitters*

Kiss My Bubbles

*Belvedere Vodka, Aloe Vera, Elderflower,
Strawberry, Lime, Simple Syrup, Prosecco*

This Weather is Making Me Bitter

Plymouth gin, Campari, Lillet, Velvet Falernum

Just About Pearfect

*Grey Goose Vodka, Asian Pear Puree,
Spiced Pear, Simple Syrup, Lemon*

Your Ginger is Smashing

*Virginia Black Whiskey, Domaine de Canton
Liqueur, Ginger Snap, Ginger Syrup,
Lemon, Mint*

GOURMET COFFEE & TEA

BY LAMILL

CHEMEX BREWED COFFEE CARAFE

Peru Cenfrocafe 24

(Please allow 8–10 minutes for brewing)

ESPRESSO DRINKS

Herringbone Signature Espresso Blend 4

East Africa & Central America

Single 5

Cappuccino 6

Latte 6

Macchiato 6

Add a Shot 2

LOOSE LEAF HOT TEA

BY ART OF TEA

Green 8

Dragon Well Lung Ching, Jasmine Pearls

Black 8

Organic Darjeeling, Earl Grey Crème, Keemun Mao Fang

Oolong 8

Iron Goddess of Mercy—Ti Kuan Yin

GARDEN REBELS

Morning Workout 8

Cucumber Juice, Cilantro, Lime, Sprite

Patio Crusher 8

Lemon, Strawberry, Watermelon, Ginger Ale

Umbrella Not Included 8

Pineapple Juice, Pomegranate Juice, Lime, Orgeat, Ginger Ale