

— SHARES —

CHIPS & SALSA 14

House Tortilla Chips, Fresh Salsa Trio **VG, GF, DF**

CHICKEN BITES 16

Spicy Buffalo Sauce, Creamy Blue Cheese Ranch
Served with French Fries

— SALADS —

BAJA CAESAR 18

Chopped Romaine, House Caesar Dressing,
Parmesan, Croutons

Add a Protein: Chicken + 10, Steak +14, Shrimp +13

QUINOA SALAD 16

Mixed Seasonal Greens, Dried Apricots, Roasted
Almonds, Persimmon Vinaigrette **V, GF, DF**

Add a Protein: Chicken + 10, Steak +14, Shrimp +13

— KID'S MENU —

12 & Under

CHEESE QUESADILLA 12

Served with Fries, Tortilla Chips or Fruit **VG**

CHICKEN TENDERS 12

Served with Fries, Tortilla Chips or Fruit

MINI BURGERS 14

Served with Fries, Tortilla Chips or Fruit

— SIDES —

French Fries 6	Guacamole 8
Sweet Potato Fries 6	Tortilla Chips 6
Side Fruit 7	Pico de Gallo 6
Side Salad 8	Salsa Roja 4
Blue Cheese Ranch 2	Salsa Verde 4
Green Goddess 2	Salsa Macha 4

THE
POCKET
POOL & BAR

Kitchen Open Daily

12pm - 6pm

— TACOS —

Two Per Plate, Served with House Tortilla Chips

BAJA FISH 16

Herb Crema, Tomatillo Salsa, Guacamole

SPICY SHRIMP 16

Chipotle Aioli, Cabbage Slaw, Grilled Corn Salsa **GF, DF**

PORK BELLY CARNITAS 14

Grilled Pineapple, Black Bean Purée, Salsa Roja **GF, DF**

CARNE ASADA 14

Salsa Verde, Guacamole, Cilantro, Onion **GF, DF**

VEGETABLE 12

Grilled Farmer's Market Vegetables, Romesco, Guacamole **V, GF, DF**

— MAINS —

POCKET POKE BOWL* 21

Sushi Rice, Marinated Ahi, Edamame, Mixed Greens,
Cucumber, Sesame, Nori **GF, DF**

PORK BELLY BANH MI 18

Hoagie Bun, Herb Mayo, Pickled Carrots, Radish,
Crispy Seasoned Shrimp Chips

ADOBO QUESADILLA 18

Shredded Chicken, Spinach, Melted Cheese Blend, Pickled Onions,
House Tortilla Chips

VAGA BURGER* 28

House-made Bun, Parmesan Fondue, Harissa Bacon Jam,
Smoked Aioli, French Fries

Choice of Beef or Beyond Meatless Burger

— DESSERT —

CHURROS 10

Cinnamon Sugar, Dulce de Leche Dip **VG**

COOKIE SANDO 12

House-made Chocolate Chip Cookies, Vanilla Ice Cream **VG**

BEACHSIDE BANANA SPLIT 15

Vanilla, Chocolate & Strawberry Ice Creams, Fresh Banana,
Whipped Cream **VG, GF**

ICE CREAM / SORBET

*Choice of Vanilla, Chocolate, Strawberry (VG, GF)
or Mango Sorbet (V, GF)*

One Scoop 5 | Two Scoops 8

VG:Vegetarian | V:Vegan | DF: Dairy Free | GF: Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

— COCKTAILS —

MAREA MARGARITA 14

Blanco Tequila, Fresh Lime, On The Rocks

POCKET PALOMA 14

Blanco Tequila, Topo Chico, Fresh Lime, Fresh Grapefruit

FRENCH 75 14

Gin, Fresh Lemon, Prosecco

RUM DAISY 14

Aged Rum, Cointreau, Lime, Angostura Bitters

APEROL SPRITZ 14

Aperol, Prosecco, Club Soda

SOUTHSIDE FIZZ 14

Gin, Mint, Lime, Club Soda

LEMON BASIL OLD FASHIONED 18

Rye Whiskey, Fresh Lemon, Basil, Angostura Bitters

— WINE —

BISSON 'Glera' Vino Frizzante 13 / 52

Trevigiana, Veneto, Italy NV

PIPER HEIDSIECK 'Brut' 20 / 80

Champagne, France NV

CADE Sauvignon Blanc 16 / 64

Napa Valley, CA 2020

PENCE RANCH Chardonnay 18 / 72

Sta. Rita Hills, CA 2019

LA FÊTE DU ROSÉ GSM Blend 18 / 72

Cotes du Provence, France 2019

SCAR OF THE SEA Pinot Noir 20 / 80

Santa Maria Valley, CA, CA 2019

MCBRIDE SISTERS Red Blend 14 / 56

Central Coast, CA 2019

Please note, vintages are subject to change.



Beverage Service Hours

Mon - Thur | 12pm - 7pm

Friday | 12pm - 8pm

Saturday | 10am - 8pm

Sunday | 10am - 7pm

— DRAFTS —

THORN BREWING CO. Barrio Lager 10

San Diego, CA

MODERN TIMES 'Orderville' Hazy IPA 10

San Diego, CA

PIZZA PORT 'Chronic' Amber Ale 10

San Diego, CA

— CANS —

PACIFICO Lager 7

Mexico

CORONA EXTRA Lager 7

Mexico

HARLAND BREWING 'India Pale Whale' IPA 8

San Diego

BIVOUAC 'San Diego Jam' Blackberry Cider 8

San Diego, CA

JUNESHINE 'Acai Berry' Hard Kombucha 8

San Diego, CA

NOMADICA Red Wine 8

California

NOMADICA Sparkling White Wine 8

California

— NON-ALCOHOLIC —

ICED TEA 5

LEMONADE 5

COKE 5

DIET COKE 5

SPRITE 5

FANTA 5

APPLE JUICE 6

ORANGE JUICE 6

GRAPEFRUIT JUICE 6