



|  |    |
|--|----|
| <b>Sweet Potato &amp; Pepita Salad</b><br>charred poblanos, corn, feta crumble, coriander vinaigrette *VG    | 16 |
| <b>Baja Caesar Salad</b><br>grilled romaine, T.J. classic caesar dressing, lemon confit                      | 18 |
| <b>Veggie Hand Roll Bowl</b><br>cucumber, avocado, sushi rice, chipotle mayo, greens, ponzu GF, V, DF        | 20 |
| <b>VAGA Burger</b><br>smoked beef, parmesan fondue, harissa bacon jam, smoked aioli                          | 28 |
| <b>Mushroom &amp; Chicken Tostada</b><br>grilled chicken, wild mushroom ceviche, avocado, macha salsa GF, DF | 20 |
| <b>Oaxacan Quesadilla (3)</b><br>braised greens, marinated mushrooms, cheese blend GF, VG                    | 18 |
| <b>Salt &amp; Pepper Chickarrones &amp; Fries</b><br>garlic confit, yuzu, green onion DF                     | 23 |
| <b>Baja Fish Taco</b><br>herb cream, tomatillo salsa, guacamole, corn chips GF                               | 12 |
| <b>Vegetable Taco</b><br>farmers market veg, pepita mole, guacamole, corn chips GF, V, DF                    | 10 |

**Sides**

|                       |    |
|-----------------------|----|
| wild mushroom ceviche | 10 |
| guacamole             | 8  |
| chicken strips        | 12 |
| french fries          | 6  |
| shrimp                | 8  |
| chicken               | 6  |
| steak                 | 8  |
| tuna                  | 8  |
| berries               | 6  |

\*: Modifiable Veg / VG: Vegetarian / V: Vegan / DF: Dairy Free / GF: Gluten Free

NO Substitutions Please

Summer Hours **12-6 pm**

# Spring 2021 The Pocket Beverage Menu

## CLASSIC COCKTAILS

|   |    |
|---|----|
| <b>Pocket Margarita</b> blanco tequila, fresh lime juice on the rocks | 14 |
| <b>French 75</b> dry gin, fresh lemon, prosecco                       | 14 |
| <b>Aperol Spritz</b> Aperol, prosecco, club soda                      | 14 |
| <b>Southside Fizz</b> dry gin, mint, lime, club soda                  | 14 |
| <b>Rum Daisy</b> aged rum, Cointreau, lime, angostura bitters         | 14 |

## CANNED COCKTAILS

|   |   |
|---|---|
| <b>Ketel One</b> Grapefruit Rose Spritz 3.2%                  | 8 |
| <b>Mamitas</b> Tequila & Soda Lime 5.0%                       | 8 |
| <b>You &amp; Yours</b> Meyer Lemon Vodka Soda, San Diego 7.5% | 9 |
| <b>You &amp; Yours</b> Spa Water Vodka Soda, San Diego 7.5%   | 9 |
| <b>You &amp; Yours</b> Tangerine Vodka Soda, San Diego 7.5%   | 9 |

## WINE

|   | Glass | Bottle |
|---|-------|--------|
| <b>Gust Chardonnay</b> Petaluma Gap, Sonoma, Ca 2018        | 16    | 64     |
| <b>Case Paolin 'Extra Dry' Sparkling Prosecco</b> Italy, NV | 14    | 56     |
| <b>Taittinger 'Brut La Francaise'</b> Champagne, France     | 19    | 76     |
| 250 mL Cans   |       |        |
| <b>Nomadica 'Abstract Canvas' Red Blend</b>                 | 14    |        |
| <b>Bonterra Mendocino County Sauvignon Blanc</b>            | 14    |        |
| <b>Bonterra Mendocino County Rose</b>                       | 14    |        |
| <b>Nomadica 'The Hummingbird' Sparkling White</b>           | 14    |        |

## DRAFT

|  |   |
|--|---|
| <b>Golden Road Mango Cart Wheat Ale w/Mango</b> Los Angeles, CA 4%           | 8 |
| <b>Boochcraft Grapefruit Hibiscus Heather Hard Kombucha</b> San Diego, CA 7% | 8 |
| <b>Firestone Walker 805, Blonde Ale</b> Paso Robles, CA 4.7%                 | 8 |

## CANS & BOTTLES

|   |   |
|---|---|
| <b>Harland Hazy, New England Style IPA</b> San Diego, CA 6.5%         | 8 |
| <b>Mission Brewing Amber</b> San Diego, CA 5%                         | 8 |
| <b>North Coast Scrimshaw, German Style Pilsner</b> Ft. Bragg, CA 4.5% | 8 |
| <b>Bivouac 'San Diego Jam' Blackberry Cider</b> San Diego, CA 6.0%    | 8 |
| <b>Pacifico, Lager</b> Mexico 4.4%                                    | 7 |
| <b>Corona Extra, Lager</b> Mexico 4.5%                                | 7 |

The Team: Claudette Zepeda / Paola Gonzalez / Sean Smith / Chris Simmons / Alex Gregg / Hayley Chase