

## DOCKSIDE DINING

made  
on-site



**bites, beers & tall tales**  
1035 la bonita drive  
lake san marcos, ca 92078



locally  
sourced

## STARTERS

- seasonal soup** ..... \$8.00
- garlic hummus** ..... \$8.00  
wood-fired pita
- chicken wings** ..... \$12.00  
basil, mint, serrano pepper, sesame seeds  
caramelized lime vinaigrette
- poke** ..... \$16.00  
ahi tuna, pineapple, white sesame, taro chips,  
white soy ponzu
- fried brussels sprouts** ..... \$9.00  
bacon, parmesan cheese, basil
- steamed clams** ..... \$14.00  
shallots, garlic, fennel, roasted tomatoes,  
chorizo, herbs
- dockside nachos** ..... \$15.00  
braised pork, pico de gallo, tequila queso,  
avocado, lime cream, queso fresco

## GREENS

- chicken caesar salad** ..... \$13.00  
romaine, parmesan, croutons
- greek salad** ..... \$10.00  
romaine, cherry tomatoes, red onion, cucumber, capers,  
feta, kalamata olives, pepperoncini vinaigrette  
add chicken \$5, steak \$8
- dockside salad** ..... \$9.00  
organic greens, tomato, cucumbers,  
red onion, croutons  
add chicken \$5, steak \$8



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## WOOD FIRED

- spinach & artichoke dip**..... \$11.00  
pita
- baked chicken pesto sandwich**..... \$14.00  
grilled chicken breast, pesto,  
mozzarella, roasted tomatoes
- baked ziti**..... \$15.00  
sweet italian sausage, marinara sauce, mozzarella
- shrimp pesto pizza**.....\$14.00  
garlic oil, poached shrimp, sun dried tomatoes
- americano pizza**..... \$13.00  
pepperoni, italian sausage, ricotta, spinach
- mediterranean pizza** ..... \$12.00  
grilled kale, artichoke hearts, goat cheese,  
confit garlic, roasted tomatoes
- margherita pizza** ..... \$10.00  
tomato sauce, mozzarella, basil, evoo

## MAINS

- turkey sandwich** ..... \$13.00  
smoked turkey, lettuce, tomato, avocado,  
bacon, brioche
- lobster blt** .....\$19.00  
applewood bacon, butter lettuce, tomato,  
tarragon aioli, brioche
- lakeside cheeseburger**..... \$14.00  
8 oz. beef patty, lettuce, tomato, red onion,  
cheddar, garlic aioli, brioche bun
- bison burger** .....\$17.00  
8 oz. bison patty, boar bacon & red onion jam,  
avocado, asiago cheese, farm egg,  
sun dried tomato aioli, brioche bun
- ancient grain wrap**..... \$13.00  
lentils, quinoa, farro, black bean hummus, greens,  
portobello mushroom, champagne vinaigrette
- pulled pork sandwich**..... \$14.00  
house made cabbage slaw, braised pork,  
grilled pineapple and pickled jalapeño, bbq sauce
- fish n' chips** ..... \$15.00  
ipa beer batter, cajun remoulade
- steak frites** .....\$20.00  
8 oz. flat iron steak, truffle fries,  
watercress, sauce béarnaise

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness. Due to drought conditions, water is served upon request.

## COCKTAILS

- burnt orange negroni**..... \$12.00  
carpano sweet vermouth, hendrick's gin, campari
- "heid" the sour**..... \$12.00  
templeton rye whiskey, raw egg white,  
lemon & lime juice
- cucumber tonic**..... \$10.00  
botanist gin, cucumber, tonic water, lime
- madre mojito**..... \$12.00  
dragon berry bacardi rum, hangar one mandarin,  
cranberry, prosecco, lemon & lime juice, mint
- living martini (100% organic)**..... \$12.00  
grand poppy organic orange liqueur, simple syrup  
trust me organic vodka, lemon juice
- the old fashioned**..... \$12.00  
buffalo trace whiskey, cherry bitters,  
brandied cherry
- smoky mango-rita**..... \$12.00  
cazadores blanco tequila, cointreau,  
lemon & lime juice, jalapeño, mango purée
- honest gimlet**..... \$10.00  
trust me gluten free vodka, lime juice, simple syrup
- uptown dog**..... \$11.00  
hendricks gin, raw egg white, grapefruit juice,  
bitters, himalayan sea salt
- sazerac**..... \$12.00  
sazerac rye whiskey, pernod absinthe,  
bitters, orange zest

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## WINES BY THE GLASS

### SPARKLING WINE & CHAMPAGNE

- benvolio** prosecco ..... \$8.00  
friuli, italy
- domaine chandon** brut classic ..... \$12.00  
california
- lucien albrecht** brut rosé ..... \$14.00  
alsace, france
- veuve clicquot** brut yellow label ..... \$22.00  
reims, france

### HOUSE WINE

- kaidan** chardonnay ..... \$7.00  
california
- kaidan** cabernet sauvignon ..... \$8.00  
california

## WINES BY THE GLASS

### PINK WINE

**tablas creek** rosé ..... \$11.00  
paso robles

### WHITE WINES

**bishop's peak** sauvignon blanc ..... \$8.00  
edna valley

**laird** pinot grigio ..... \$9.00  
carneros

**ferdinand** albariño ..... \$10.00  
lodi

**barth** riesling ..... \$11.00  
rheingau, germany

**foley-johnson** chardonnay ..... \$12.00  
carneros

**hartford court** chardonnay ..... \$15.00  
russian river valley

### RED WINES

**blackburn** pinot noir ..... \$8.00  
central coast

**bliss** zinfandel ..... \$8.00  
mendocino

**hedges** merlot ..... \$9.00  
*hip*, columbia valley

**bonny doon** grenache ..... \$10.00  
monterey

**newton** merlot/cabernet sauvignon ..... \$11.00  
napa/sonoma

**meyer family** syrah ..... \$12.00  
yorkville highlands, mendocino

**brooks** pinot noir ..... \$14.00  
willamette valley

**ehlers estate** cabernet sauvignon ..... \$16.00  
st. helena, napa valley

## CLAY PIGEONS

### PREMIUM SELECTIONS 3 oz. pours

**silver oak** cabernet sauvignon ..... \$30.00  
napa valley 2011

**freemark abbey** cabernet sauvignon ..... \$35.00  
*bosché vineyard*, rutherford, napa valley 2004

**cakebread** cabernet sauvignon ..... \$40.00  
napa valley 2013

## DRAFTS

We proudly offer a wide selection of some of the best rated craft beer through rotating taps. Inquire with your server about today's selections.

<b>stella artois</b> .....	\$6.00
<b>hangar 24</b> orange wheat .....	\$6.00
<b>coors light</b> .....	\$5.00
<b>firestone walker</b> 805 .....	\$6.00
<b>saint archer</b> pale ale .....	\$6.00
<b>ballast point</b> pineapple .....	\$6.00
<b>modern times</b> lomaland saison .....	\$6.00
<b>lagunitas</b> ipa.....	\$6.00
<b>stone</b> rotating handle.....	\$6.00
<b>speakeasy</b> scarlet red ale .....	\$6.00
<b>wyders</b> pear cider .....	\$6.00
<b>high water</b> campfire stout .....	\$6.00

## BOTTLES

<b>bud light</b> .....	\$5.00
<b>coors light</b> .....	\$5.00
<b>budweiser</b> .....	\$5.00
<b>michelob ultra</b> .....	\$5.00
<b>corona extra</b> .....	\$6.00
<b>guinness</b> .....	\$6.00
<b>port brewing</b> pick six pilsner .....	\$6.00
<b>leffe</b> blonde.....	\$6.00
<b>almanac</b> farm to barrel series - seasonal sour .....	\$15.00
<b>hoegaarden</b> hefeweizen.....	\$6.00
<b>flying dog</b> raging bitch ipa.....	\$6.00
<b>elysian</b> spacedust ipa .....	\$10.00
<b>lost abbey</b> seasonal .....	\$12.00
<b>boochcraft</b> kombucha .....	\$15.00
<b>coronado</b> mermaid's red ale.....	\$6.00
<b>belching beaver</b> peanut butter milk stout .....	\$7.00



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## DESSERTS

**slice of pie** ..... \$8.00

daily inspiration, please enquire with server

à la mode..... \$3.00

**espresso bread pudding** ..... \$8.00

vanilla crème anglaise

**double chocolate brownie sundae** ..... \$8.00

peanut butter ice cream, salted caramel,  
whipped cream



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## BEVERAGES

**fresh brewed organic coffee**..... \$4.00

**french press organic coffee**.....\$6.00

**select loose leaf tea pot** 2 servings .....\$6.00

### HERBAL INFUSION

french lemon ginger, blood orange,  
egyptian chamomile, peach passion

### GREEN TEA

cherry rose, moroccan mint, dragonwell

### BLACK TEA

english breakfast, earl grey creme,  
midnight vanilla, marsala chai

**premium loose leaf tea pot** 2 servings..... \$8.00

### WHITE TEA

white coconut creme

### PU'ERH TEA

scottish caramel black

### HARVESTED TEA BUDS

jasmine pearl