



SNACKS

3 PEPPER WINGS

3pepper sauce top with blue cheese crumbles, cucumber slices, blue cheese dressing

POKE NACHOS

wonton chips, green onion, spicy mayo, ahi tuna, avocado, sliced serranos, sweet soy, furikake, cilantro

MIX GREEN SALAD

grilled corn, baby heirloom tomatoes, red onion, gorgonzola cheese, radish, avocado, balsamic vinaigrette

ADD chicken

ADD shrimp

SEASONAL FRUIT SALAD

watermelon, mango, blueberry, dragon fruit, pomegranate seeds with a mint ginger syrup.

CHARCUTERIE BOARD

Chef's selection of artisan cheese and cured meats

HOUSE GUACAMOLE

fresh avocados, cilantro, red onion, lime juice, grilled pineapple, baby heirloom tomatoes, queso fresco

BBQ PORK BELLY SLIDER

3 crispy pork belly sliders, bbq sauce, fried onion, fried pickles, slaw

BEEF SLIDER

3 beef sliders, caramelized onion, tomatoes, white cheddar, house sauce, arugula

BAJA SHRIMP TACOS

3 sautéed shrimp tacos, slaw, avocado cilantro sauce, Mexican crema, pico de gallo, queso fresco,

SWEET CORN BREAKFAST BURRITO

crispy potatoes, sweet corn, butternut squash, bacon, onion, scrambled eggs, roasted tomatoes, roasted pepper sauce.

STRAWBERRY TOASTS

strawberry, orange zest whipped ricotta and mascarpone cheese, balsamic glaze, candied pistachio, fresh mint, sourdough.

FRIES



KIDS

CHICKEN TENDERS

comeback sauce, fries

GRILLED CHEESE

sourdough, cheddar, fries

KIDS SLIDER

2 beef sliders, white cheddar, fries



DESSERT

DAILY GELATO

SPECIALTY COCKTAILS

DESERT BREEZE

tito's vodka, passionfruit, pineapple, giffard creme de peche, grenadine, lime, peychaud's bitters

DUOMO NIGHTS

corralejo blanco tequila, cocchi rosa vermouth, blueberry, lemon, rosemary

TRADER VIC'S MAI TAI

plantation original dark rum, appleton estate signature blend rum, dry curacao, lime, orgeat

NEGRONI P.I.

hendrick's gin, pineapple infused campari, sweet vermouth

FOOL'S GOLD RUSH

ginger-infused evan williams bourbon, lemon, honey

WINE BY THE GLASS

Luca Paretti Prosecco, Valdobbiadene, IT

Lallier Champagne Brut Reserve, FR

Benziger Sauvignon Blanc, Napa Valley, CA

DAOU Vineyards Chardonnay, Paso Robles, CA

DAOU Vineyards 'Discovery' Rosé Paso Robles, CA

Au Bon Climat Pinot Noir, Santa Barbara CA

ON TAP

Societe, Light, San Diego CA

Modelo Especial, Mexican Lager, Mexico

Stella Artois, Pilsner, Belgium

Golden Road Mango Cart, Wheat Ale, Atwater CA

Golden Road Ride On, Hazy IPA, Atwater CA

Coronado Weekend Vibes, West Coast IPA, San Diego CA

La Quinta Cactus Prick, Pale Ale, Palm Springs CA

Truly, Wild Berry, Hard Seltzer, USA

A 20% gratuity will be added to Room Charges and Credit Card tabs that are left open at High Bar.

* Please advise your server of any food allergies prior to ordering.

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