

## FOR THE TABLE

### PARKER HOUSE ROLLS • \$7

truffle butter

### SPINACH ARTICHOKE DIP • \$17.50

pecorino romano • grilled baguette

### CRISPY BACON & BRUSSELS • \$19

applewood bacon • brussels sprouts • shallot • balsamic reduction • pecorino romano

### CALAMARI & SHISHITOS • \$20

crispy loligo squid • shishito peppers • lemon thyme aioli

### BUFFALO WINGS • \$19

celery • carrot • ranch

### CILANTRO-LIME GRILLED SHRIMP

### LETTUCE WRAPS • \$20

avocado • corn • tomato • scallion • chipotle aioli • almonds • butter lettuce

### SEAFOOD SLIDERS • \$20

maine lobster meat • shrimp • chive • grilled sweet corn • shallot • lemon mayo • butter toasted hawaiian rolls

## SOUP & SALADS

### THE PRESLEY'S CLAM CHOWDER • \$9

classic clam chowder • bacon • potato • celery • leek

### LIBERTY GREENS • \$14 full / \$8 half

spring mix • grape tomato • cucumber • shallot • sunflower seed • garlic croutons • goat cheese • honey-balsamic vinaigrette / **add:** chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

### ARUGULA & BRUSSELS • \$14

baby arugula • shredded brussels sprouts • shallot • walnut • dried blueberry • crispy garbanzo • pecorino romano • meyer lemon vinaigrette / **add:** chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

### SEARED AHI • \$22

everything crusted seared ahi • spring mix • scallion • avocado • daikon • snap peas • garlic chips • watermelon radish • ponzu wasabi vinaigrette

## MAINS

### SHRIMP SCAMPI PASTA • \$28

red grape tomato • artichoke hearts • shallot • capellini pasta • garlic white wine sauce • grilled baguette

### HORSERADISH CRUSTED SALMON • \$32

sautéed spinach • smoked tomato purée • roasted fingerling potatoes

### PRESLEY BOWL • \$19

quinoa • sweet potato • diced tomato • avocado • fire roasted red bell pepper • turmeric • green onion • pickled onion • spinach • grilled cauliflower • goat cheese  
**add:** chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

### FISH & CHIPS • \$20

alaskan cod • spicy remoulade • lemon thyme aioli • fries

## FLATBREADS

### ROASTED GARLIC • \$19

roasted garlic purée • caramelized onion • fire roasted red bell pepper • gorgonzola

### PANCETTA • \$20

white sauce • mushroom • pancetta • thyme • radicchio • balsamic reduction

### SAUSAGE & MUSHROOM • \$19

red sauce • sausage • crimini mushroom

### CHICKEN PESTO • \$20

pesto • grilled chicken • caramelized onion • roasted red bell pepper • crimini mushroom • mozzarella

### HAWAIIAN • \$18.50

red sauce • canadian bacon • grilled pineapple

### PEPPERONI • \$18

red sauce • pepperoni



## STEAKS

**additional sides \$7:** roasted potatoes • charred baby carrots • crispy brussels • charred broccolini • grilled green beans

### 1 lb T-BONE STEAK • \$42

demi-glaze • chipotle butter • potato purée

### 12 oz BONELESS RIBEYE • \$42

demi-glaze • potato purée

### 8 oz SKIRT STEAK • \$34

chimichurri • crispy parsnips • potato purée

### 10 oz GRILLED PORK PRIME RIB • \$34

apricot whole grain mustard glaze • potato purée

## AFTERS

### ROAST YOUR OWN S'MORES • \$12

marshmallows • grahams • hershey's chocolate

### BREAD PUDDING • \$9

white chocolate bread pudding • caramel sauce • vanilla ice cream • berries

### ICE CREAM

SCOOP • \$5  
rotating flavors

## SPECIALTY COCKTAILS

### P'S BEE'S KNEES • \$16

gin • lime • cucumber • mint • simple syrup

### OCEAN PEACH • \$16

peach infused vodka • raspberry liqueur • simple syrup • lemon • fresh raspberries

### CAFFÉ MARTINI • \$16

vanilla vodka • kahlúa coffee liqueur • frangelico hazelnut liqueur • cold brew

### POINT LOMA PUNCH • \$16

captain morgan spiced rum • smoked chili bitters • grenadine • cranberry • lemon

### SAUSALITO SPRITZ • \$16

strawberry infused aperol • vermouth di radda • sparkling wine • soda

### COCO BAJA • \$16

teremana blanco tequila • coco lopez cream of coconut • lime • pineapple juice • tajín rim

### MOJAVE MARGARITA • \$16

jalapeño infused blanco tequila • lime • simple syrup • tajín rim

### SMOKY PALOMA • \$16

el silencio mezcal • ancho reyes • grapefruit • lime • simple syrup • tajín

### CALI CHAI OLD FASHIONED • \$16

bulleit bourbon • vanilla chai simple syrup • angostura bitters

### GOLDEN MANHATTAN • \$17

buffalo trace bourbon • amaro nonino liqueur • golden falernum spiced liqueur • angostura bitters

## DRAFT

### PRESLEY PILSNER • \$7

bay city brewing • san diego, ca • 5.4% abv

 portion of proceeds go to a local dog foundation

### RON MURKUNDY • hazy ipa • \$9

bay city brewing • san diego, ca • 6.5% abv

### CALIFORNIA HONEY • honey blonde • \$9

pizza port • san diego, ca • 4.8% abv

### WEEKEND VIBES • ipa • \$9

coronado brewing • san diego, ca • 6.8% abv

### GRAPEFRUIT SCULPIN • ipa • \$9

ballast point • san diego, ca • 7% abv

### SWINGIN' FRIAR • hoppy pale ale • \$9

ballast point • san diego, ca • 5.5% abv

### SPACE DUST • ipa • \$9

elysian brewing • seattle, wa • 8.2% abv

### PACIFICO • mexican lager • \$8

mexico • 4.4% abv



## PACKAGED

### STONE DELICIOUS • ipa • \$9

stone brewing • escondido, ca • 7.7% abv

### SALTY CREW • blonde ale • \$8

coronado brewing • san diego, ca • 4.5% abv

### CALI CREAMIN' • vanilla cream ale • \$9

mother earth • vista, ca • 5% abv

### HAZY WONDER • hazy ipa • \$9

lagunitas brewing co • lagunitas, ca • 6% abv

### MANGO CART • wheat ale • \$8

golden road brewing • los angeles, ca • 4% abv

### BUENA CERVEZA • mexican lager • \$7

san diego, ca • 4.5% abv

### BUD LIGHT • lager • \$6

st. louis, mo • 4.2% abv

### HOLLER & SWALLER • hard tea • \$7

san diego, ca • 5.5% abv

### JUNESHINE • hard kombucha • \$9

san diego, ca • 6% abv **assorted flavors!**

### ASHLAND • hard seltzer • \$8

san diego, ca • 5% abv **assorted flavors!**

## WINE LIST

### RED

**PINOT NOIR** | \$15 glass • \$56 btl  
j vineyards • healdsburg, ca

**CABERNET SAUVIGNON**  
\$14 glass • \$52 btl  
three finger jack • lodi, ca

**MALBEC** | \$14 glass • \$52 btl  
amalaya • salta, argentina

**RED BLEND** | \$16 glass • \$60 btl  
the prisoner unshackled • napa, ca

### WHITE

**SAUVIGNON BLANC** | \$14 glass • \$52 btl  
kim crawford • marlborough, nz

**PINOT GRIGIO** | \$13 glass • \$48 btl  
caposaldo • veneto, italy

**CHARDONNAY** | \$16 glass • \$60 btl  
austin • paso robles, ca

**ALBARIÑO** | \$14 glass • \$52 btl  
tangent • san luis obispo, ca

### BUBBLES / ROSÉ

**PROSECCO** | \$11 mini btl • \$40 btl  
ruffino • prosecco, italy

**BRUT** | \$13 mini btl • \$48 btl  
chandon • napa, ca

**BRUT** | \$100 btl  
veuve clicquot • reims, france

**ROSÉ** | \$14 glass • \$52 btl  
beach rosé • provence, france

**ROSÉ** | \$12 mini btl • \$44 btl  
la luca rosé-prosecco • italy