

FOR THE TABLE **PARKER HOUSE ROLLS • \$7**

truffle butter

SPINACH ARTICHOKE DIP • \$17.50

pecorino romano • grilled baguette

CHARRED MEXICAN STREET CAULIFLOWER • \$18

lime crema • cholula • cotija cheese • cilantro

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

BRUNCH **BREAKFAST SANDO • \$19**

applewood smoked bacon • 2 over easy eggs • arugula • avocado • pesto aioli • croissant

add: gluten-free bun \$3

BASIC BREAKFAST • \$17

2 eggs • applewood bacon or sausage • english muffin or herb sourdough toast • presley potatoes

MASCARPONE STUFFED FRENCH TOAST • \$20

mixed berries • meyer lemon curd • mint • brioche

- THE PRESLEY'S CLAM CHOWDER • \$9 -

• classic clam chowder • bacon • potato • celery • leek •

GREENS **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  sides: fries \$4 • potato purée \$4**SURF AND TURF • \$25**

4 oz skirt steak • 4 shrimp scampi • potato purée

PRESLEY BOWL • \$19 

quinoa • sweet potato • diced tomato • avocado • turmeric • fire roasted red bell pepper • goat cheese • green onion • grilled cauliflower • pickled onion • spinach •

add: chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

BACON & SHRIMP TACOS • \$20

applewood smoked bacon • cilantro lime grilled shrimp • shredded lettuce • chipotle aioli • pico de gallo • corn tortilla • fries

GRILLED CHICKEN SANDWICH • \$20

marinated grilled chicken breast • white cheddar • caramelized onion • fire roasted red bell pepper • red onion • arugula • pesto aioli • brioche bun • fries

WOOD FIRED FLAT TOP BURGER • \$22

8 oz special grind patty • jack & cheddar cheese • butter lettuce • tomato • onion • house aioli • brioche bun • fries


add: bacon \$3 • avocado \$3 • gluten-free bun \$3

FISH & CHIPS • \$20

alaskan cod • spicy remoulade • lemon thyme aioli • fries

Chef de Cuisine: Carlos Fajardo

Good Time Design Hospitality Group

 **Gluten Free item.** Because products with gluten are made in this facility, gluten free items may be subject to some cross-contamination.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a food allergy, so we can provide you our list of items that contain allergens.

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