



CLUBHOUSE GRILL

STARTERS

Guacamole • 18
fire roasted salsa | lime | housemade tortilla chips

Short Rib Chili • 15
pasilla pepper | kidney bean | cheddar | scallions

Garden Fresh Crudite • 14
market vegetables | housemade ranch

Kennebec Fries • 15
chipotle aioli

Citrus Shrimp Ceviche • 24
mango | pico de gallo | avocado | cilantro
fresno pepper | ruby radish

Chicken Wings • 23
lemon pepper or buffalo | ranch

Squash Blossom Quesadilla • 20
pasilla pepper | salsa verde | oaxaca cheese
add chicken +14 • add salmon +16
add shrimp +16 • add steak +24

SALADS + BOWLS

Caesar • 18
gem lettuce | torn croutons | traditional dressing

Chop Salad • 19
honeynut squash | tuscan kale | cauliflower
goat cheese | red wine vinaigrette

Chicken Wedge Cobb • 25
cherry tomato | smoked bacon | red onion
avocado | egg | blue cheese | buttermilk ranch

Feta & Beet • 19
marinated feta | garden herbs | pickled beets
frisee | pepitas | champagne vinaigrette

Quinoa Power Bowl • 24
cabbage | shiitake mushroom | garbanzo | egg

Poke Bowl • 29
tuna or tofu | mango | cucumber | wakame
edamame | avocado | radish | rice

add chicken +14 • add salmon +16
add shrimp +16 • add steak +24
add tofu +12

HANDHELDS

Clubhouse Burger • 28
cheddar | avocado | iceberg | tomato
bacon-onion marmalade | kosher pickles
dill aioli | sesame brioche bun

Wagyu Hot Dog • 22
whole grain mustard | sauerkraut
caramelized onion

The Grand Club Sandwich • 26
chicken | bacon | lettuce | tomato | avocado | rye

Swordfish Sandwich • 28
cabbage slaw | sambal aioli | foccacia

Fried Chicken Sandwich • 25
cabbage | dill pickle | brioche bun

Shrimp Tacos • 28
blue corn tortillas | cotija | cilantro lime slaw

DESSERT

Strawberry Shortcake • 13
vanilla chiffon | macerated berries | chantilly cream

Warm Chocolate Cookie • 13
vanilla gelato

DAILY SPECIALS 11AM - CLOSE

Mini Burger Monday
three sliders and one select beer | 20

Taco Tuesday
three fish tacos | 20 margaritas | 10

Wing Wednesday
five wings | 10 glasses of sparkling and rose | 10

Nacho Thursday
nacho plate | 10 sips of tequila | 10

Fish Fry Friday
fish & chips | 20 select beer | 5





COCKTAILS

Material Girl • 21
the botanist gin | st. germain | lemon | apple

Nacional Royal • 29
mount gay black barrel rum | st germain
veuve clicquot | pineapple

Soul Reviver • 32
the botanist gin | casamigos blanco tequila
cointreau | lillet blanc | blackerry | lemon

Derby Bird • 25
woodford reserve | campari | orange | lemon

Madame Fleur • 29
bombay sapphire gin | hennessy vs cognac
veuve clicquot | chamomile | lemon

Chai Tai • 24
mount gay black barrel rum | the botanist gin
chai | pineapple | lime | angostura bitters

Old Fashioned, Amigos • 28
casamigos reposado tequila
glenlivet 12 yr scotch | angostura bitters

Birds and the Bees • 22
grey goose vodka | lemon juice | honey
club soda | pernod spritz

Carte Blanche • 24
grey goose vodka | bombay sapphire gin
chardonnay

BEER & SELTZER

IPA "Grand Del Mar Edition" • 13
harland | san diego | 6%

Hazy IPA • 13
harland | san diego | 6.5%

Japanese Lager • 13
harland | san diego | 5%

Blonde Ale • 13
firestone 805 | paso robles | 4.7%

Pale Ale • 13
alesmith .394 | san diego | 6%

Mexican Lager • 13
stone 'buenaveza' | san diego | 4.7%

Hard Seltzer • 12

Coors Light • 11

Corona • 11

RED WINE

Pinot Noir • 20
cooper hill | willamette valley, oregon

Merlot • 24
keenan estate | spring mountain

Cabernet Sauvignon • 31
saddleback | oakville

WHITE WINE

Chardonnay • 25
trefethen | napa

Pinot Grigio • 23
terlato | friuli, italy

Sauvignon Blanc • 24
massey dacta | marlborough, new zealand

SPARKLING WINE

Prosecco • 21
mionetto | veneto, italy

Champagne • 43
veuve cliquot 'yellow label' | reims, france

ROSE

Still Rose • 23
ultimate rose | provence, france

Sparkling Rose • 21
lucien albrecht | alsace, france

DRAFT

japanese lager • 13
harland | san diego | 5%

mexican lager • 13
modelo | mexico | 4.4%

Rotating Selection • 13

