SANDWICHES & MORE

THICK-CUT BACON BLT 18
- hot-house hydroponic butter lettuce
- brandywine herb-marinated tomatoes | garlic-rubbed sourdough
- roasted california garlic aioli | beer-battered fries

ALBERT’S ANCHO DUSTED CRISPY CHICKEN SANDWICH 19
- buttermilk dressed baby kale slaw | house bread and butter pickles
- chili aioli | toasted brioche | beer-battered fries

CRACKED PEPPER THIN-SLICED ROASTED RIBEYE FRENCH DIP 20
- caramelized onions | sautéed garlic forest mushrooms
- comté fondue | bordeaux porcini jus | horseradish aioli
- calabrian chilis | soft hoagie | beer-battered fries

8 OZ. MANGALITSA PORK BURGER 24
- kölsch whole-grain mustard | russian dressing caraway-braised cabbage
- aged emmental swiss cheese | soft pretzel bun | beer-battered fries

LOCALLY CAUGHT BEER-BATTERED FRESH FISH TACOS 18
- shaved cabbage | guajillo-lime crema | pickled red onions
- garden radish | hand-picked cilantro | La Princesa corn tortillas
- California lime | goat cheese refried black beans

**Add**
- herb-marinated grilled chicken + 7
- lemon garlic shrimp + 8
- angus flat iron steak + 10

SALADS

FALL PEAR SALAD AND GOAT CHEESE TARTLETTÉ (VG) 16
- pink peppercorn-whipped goat cheese | puff pastry | roasted d’anjou pears
- hot-house hydroponic butter lettuce | pomegranate seeds | frisée
- Maytag blue cheese crumbles | slivered red onions
- white balsamic vinaigrette

ANGUS FLAT IRON STEAK SALAD 19
- brown butter seared figs | comté fondue | wild baby arugula | frisée
- pickled red onions | crispy fried fennel | aged balsamic reduction
- everything spice | maple-pumpkin vinaigrette

CHEF’S CAESAR 15
- red and green baby romaine | creamy caesar dressing | shaved aged
- parmigiano-reggiano | asiago crostini | garlic-roasted grape tomatoes
  - add herb-marinated grilled chicken + 7
  - add lemon garlic shrimp + 8
  - add angus flat iron steak + 10

(GF) Gluten-Free
(V) Vegan | (VG) Vegetarian

This menu may contain eggs, peanuts, milk, shellfish, fish, nuts, soybeans, wheat, or other known allergens. Please inform your server of ANY food allergies, so we can better serve you.

*This item may contain nuts or tree nuts.
Fried items are prepared in cottonseed oil.
### ENTRÉES

**TANDOORI GRILLED CHICKEN** *15*
- bulgur tabbouleh
- curried cauliflower florets
- mint-cilantro chutney
- greek yogurt
- crispy poppadom

**FIVE-PEPPER SPICED SEARED AHI** *16*
- asian slaw
- soba noodles
- shiso relish
- gojuchang aioli
togarashi-dusted cracklins
- sesame vinaigrette
local North Park hydroponically grown micro wasabi

**GOSE-BRAISED PEI MUSSELS** *16*
- Belgian gose sour
- fresh thyme
- garlic
- fresh-squeezed lemon juice
- grilled asiado batard
- roasted fennel
- pistou spread

**CREAMY FORAGED MUSHROOM RISOTTO** *(VG)* *21*
- sherry-roasted chanterelles
- porcini dust
- aged parmigiano-reggiano
- garlic-roasted crimini mushrooms
- truffle

**CABERNET-BRAISED BEEF SHORT RIBS** *25*
- loaded truffle white cheddar mashed potatoes
- smoked bacon lardons
- roasted cippolini onions
- sautéed garlic forest mushrooms
- charred broccoli
- buttered baby carrots
garlic-roasted grape tomatoes
- cabernet demi-glace

### SMALL PLATES

**CHEESY GARLIC BREAD** *(VG)* *15*
- aged parmigiano-reggiano
- mozzarella
- fines herbes
- chili flakes
whipped black garlic butter
- roasted garlic butter
- crispy garlic chips
- rustic country french boule
- sherry vinegar sun-dried tomato pesto

**DOUBLE CHOCOLATE VANILLA CRÈME CAKE** *11*
- bittersweet chocolate mousse
- vanilla bean crème custard
- rich milk chocolate ganache
Madagascar vanilla bean soaked dark chocolate cake

**MADAGASCAR VANILLA ICE CREAM SUNDAE** *11*
- hot chocolate fudge
- fresh macerated mixed berries
house-made thick and rich salted caramel
- chantilly cream
milk chocolate-coated crispy rice pieces
- amarena cherries

**CREAMY BUTTERSCOTCH PUDDING** *(VG)* *11*
- bourbon-caramel poached crab apple
- vanilla pastry cream
- granola oat crunch

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SAN DIEGO ZOO, CALIFORNIA
SAN DIEGO’S WILDEST DINING EXPERIENCE

BEER
LOCAL ROTATING CRAFT ON DRAFT 9
Ask your server for our current selection
BIVOUAC SAN DIEGO JAM BLACKBERRY CIDER 9
SOCIETY THE HARLOT BELGIAN BLONDE 9
STONE BUENAVENTA MEXICAN-STYLE LAGER 9
ALESMITH .394 PALE ALE 9
PORT BREWING MONGO DOUBLE IPA 11
MIKKELLER WINDY HILL IPA 11
PIZZA PORT CALIFORNIA HONEY AMBER 11
CORONADO LEISURE LAGOON 11
MODERN TIMES ICE 11

WINE
TREFETHEN CHARDONNAY
FESS PARKER RIESLING
DI BRUNO PINOT GRIGIO
LA PLAYA SAUVIGNON BLANC
BRANDER ROSE
MEIOMI PINOT NOIR

SPECIALTY COCKTAILS
SERVAL STRAWBERRY PINK PEPPERCORN LEMONADE 14
PORCUPINE POMEGRANATE SKINNY MARGARITA 14
MANDRILL 14
BABOON BLACKBERRY SMASH 14
TASMANIAN TEQUILA CUCUMBER 14
KOOKABERRY MOJITO 14

REFRESHMENTS
Coca-Cola, Diet Coke, Sprite, Orange, Lemonade, Mr. Pibb 4.19
Freshly Brewed Coffee, Decaffeinated Coffee 3.49
Iced Tea, Assorted Flavor Hot Teas 4.19
Sparkling Mineral Water 3.49

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Proposition 65 WARNING:
Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

Please drink responsibly.