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

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

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

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

DESSERT

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

SALADS

ANGUS FLAT IRON STEAK SALAD 19
brown butter seared figs | comté fondue | wild baby arugula | frisee
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

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

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**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

Please drink responsibly.

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

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