
la Rue

SHARE

Trio of Hummus | edamame | carrot | roasted garlic | naan | beet stained taro chips 17

Spanish Picnic Board | iberico ham | manchego | membrillo 24

Seafood Fritti | squid | shrimp | scallops | assorted peppers 19

Deviled Eggs | trout roe | mustard | aleppo 9

Smoked Salmon Nachos | green onion | tobiko | wasabi creme 17

Avocado Bombs | tempura batter | umami glaze | togarashi | scallions 16

Crab Cake | lemon fennel aioli | herb salad 19

Oysters Sophia | shrimp | spinach | parmesan cheese 21

Truffled Tater Tots | parmesan | chives 15

Lamb Sliders | Tzatziki sauce | cucumber | pickled red onion 19

Elote Bites | corn | mayonnaise | queso fresco | tajin 14

SALAD

Bloody Caesar | roasted tomatoes | candied bacon | olive tapenade | caesar dressing 17
add chicken 6 | salmon 8 | hanger steak 10

Steak Salad | point Reyes blue cheese | peppers | tomato | fingerlings | horseradish vinaigrette 26

Cobb Salad | smoked chicken | egg | heirloom tomato | applewood bacon | point Reyes blue cheese 22

SANDWICHES

Served with choice of side salad or tater tots

Signature Burger | red hots | gruyere cheese | crispy onions 17

Black Bean Burger | mixed greens | tomato | garlic aioli 17

Chef's Turkey Burger | tomato | basil | provolone cheese | balsamic 22

Beets & Baguette | roasted beets | almond pesto | baby kale | burrata 18

Pork Belly Bahn Mi | jalapeno | cucumber slaw | cilantro | sambal olek aioli 21

SPECIALTIES

Bowl of Clams | grilled bread | chorizo | couscous | curry broth | cilantro 27

Chef's Flatbread | bacon | brussels sprouts | caramelized onion | goat cheese 19

Fish & Chips | jalapeno tartar | crudité slaw | red wine vinegar fries 21

Signature Mac & Cheese | bacon lardon | breadcrumbs 18

SWEETS 9

Coppa | pistachio | vanilla cake | mascarpone mousse | raspberry jam

Cobbler of the Week | brown butter streusel | market fruit | vanilla gelato

Dark Chocolate Malt Brownie | malted milk ganache | candied spiced peanuts | salted caramel

WINE BY THE GLASS

SPARKLING

Poema Cava Spain	12
Gruet Rosé New Mexico	15
Moët & Chandon Imperial Brut, 187ml France	14
Veuve Clicquot, 375ml France	35

WHITE

Torresella Pinot Grigio Veneto, Italy	12
Greywacke Sauvignon Blanc Marlborough, New Zealand	14
Dutton Estate Sauvignon Blanc Sonoma, California	18
Jaffurs Viognier Santa Barbara, California	14
Hess Chardonnay Central Coast, California	15
Pahlmeyer 'Jayson' Chardonnay Napa, California	22

ROSÉ

Chateau de Rouet Rose Provence, France	13
Flowers Sonoma Coast, California	15

RED

Rutherford Ranch Merlot Napa, California	16
Au Bon Climat Pinot Noir Santa Barbara, California	15
Dumol Pinot Noir Sonoma, California	25
Carol Shelton Karma Reserve, Red Blend Sonoma, California	17
Iron & Sand Cabernet Sauvignon Paso Robles, California	26
Robert Hall Cabernet Sauvignon Paso Robles, California	15

SIGNATURE COCKTAILS 17

Pink Lady hanger 1 vodka pomegranate lime
Pisco Sour pisco lime juice egg white
Buddha Mule hanger 1 buddha citron vodka lime juice ginger beer
La Valencia Old Fashioned knob creek angostura bitters orange
Paloma La Rue herradura grapefruit juice grapefruit soda
Elyx Spritz absolut elyx lillet rose elderflower tonic
Negroni beefeater gin campari vermouth orange peel

BEER

DRAFT

Stella Artois Belgium	9
Allagash White Maine	9
Stone Delicious IPA San Diego	9
Fall Magic & Delicious Pale Ale San Diego	9

BOTTLE

CRAFT

Green Flash 'Baja' Lager San Diego	9
Alesmith .394 Pale Ale San Diego	9
Coronado Mermaid Red San Diego	9
Ballast Point Sculpin San Diego	10
Ace Sparkling Cider California	8

IMPORT

Corona Extra Mexico	8
Pacifico Mexico	8
Beck's Germany	8

DOMESTIC

Budweiser St Louis	8
Bud Light St. Louis	8

