

LA JOLLA
CALIFORNIA

FALL
2017

MANAGER
NICK ANGELEOS

CHEF DE CUISINE
SARA RESTIVO



STARTERS

DEVILED EGGS

whipped egg yolk meringue, mustard, paprika, dill
9

ROASTED STREET CORN

tostada, cotija, charred lime, chili, pickled onion
11

CHARRED BRUSSELS SPROUTS

kimchi, guanciale
12

MARKET CEVICHE

lime, radish, tomatillo aioli
14

TUNA CRUDO

sesame, avocado, cucumber, ash aioli
17

MEDITERRANEAN MUSSELS

saffron, roasted garlic, lemon, toast
18

BONE MARROW

stone fruit mostarda, mustard, crostini
16

ARTISAN CHEESE + CHARCUTERIE BOARD

chef's selection of meat, cheese + accoutrements
24

ON TOAST

AVOCADO

8 grain, radish, sea salt, cold pressed olive oil
12

COLD-SMOKED SALMON

sourdough, aerated cream cheese, cucumber, dill, everything spice
14

WILD MUSHROOM

8 grain, crispy prosciutto, balsamic glaze
13

GREENS

BAJA CAESAR

romaine hearts, cotija, pepitas, tortilla strips, corn, chipotle caesar dressing
15

PETITE SPINACH

lentils, cucumber, soft egg, crispy brussels sprouts, white miso dressing
14

ROASTED BEET

wild arugula, blackberry, fromage-blanc, purple basil vinaigrette
13

THE WEDGE

iceberg, smoked blue cheese, tomato, crispy prosciutto, pickled red onion
14

ADD chicken 6 | salmon 8 | flank steak 10

FLATBREAD

BURRATA

herb pesto, arugula, roasted tomato, lemon, grilled artichoke
14

ACHIOTE PORK

charred tomatillo, crema, monterey jack, cilantro, pickled onion
15

CRISPY BRUSSELS SPROUT

bechamel, pea vines, chevre, mushrooms, balsamic reduction
14

SANDWICHES + WRAPS

served with market salad | frites +2

LA RUE BURGER

white cheddar, lettuce, pickled vegetable aioli
16

CRAB CAKE BLT

smoked bacon, avocado, tomato, old bay aioli
17

SEARED SALMON SANDWICH

watercress, tomato, avocado, alfalfa sprouts, basil aioli
15

GRILLED BUFFALO CHICKEN WRAP

crudite slaw, blue cheese crema
15

FRENCH DIP

prime rib, whole grain mustard, horseradish cream, au jus
17

ROASTED EGGPLANT WRAP

squash, mushroom, muhammara, almond, alfalfa sprout
14

FEATURES

available after 5:00pm

CHIMICHURRI STEAK

flank steak, grilled vegetables, market greens
24

FISH + CHIPS

jalapeno tartar, crudite slaw, salt + vinegar
21

ROASTED MARY'S HALF CHICKEN

grilled vegetables, goat cheese bread pudding
22

STROZZAPRETI PASTA

wild mushroom, arugula, hazelnut, lemon zest, brown butter
19

SWEETS

9 each

CREME BRULEE
fresh berries, mint

CHOCOLATE + P.B.
graham cracker crust

FRUIT TART
seasonal berry gelee



#LAVALENCIAHOTEL

LIBATION HOUR

3pm - 6pm daily

BAR BITES

POMMES FRITES
pickled vegetable aioli
5

DEVILED EGGS
whipped egg yolk meringue, paprika
6

VEGETABLE DIP
market vegetable, sundried tomato, spinach, pita
7

LA RUE SLIDERS
white cheddar, lettuce, pickled vegetable aioli
8

SALT + VINEGAR CHICKEN WINGS
seasonal crudite
9

CHEESE BOARD
artisan cheeses, crostini, jam, mustard
10

OYSTERS ROCKAFELLER
smoked kumiai oysters, cornbread stuffing
11

SIPS

HOUSE BUBBLES + WHITE + RED WINE
5

DRAFT BEER
5

WELL DRINKS
5

WEEKLY SPECIALS

6pm - 9pm on the patio

PAELLA MONDAYS
\$19 paella + \$10 bottomless sangria

BAJA TUESDAYS
\$3 tacos + \$10 margaritas + \$5 coronas

SHUCKS + CHAMPS WEDNESDAYS
\$9 half dozen oysters + \$15 glasses veuve clicquot

PRIME RIB THURSDAYS
\$19 prime rib dinner

LIVE ENTERTAINMENT SIX DAYS PER WEEK
monday-saturday

CELEBRATE THE HOLIDAYS WITH LA VI!
book your party with us today: sales@lavalencia.com



LIBATIONS

THE PINK LADY tito's vodka, basil, watermelon, lime 15

SPICY MARGARITA herradura reposado, jalapeno, pineapple, chili 14

SUMMER OF LOVE limoncello, strawberry, mint, cava float 13

LA RUE OLD FASHIONED larceny bourbon, luxardo cherry, walnut bitters 14

CUCUMBER SWIZZLE hendrick's gin, cucumber, lime, basil 14

LA V SANGRIA white or red, proprietary blend 12

BLOOD ORANGE LEMONADE absolut vodka, lemon, blood orange 13

BOSTON SOUR elijah craig single batch bourbon, lemon, egg white 13

OLD THYME MULE ketel one, thyme, elderflower, ginger beer 14

WATERMELON FRESCA xicaru mezcal, watermelon, mint, lime 13

BUBBLES

POEMA CAVA penedes 12

BOUVET BRUT ROSE loire valley 14

PIPER HEIDSEICK BRUT reims 18

VEUVE CLICQUOT 'yellow label', reims 25

WHITE + ROSE

ZOCKER RIESLING enda valley 11

CA'MONTINI PINOT GRIGIO trentino 12

HESS SAUVIGNON BLANC north coast 12

KEENAN CHARDONNAY napa valley 15

JAFFURS VIOGNIER santa maria valley 16

CHATEAU DE ROUET ROSE provence 12

RED

HANDLEY PINOT NOIR anderson valley 13

DAOU CABERNET SAUVIGNON paso robles 15

RECEURDO MALBEC mendoza 14

STOLPMAN SYRAH ballard canyon 14

CAIN CABERNET BLEND napa valley 19

BEER

DRAFT

stella artois 8
refuge blood orange wit 8
saint archer blonde 8
stone delicious ipa 8

CRAFT

green flash lager 8
alesmith .394 pale ale 8
coronado mermaid red 8
ballast point sculpin ipa 8
mother earth cali creamin' 8
belching beaver p.b. stout 8

IMPORTED

corona 7
beck's n/a 7
DOMESTIC
budweiser 7
coors light 7