

LIGHT BITES

CALIFORNIA STEFANO BURRATA

Charred Asparagus | Crisp Prosciutto | EVOO
Smoked Sea Salt | 13

MEXICAN WHITE SHRIMP

Watermelon | Heirloom Tomatoes | Fresh Herbs
Sumac Dressing | 16

BREAKFAST RADISHES

Lemon Aioli | Tajin | Cotija | 8

SOFT PRETZEL STICKS

Maldon Salt | Choice of Grain or Honey Mustard | 8

FRIED BRUSSEL SPROUTS

Bacon | Pine Nuts | Fried Egg | 12

SUSHI

SALMON SASHIMI

Avocado | Yuzu Aioli | Crispy Garlic | Salsa Nikkei | 18

BAJA ROLL

Spicy Crab | Cilantro | Avocado | Spicy Tuna
Scallions | Ponzu | 19

SALMON TUNA ROLL

Salmon | Tuna | Cucumber | Avocado | Masago
Scallions | Ponzu | 21

DRAGON ROLL

Shrimp Tempura | Unagi | Cucumber | Crab Salad
Avocado | 21

CHARCUTERIE & CHEESE

DAILY CHARCUTERIE & CHEESE PLATE PAIRING

Chef's Choice | 19

WEST COAST CHARCUTERIE

Duo | 13 Trio | 19

Choice of

Serrano Ham, La Espanola, Los Angeles—Sweet
Mild Coppa, Molinari, San Francisco—Traditional
Rosemary Garlic Salami, Balistreri, Point Loma—Aromatic
Lonzino, Angels Salumi, Los Angeles—Savory
Sopressata Picante, Angels Salumi, Los Angeles—Spicy
Served with Pickles | Mustard | Chutney | Artisan Bread

LOCAL ARTISAN CHEESE

Duo | 13 Trio | 19

Choice of

Fiscalini Cheddar, Cow, Modesto—Sharp
Bellwether Crescenza, Cow, Sonoma—Creamy
Vella Mezzo Secco, Dry Jack, Cow, Sonoma—Smooth
Point Reyes Blue, Cow, Point Reyes—Punchy
Cypress Grove, Goat, Bermuda Triangle—Tangy
Served with Chutney | Vine Raisins | Honeycomb | Artisan Bread

LOCAL BITES

PUB BURGER

Certified Angus Beef® Butcher Blend | Shaved Wagyu Brisket
Sharp Cheddar | Bread and Butter Pickles | 19

BAJA SHRIMP TACOS

Cabbage | Salsa Verde | Chipotle Aioli | Pico de Gallo | 17

BAYFRONT LOBSTER ROLL

Fresh Lobster | Chipotle Tarragon Mayo | Brioche Roll | 24

PORK SLIDERS

Cured Pork Belly | House Pickled Red Onions | Sriracha Aioli
Roma Tomatoes | Mint | Cilantro | Fresh Avocado | 15

“GRILLED CHEESE” SANDWICH

Local Serrano Ham | Laura Chenel Goat Cheese
Cheddar Cheese | Pesto | Grilled Olive Bread
Marinated Baby Heirloom Tomatoes | 16

ACHIOTE BRAISED PORK TOSTADA

Pickled Onions | Avocado | Cotija | 18

CHARRED OCTOPUS

Charred Scallions | Chorizo Bilbao | Chickpea Stew
Tomato | Saffron | 21

“PATATAS BRAVAS” CRISPY FINGERLINGS

Chorizo | Scallions | Spicy Aioli | 11

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.
For parties of six or over, an additional 18% is charged
as a Gratuity and is distributed to hotel employees.



ODYSEA SIGNATURE MULES

ODYSEA MOSCOW MULE

Grey Goose | St. Germain | Lime Juice
Ginger Beer | 20

BIG THYME MULE

Grey Goose Citron | St. Germain | Lime Juice
Ginger Beer | Fresh Thyme | 19

SMOKEY MULE

Makers Mark | St. Germain | Bitters | Lemon
Ginger Beer | Mint | 20

BAY MULE

Hendrick's Gin | St. Germain | Bitters | Lemon
Ginger Beer | Simple Syrup | Raspberries | 19

JALAPENO JALISCO MULE

Herradura Blanco Infused Jalapeno Tequila
Crème de Cassis | Lime | Ginger Beer | 20

COCKTAILS

SWEET P

Absolut Pear | Pama Liquor | Pineapple Juice
Mionetto | 14

BASIL GIMLET

CHOICE OF TITO'S VODKA OR HENDRICK'S GIN

St. Germain | Agave Nector | Lime Juice
Fresh Basil | 15

HELEN OF TROY

Hendrick's Gin | Cucumber | Rose Water
Cane Sugar | 14

APHRODITE

Limoncello | Prosecco | Strawberries
Mint | 14

BLUE CAIPIROSKA

Tito's Vodka | Blueberry | Lime
Simple Syrup | 14

APOLLO'S MARGARITA

Cazadores Reposado | Grand Marnier
Strawberries | Orange Juice | Sweet & Sour
Sugar Rim | 17

FOUR SURE DUDE

Four Rose Bourbon | Bitters | Lemon Peel | Lime Peel
Orange Peel | Apple Peel | 16

LUCID

Angels Envy | Lemon Juice | St. George's Absinthe
Simple Syrup | Basil | Blackberries | 24

ELYSIUM

Stoli Vanilla | Frangelico | Godiva | Half & Half
Chocolate Pretzel Rim | Caramel | 14

For parties of six or over, an additional 18% is charged
as a Gratuity and is distributed to hotel employees.

PINTS ON TAP

GOLDEN ROAD "GET UP OFFA THAT" BROWN ALE

Los Angeles 5.5% 13oz | 8 16oz | 9

STELLA ARTOIS

Belgium 5% 13oz | 8 16oz | 9

GOLDEN ROAD 329 LAGER

Los Angeles 4.8% 13oz | 8 16oz | 9

PIZZA PORT CHRONIC AMBER

Solana Beach 4.9% 13oz | 8 16oz | 9

ALESMITH SPEEDWAY STOUT

San Diego 12% 13oz | 9.5

BUD LIGHT

Missouri 4.2% 13oz | 7 16oz | 7.5

BLUE MOON

Colorado 5.4% 13oz | 8 16oz | 9

MOTHER EARTH CALI CREAMIN

San Diego 5.2% 13oz | 8 16oz | 9

STONE DELICIOUS IPA

Escondido 8.3% 13oz | 8.5 16oz | 9.5

BALLAST POINT SCULPIN IPA

San Diego 7% 13oz | 9 16oz | 10

ST. ARCHER PALE ALE

San Diego 5.5% 13oz | 8 16oz | 9

MIKE HESS CLARITAS KOLSCH

San Diego 5.25% 13oz | 8 16oz | 9

BEER/WINE FLIGHTS

SELECT YOUR OWN COMBINATION

Wine (4) 2.25oz | 30

Beer (4) 5.5oz | 13

WINE



BUBBLES

| | | |
|--|-----|----|
| Mionetto, <i>Avantgarde Brut</i> , Italy | 52 | 12 |
| Chandon, <i>Classic Brut</i> , Napa | 76 | 15 |
| Veuve Cliquot <i>Brut</i> , France | 130 | |

WHITE WINE

| | | | |
|---|----|----|----|
| Chardonnay, Chateau St. Jean, CA | 42 | 11 | 16 |
| Chardonnay, Chalk Hill, , CA | 70 | 18 | 26 |
| Chardonnay, Raeburn, CA | 66 | 17 | 25 |
| Rose, Chapoutier Belleruche, France | 46 | 12 | 17 |
| Sauvignon Blanc, Joel Gott, CA | 46 | 12 | 17 |
| Riesling, Wente Riverbank, Monterey, CA | 42 | 11 | 16 |
| Pinot Grigio, Alta Luna, Italy | 46 | 12 | 17 |
| Fume Blanc, Ferrari Carano, CA | 50 | 13 | 19 |

1 GLASS

1 1/2 GLASS

RED WINE

| | | | |
|-------------------------------------|----|----|----|
| Cabernet, Storypoint, CA | 42 | 11 | 16 |
| Cabernet, Hess Shirtail Ranches, CA | 46 | 12 | 17 |
| Merlot, Seven Falls Cellars, WA | 50 | 13 | 19 |
| Pinot Noir, Parker Station, CA | 42 | 11 | 16 |
| Pinot Noir, Meiomi, CA | 54 | 14 | 20 |
| Malbec, Terrazas Alto, Argentina | 42 | 11 | 16 |
| Red Blend, Zaca Mesa Z Cuvee, CA | 70 | 18 | 26 |
| Red Blend, The Dreaming Tree, CA | 50 | 13 | 19 |



LOUIS XIII

Remy Martin

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of Cellar Masters over one hundred years to craft.

A firework of aromas. Floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour.

One Half Ounce | 85

One Ounce | 170

Two Ounces | 320



1 GLASS

1 1/2 GLASS

Sauvignon Blanc, Matanzas Creek, CA | 14 20

Cabernet, B.R. Cohn, CA | 18 26



Four flights of Macallan Highland Single Malt Scotch Whisky at 1.25oz each | 75

Each flight includes:

Macallan 12 Double Cask

Macallan 12

Macallan 15

Macallan 18



Cabernet, Opus One, CA | 640

Cabernet, Conn Creek, CA | 78

Red Blend, Conundrum, CA | 60

Pinot Noir, The Four Graces, OR | 92

Tuscan Blend, Le Volte dell'Ornellaia, Italy | 72