STARTERS

Crispy Wrapped Shrimp 16
Thai red curry | basmati rice

Ahi Tacos 12
Marinated wakame | cucumber | onion | ponzu

SOUP & SALAD

add protein chicken 6 / shrimp 7 / steak 8

Sweet Corn and Chickpea Soup 9
tomato | summer squash | celery | onion | farro

Caesar 12
baby romaine | house made croutons | white anchovy | shaved pecorino

Summer Greens 13
English peas | snap peas | bell pepper | honey lemon vinaigrette

Wong Farms Tomato and Burrata 14
Arugula | prosciutto | watermelon conserva
Minus 8 IPA vinegar | marcona almond

allergies: = vegan | = contains nuts

SAVORY PLATES

U-Club Burger 16
Hook’s aged cheddar | grilled onion | house pickles

Italian Steak sandwich 18
Sliced ribeye | peppers | onion | fries

Chef Lance’s RYE BBQ Chicken 18
Skewered chicken | rice | black beans | roasted local corn

Steak Frites 26
10 oz. filet | shoestring fries | roasted garlic aioli

Vegan Pasta 18
Impossible meat sugo | cavatappi pasta | tomato | roasted garlic

INDULGENTS

Assorted House made Cookies 5

Available 11-7pm
Monday – Friday

Please contact
619-234-5200
Thyme is Everything
roku gin | strawberry-thyme simple | lime

Club Spritz
Aperol | prosecco | splash soda

Pimm's Cup
Pimm's gin | house made basil lemonade

Harbor View
Buffalo trace whiskey | blackberries | lemon | simple

Sip this Way
Titos Vodka | honey simple syrup | grapefruit | lime ginger beer

Summer Daze
Espolon blanco tequila | cucumber | lime | simple fennel

Don't Mez with my Vibe
El silencio mezcal | egg white* | lime | simple
(can be made vegan upon request)

BREW Aged Cocktails
Crafted and aged in house in miniature American oak barrels: ** get a flask to go today!**

The Campbell Manhattan
u-club select bourbon | antica vermouth | aperol or angostura bitters

Negroni
gin | sweet vermouth | campari

Sparkling – Topo Chico
Still – Fiji

Mocktails $8

Basil Lemonade
House made basil lemonade | shaken | iced

Blackberry Fresh
Muddled blackberries | lime | soda | iced

Wine by the Glass

Bubbles
Bisole Jeio prosecco | Italy 11|42
Lucien Albrecht brut rose | NV 16|54
Moet & Chandon Imperial Brut | FR 187ml 24

White
Foxen chenin blanc | CA 13|48
Bollini pinot grigio | Italy 11|41
Momo sauvignon blanc | NZ 11|41
Bless Ferber riesling | GR 10|38
Tondré chardonnay | Santa Maria Valley 12|41
Trefethen chardonnay | Napa Valley 15|54

Rosé
Willakenzie rosé | OR 14|53
Bruma Ocho rosé | Baja, CA 15|54

Red
Sean Minor pinot noir | CA 13|49
Fritz zinfandel | Dry Creek, Sonoma | CA 15|45
LeVigne merlot | Paso Robles | CA 14|53
Penedo Borges malbec | Argentina 12|48
Treana cabernet | Paso Robles | CA 12|48

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Brews

Draft 9
Alesmith Nutbrown Ale
5% abv | rich | mild cocoa | earthy hops

Mikkeller Pale Ale
5% abv | crisp | clean |

Modern Times Blazing World IPA
6.8% | abv | luxury hops | fruity finish

Boulevard Phantom Haze double IPA
7.5% abv | bold | balanced | tropical hops

Stone Buenaveza Lager
4.7% abv | liberty hops | real lime | salt

Bottle & Can 7
Ace Pineapple Craft Cider
Stone Delicious IPA
Budweiser
Thorn Street Barrio Lager
Dales Pale Ale

H2O $6