





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 | shoe string 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

*All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS

CLUB COCKTAILS \$14

Thyme is Everything

roku gin | strawberry-thyme simple | lime

Club Spritz

Aperol | prosecco | splash soda

Pimms Cup

Pimms 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)

BARREL 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

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

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

GL | BTL

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

