

FOR THE TABLE

PARKER HOUSE ROLLS • \$7
truffle butter

CILANTRO-LIME GRILLED SHRIMP LETTUCE WRAPS • \$20 
avocado • corn • tomato • scallion • chipotle aioli • almonds • butter lettuce

CALAMARI & SHISHITOS • \$20
crispy loligo squid • shishito peppers • lemon thyme aioli

SPINACH ARTICHOKE DIP • \$17.50
pecorino romano • grilled baguette

BUFFALO WINGS • \$19 
celery • carrot • ranch

CHARRED MEXICAN STREET CAULIFLOWER • \$18 
lime crema • cholula • cotija cheese • cilantro

SEAFOOD SLIDERS • \$20
maine lobster meat • shrimp • chive • grilled sweet corn • shallot • lemon mayo • butter toasted hawaiian roll

SOUP & SALADS

THE PRESLEY'S CLAM CHOWDER • \$9
classic clam chowder • bacon • potato • celery • leek

LIBERTY GREENS • \$14 full / \$8 half
spring mix • grape tomato • cucumber • shallot • sunflower seed • garlic croutons • goat cheese • honey-balsamic vinaigrette
add: chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

ARUGULA & BRUSSELS • \$14 
baby arugula • shredded brussels sprouts • shallot • walnut • dried blueberry • crispy garbanzo • pecorino romano • meyer lemon vinaigrette
add: chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

SEARED AHI • \$22
everything crusted seared ahi • spring mix • scallion • avocado • daikon • snap peas • garlic chips

FLATBREADS

ROASTED GARLIC • \$18.50
roasted garlic puree • caramelized onion • gorgonzola • fire roasted red bell pepper

PANCETTA • \$20
white sauce • mushroom • pancetta • thyme • radicchio • balsamic reduction

SAUSAGE & MUSHROOM • \$18.50
red sauce • sausage • crimini mushroom

CHICKEN PESTO • \$20
pesto • grilled chicken • caramelized onion • mozzarella roasted red bell pepper • crimini mushroom

HAWAIIAN • \$18.50
red sauce • canadian bacon • grilled pineapple

PEPPERONI • \$18
red sauce • pepperoni

BRUNCH

sides: bacon \$4 • sausage \$4 • presley potatoes \$4 • sub egg whites \$3

AVOCADO TOAST • \$19
smoked salmon • poached egg • turmeric pickled onion • arugula • crispy capers • dill crema • everything bagel spice • herb sourdough toast • seasonal fruit

BREAKFAST SANDO • \$19
applewood smoked bacon • 2 over easy eggs • arugula • avocado • pesto aioli • croissant • presley potatoes **add:** gluten-free bun \$3

ORANGE & RICOTTA PANCAKES • \$20
toasted almonds • cranberry butter • 2 eggs • applewood smoked bacon

STEAK & EGGS • \$23
4 oz skirt steak • 2 eggs • presley potatoes

BASIC BREAKFAST • \$17
2 eggs • applewood smoked bacon or sausage • english muffin or herb sourdough toast • presley potatoes

MASCARPONE STUFFED FRENCH TOAST • \$20
mixed berries • meyer lemon curd • mint • brioche


CLASSIC EGGS BENEDICT • \$19
poached eggs • canadian bacon • house made hollandaise • english muffin • presley potatoes

SMOKED SALMON BENEDICT • \$22
poached eggs • smoked salmon • sliced tomato • house made hollandaise • english muffin • presley potatoes

STEAK & EGGS BENEDICT • \$23
poached eggs • skirt steak • spinach • smoked tomato hollandaise • english muffin • presley potatoes

SCHNITZEL & EGGS • \$23
breaded pork loin • over easy eggs • sausage • whole grain mustard gravy • presley potatoes

MAINS


PRESLEY BOWL • \$19 
quinoa • sweet potato • diced tomato • avocado • turmeric • fire roasted red bell pepper • goat cheese • green onion • grilled cauliflower • pickled onion • spinach • **add:** chicken \$9 • shrimp \$10 • seared ahi \$11 • grilled salmon \$13

WOOD FIRED FLAT TOP BURGER • \$20
8 oz special grind patty • jack & cheddar cheese • butter lettuce • tomato • onion • house aioli • buttered brioche bun • fries
add: bacon \$3 • avocado \$3 • gluten-free bun \$3

BACON & SHRIMP TACOS • \$22
applewood smoked bacon • cilantro-lime grilled shrimp • shredded lettuce • chipotle aioli • pico de gallo • corn tortilla • fries

Chef de Cuisine: Carlos Fajardo

Good Time Design Hospitality Group

 **Gluten Free item.** Because products with gluten are made in this facility, gluten free items may be subject to some cross-contamination. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a food allergy, so we can provide you our list of items that contain allergens.

AFTERS

ROAST YOUR OWN S'MORES • \$12

marshmallows • grahams • hershey's chocolate

BREAD PUDDING • \$9

white chocolate bread pudding • caramel sauce • vanilla ice cream • berries

ICE CREAM

SCOOP • \$5
rotating flavors

SPECIALTY COCKTAILS

P'S BEE'S KNEES • \$16

gin • lime • cucumber • mint • simple syrup

OCEAN PEACH • \$16

peach infused vodka • raspberry liqueur • simple syrup • lemon • fresh raspberries

CAFFÉ MARTINI • \$16

vanilla vodka • kahlúa coffee liqueur • frangelico hazelnut liqueur • cold brew

POINT LOMA PUNCH • \$16

captain morgan spiced rum • smoked chili bitters • grenadine • cranberry • lemon

SAUSALITO SPRITZ • \$16

strawberry infused aperol • vermouth di radda • sparkling wine • soda

COCO BAJA • \$16

teremana blanco tequila • coco lopez cream of coconut • lime • pineapple juice • tajín rim

MOJAVE MARGARITA • \$16

jalapeño infused blanco tequila • lime • simple syrup • tajín rim

SMOKY PALOMA • \$16

el silencio mezcal • ancho reyes • grapefruit • lime • simple syrup • tajín

CALI CHAI OLD FASHIONED • \$16

bulleit bourbon • vanilla chai simple syrup • angostura bitters

GOLDEN MANHATTAN • \$17

buffalo trace bourbon • amaro nonino liqueur • golden falernum spiced liqueur • angostura bitters

Brunch

DRINK SPECIALS

BLOODY MARY • \$12

hooch brothers vodka • cutwater bloody mary mix • bacon • cheese • olives • tajín rim

CHAMPAGNE • \$22

bottle of champagne • choice of: orange, pineapple or cranberry juice

DRAFT

PRESLEY PILSNER • \$7

bay city brewing • san diego, ca • 5.4% abv

 portion of proceeds go to a local dog foundation

RON MURKUNDY • hazy ipa • \$9

bay city brewing • san diego, ca • 6.5% abv

CALIFORNIA HONEY • honey blonde • \$9

pizza port • san diego, ca • 4.8% abv

WEEKEND VIBES • ipa • \$9

coronado brewing • san diego, ca • 6.8% abv

GRAPEFRUIT SCULPIN • ipa • \$9

ballast point • san diego, ca • 7% abv

SWINGIN' FRIAR • hoppy pale ale • \$9

ballast point • san diego, ca • 5.5% abv

SPACE DUST • ipa • \$9

elysian brewing • seattle, wa • 8.2% abv

PACIFICO • mexican lager • \$8

mexico • 4.4% abv



PACKAGED

STONE DELICIOUS • ipa • \$9

stone brewing • escondido, ca • 7.7% abv

SALTY CREW • blonde ale • \$8

coronado brewing • san diego, ca • 4.5% abv

CALI CREAMIN' • vanilla cream ale • \$9

mother earth • vista, ca • 5% abv

HAZY WONDER • hazy ipa • \$9

lagunitas brewing co • lagunitas, ca • 6% abv

MANGO CART • wheat ale • \$8

golden road brewing • los angeles, ca • 4% abv

BUENA CERVEZA • mexican lager • \$7

san diego, ca • 4.5% abv

BUD LIGHT • lager • \$6

st. louis, mo • 4.2% abv

HOLLER & SWALLER • hard tea • \$7

san diego, ca • 5.5% abv

JUNESHINE • hard kombucha • \$9

san diego, ca • 6% abv **assorted flavors!**

ASHLAND • hard seltzer • \$8

san diego, ca • 5% abv **assorted flavors!**

WINE LIST

RED

PINOT NOIR | \$15 glass • \$56 btl
j vineyards • healdsburg, ca

CABERNET SAUVIGNON
\$14 glass • \$52 btl
three finger jack • lodi, ca

MALBEC | \$14 glass • \$52 btl
amalaya • salta, argentina

RED BLEND | \$16 glass • \$60 btl
the prisoner unshackled • napa, ca

WHITE

SAUVIGNON BLANC | \$14 glass • \$52 btl
kim crawford • marlborough, nz

PINOT GRIGIO | \$13 glass • \$48 btl
caposaldo • veneto, italy

CHARDONNAY | \$16 glass • \$60 btl
austin • paso robles, ca

ALBARIÑO | \$14 glass • \$52 btl
tangent • san luis obispo, ca

BUBBLES / ROSÉ

PROSECCO | \$11 mini btl • \$40 btl
ruffino • prosecco, italy

BRUT | \$13 mini btl • \$48 btl
chandon • napa, ca

BRUT | \$100 btl
veuve clicquot • reims, france

ROSÉ | \$14 glass • \$52 btl
beach rosé • provence, france

ROSÉ | \$12 mini btl • \$44 btl
la luca rosé-prosecco • italy