REEF LOUNGE

MUNCHIE MENU

SHAREABLES

CHICKEN WINGS 17
crispy fried chicken wings, ranch, crudités
choice of buffalo, bbq, mango habanero,
spicy peach or lemon pepper dry rub

SPICY CRUNCHY CALIFORNIA ROLL 20
rice, avocado, cucumber, crab mix, chipotle
mayo, jalapeño, eel sauce, wasabi, soy,
pickled ginger, tempura batter fried

CHICKEN TENDERS 15
breaded chicken strips, fries, ranch, choice of:
buffalo, bbq, mango habanero or spicy peach

TRUFFLE FRIES 13
fries, truffle oil, parsley,
shaved parmesan cheese, garlic aioli

CHIPS AND SALSA 9
house-made tortilla chips and fresh salsa
add guacamole 5

CHICKEN TINGA QUESADILLA 19
large flour tortilla, chicken tinga,
cheddar and monterey jack cheese, sour cream,
pico de gallo, house-made salsa,
add guacamole 5

LIGHTER SIDE

TJ CAESAR SALAD 14
romaine, house-made croutons, caesar
dressing, shaved parmesan cheese,
add chicken, steak, shrimp or salmon 8

SPINACH SALAD 14
spinach, cranberries, feta cheese, house-made
candied walnuts, lemon agave vinaigrette,
add chicken, steak, shrimp or salmon 8

TOMATO BASIL SOUP CUP 5 / BOWL 9
house-made tomato and basil soup,
croutons

KIDDOS

MINI PIZZA 13
choice of cheese or pepperoni

GRILLED CHEESE 12
American cheese on sourdough,
choice of fries or fruit

KID SLIDERS 13
two sliders, American cheese,
choice of fries or fruit

HOLD IT

CHAR BURGER 22
half-pound chargrilled burger, brioche bun,
bacon, American cheese, tomato,
red onion, chipotle aioli, pickle, fries,
add avocado 3

TURKEY CLUB 19
rustic ciabatta, turkey, bacon, basil aioli,
American cheese, lettuce, red onion, fries,
add avocado 3

BEYOND BURGER 22
plant based patty, brioche bun, tomato,
American cheese, grilled onions, avocado,
garlic aioli, pickle, choice of fries or fruit

DINNER ENTREES- AFTER 4PM

14OZ NEW YORK STEAK 39
14oz New York steak, avocado oil, smoked sea salt,
truffle fries and house salad

STIR FRY NOODLES 26
soba noodles, stir fry vegetables, sesame oil,
fusion sauce, water chestnuts,
add chicken, steak or shrimp 8

PAN SEARED SALMON 28
6oz pan seared skin on salmon, green peas,
cherry tomato, cauliflower rice,
balsamic reduction

SEASIDE SHRIMP PASTA 27
spaghetti pasta, house-made alfredo sauce,
garlic, parmesan, shrimp, cherry tomatoes,
parsley, garlic bread

SWEET TREATS

CHURRO ICE CREAM SANDWICH 13
house-made churros, caramel,
vanilla ice cream, apple slices

SUNDAE 9
vanilla ice cream, chocolate syrup,
whipped cream, sprinkles

CHOCOLATE DECADENCE CAKE 13
3 layers chocolate cake,
Reeses chocolate crushed, cocoa powder

HELADOS MEXICO 5
ask your server for flavor options
5 FOR 20

20% gratuitly added to parties of 6 or more. We proudly serve locally sourced burgers and steaks from San Diego butcher shops. Food in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts. If you have an allergy, please notify your server.

REEF LOUNGE

LIQUID LIBATIONS

BEERS, SELTZERS & BUCKETS

PREMIUM BEER CANS 7
Pacifico, Modelo, Corona,
.394 pale ale-Ale Smith
Aurora Hoppyalis SD IPA-Karl Strauss
Boat Shoes hazy IPA- Karl Strauss
BUCKET 30

DOMESTIC BEER CANS 6
Coors Light, Budweiser,
Michelob Ultra
BUCKET 25

SELTZERS 7
White Claw, Watermelon, Black Cherry
Maru-Hi, strawberry, Citrus
BUCKET 30

LOCAL BEER ON TAP
Del Sur Lager- Mike Hess Brewing 8
Phantom Bride IPA- Belching Beaver Brewing 9
Handlery House Blonde 7

WINE & BUBBLES

RED WINES 10
Line 39 Cabernet Sauvignon
Line 39 Pinot Noir
BOTTLE 36

WHITE WINES 10
Line 39 Chardonnay
Line 39 Sauvignon Blanc
BOTTLE 36

PROSECCO 13
Francis Coppola Prosecco split

ZERO PROOF DRINKS

P.O.G. HAWAIIAN MOCKTAIL 5
Giffard pineapple syrup,
orange juice, Real guave syrup

DRY-TAI 5
orange juice, pineapple juice, grenadine

BOTTLE WATER 3
16oz bottle water

BORDER COCTELES

PRICKLY PEAR MARGARITA 14
Gran Centenario blanco tequila, triple sec,
Liquid Alchemist prickly pear syrup, lime,
sweet and sour, hibiscus sugar rim

SMOKE IN MIRRORS MARGARITA 13
Agave de Corte mezcal, Cointreau, jalapeño,
sweet and sour, black salt rim

PALOMA ALL OVER 13
Gran Centenario tequila, lime,
grapefruit soda, chamoy, tajin

SOCAL MARGARITA 16
Lalo tequila, Cointreau, Grand Marnier, lime,
sweet and sour, orange juice, tajin rim

HEY MICKEY MICHELADA 9
Del Sur Mexican Lager, Clamato,
fresh lime, tajin rim

HANDLERY COCKTAILS

MAINLAND MAITAI 14
Kuleana Huihui and Nanea rum, lime, Giffard
orgeat, bitters, Cointreau,
Bali Hai dark rum float

HANDLERY OLD FASHIONED 15
Storyhouse bourbon, bitters,
sugar, orange, cherry

BLACKS BEACH MANHATTAN 14
Sagamore rye, amaro Avena,
bitters and orange bitters

ESPRESS-O-YOURSELF 13
Blue Ice espresso vodka, Baileys, coffee beans

YOU'RE THE BEES KNEES 14
Storyhouse gin, honey syrup, lemon

SEASIDE SANGRIA 13
red wine, brandy, orange juice, fruits, soda

LEMON GROVE MARTINI 14
Crop lemon vodka, fresh lemon juice,
triple sec, simple syrup, hibiscus sugar rim

HURRICANE 12
Cutwater hurricane can

20% gratitude added to parties of 6 or more. We proudly serve locally sourced burgers and steaks from San Diego butcher shops. Food in our restaurant, may contain the following ingredients: milk, eggs, wheat, peants and tree nuts. If you have an allergy, please notify your server.