

BREAKFAST

american breakfast \$18

two eggs any style | choice of: bacon, pork sausage or black forest ham | house potatoes | toast

eggs benedict \$19

two poached eggs | english muffin | canadian bacon | house potatoes | hollandaise

la jolla healthy breakfast \$18 (V) (GFR)

egg white omelet | arugula | foraged mushrooms | vine ripe tomatoes | grilled vegetable hash

short rib hash \$19 (GFR)

poached egg | pulled short rib | house potatoes | scallions | ranchero hollandaise | avocado | cilantro

machaca burrito \$17

slow braised beef | scrambled | roasted peppers | caramelized onions | queso oaxaca

STARTERS

house made guacamole \$13 (V) (GFR)

corn tortilla chips

classic shrimp cocktail

3 shrimp \$14 | 6 shrimp \$24 (GFR)

house-made cocktail sauce

short rib stuffed potato skins \$16 (GFR)

cotija cheese | pico de gallo | cilantro lime crema | house made guacamole

short rib quesadilla \$16

sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house made guacamole

SOUPS & SALADS

chef's daily soup \$8

california cobb \$17 (GFR)

diced chicken breast | blue cheese crumbles | avocado | bacon | farm egg | cilantro vinaigrette

golden pear & arugula \$15 (V) (GFR)

poached seckel pears | candied pecans | point reyes blue cheese | champagne vinaigrette

market salad \$14 (V) (GFR)

mixed greens | strawberries | point reyes blue cheese crumbles | pears | balsamic vinaigrette

veranda caesar \$14

romaine hearts | brioche croutons | shaved parmesan | garlic caesar dressing

all salads available with:

chicken \$6 | grilled shrimp or seared salmon \$12

LUNCH

rbi angus cheeseburger \$18

tillamook cheddar | house made aioli

french dip \$17

shaved prime rib | creamy horseradish | swiss | tomato confit

california blt \$16

toasted whole wheat bread | bacon | iceberg | vine ripe tomatoes | sun-dried tomato aioli | avocado

lemon garlic chicken sandwich \$15

grilled chicken | tomato confit | fresh mozzarella | basil pesto | toasted french bread

seared atlantic salmon \$29

sun dried tomato pesto | potato coins | sausalito spinach

spring vegetable risotto \$17

peas | asparagus tips | artichoke hearts | slow-roasted tomatoes | parmigiano reggiano

REFRESHERS

guava mango \$9

blackberry honey lemonade \$9

carrot ginger lemonade \$9

strawberry lavender lemonade \$9

SPECIALTY COCKTAILS

guava mimosa \$10

mango mimosa \$10

rbi bloody mary \$10

(GFR) Gluten Free Upon Request

(V) Vegetarian

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness

We support the minimum wage increase approved by San Diego voters and the State legislature. A 4% surcharge has been added to your check and all of us at Veranda Fireside Lounge & Restaurant thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.