

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



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

short rib hash \$19



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



corn tortilla chips

classic shrimp cocktail

3 shrimp \$14 | 6 shrimp \$24



house-made cocktail sauce

short rib stuffed potato skins \$16



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 cup \$8 | bowl \$11

california cobb \$17



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

tuna poke bowl \$18

jasmine rice | snap peas | avocado | sesame seeds | cucumber | sriracha aioli | wontons | sweet chili citrus ponzu

market salad \$15



petite jay leaf farm greens | watermelon radish | goat cheese | avocado | champagne 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

ginger chicken sandwich \$16

asian marinade | shaved bok choy & carrot slaw | english cukes | togarashi aioli | brioche bun

seared atlantic salmon \$29

celery root puree | beech mushrooms | brussel sprout leaves | saffron potato cylinders | verjus reduction

spring vegetable risotto \$17

peas | asparagus | 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

Gluten Free Upon Request

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.

For parties of six (6) or more, an 18% automatic gratuity will be added to your check.