

# V E R A N D A

fireside lounge & restaurant

BRUNCH

## BREAKFAST FARE

**Avocado Toast** country levain bread, goat cheese, radish, cherry tomatoes \$15 (V)  
*add one egg any style \$3*

**La Jolla Healthy Breakfast** egg-white omelet, arugula, foraged mushroom, tomato, grilled vegetable hash \$18 (V)

**Eggs Benedict** two poached eggs, english muffin, canadian bacon, house potatoes, hollandaise \$19

**Chilaquiles** two cage-free eggs any style, ranchero sauce, chorizo, cotija & oaxaca cheese, pico de gallo, guacamole, cilantro crema \$17

**Short Rib Hash** poached egg, house potatoes, scallions, ranchero hollandaise, avocado, cilantro \$19 (GF)

**Belgian Waffle** warm syrup, fresh strawberries, whipped cream \$15 (V)

## TO SHARE

**House-made Guacamole** corn tortilla chips \$13 (V)

**Brussels Sprouts** smoked yuzu yogurt, jalapeño verjus, mulberries \$12 (V)

**Tuna Tartare** jícama, sunchoke purée, spiced squash coulis, taro root chip \$18

**Shishito Peppers** preserved lemon, ricotta salata \$12 (V)

**Salt Spring Island Mussels** green curry coconut broth, dried shrimp, leeks, cilantro, fennel sausage, croissant \$21

**Classic Shrimp Cocktail** house-made cocktail sauce \$15 (GF)

## SOUPS & SALADS

**Lobster Bisque** diced maine lobster, petit herbs \$15 (GF)

**California Cobb** chicken breast, blue cheese crumbles, avocado, tomato, bacon, farm egg, cilantro vinaigrette \$19

**Heirloom Beet** orange mascarpone, mâche, sugar snap pea, persimmon, sourdough crostini \$17 (V)

**Veranda Caesar** romaine hearts, brioche croutons, shaved parmesan, garlic caesar dressing \$16  
*add chicken \$6, grilled shrimp or seared salmon \$12*

## SANDWICHES

*served with french fries or substitute a house salad for \$4*

**Grass-Fed Burger** farmhouse cheddar, fig jalapeño jam, applewood bacon, peppercorn aioli, onion brioche \$18

**Garden Burger** mixed grain & goat cheese patty, confit tomato, arugula, balsamic glaze, brioche bun \$16

**Blackened Swordfish Sandwich** heirloom tomato, arugula, avocado, pistachio honey butter, rosemary, ciabatta \$18

**Ginger Chicken Sandwich** shaved bok choy & carrot slaw, cucumber, togarashi aioli, brioche bun \$16 (V)

**French Dip** shaved prime rib, creamy horseradish, swiss, tomato confit, french roll \$17

## SPECIALTIES

**Mahi Mahi Tacos** shaved cabbage, chipotle crema, cilantro, guacamole, cotija \$18

**Seared Atlantic Salmon** celery root purée, beech mushroom, brussels sprout leaf, saffron potato, verjus reduction \$32 (GF)

**Hand-Rolled Cavatelli Pasta** maitake mushroom, cherry tomato, preserved lemon, shaved ricotta salata bok choy, tarragon butter \$24 (V)

*add chicken \$6, grilled shrimp or seared salmon \$12*

(V) = Vegetarian | (GF) = Gluten Free

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 the State legislature. A 4.5% 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.



# VERANDA

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DRINKS

## WHITE WINES

Zonin, Prosecco, Italy \$11  
Chandon, Brut, CA \$12  
Jean Charles Boisset, Rosé, France \$15  
Benvolio, Pinot Grigio, Friuli, Italy \$11  
Crowded House, Sauvignon Blanc, Marlborough, New Zealand \$12  
Outlot, Sauvignon Blanc, Sonoma County \$14  
"Emmolo" by Caymus, Sauvignon Blanc, Napa Valley \$17  
Seaglass, Riesling, Monterey County \$11  
Mont Gravet, Rosé, Pays d'Oc, France \$10  
Angeline, Chardonnay, CA \$11  
Smoke Tree, Chardonnay, Sonoma County \$14  
Sonoma-Cutrer, Chardonnay, Russian River Ranches \$17

## BOTTLED BEER

Bud Light \$7  
Budweiser \$7  
Amstel Light \$7  
Heineken \$7  
Corona \$7  
Stella Artois \$7  
Blue Moon \$7  
Pacífico \$7  
Guinness \$8

## SPECIALTY COCKTAILS

**The Flying Dutchman** gin, ginger, pomegranate, mint \$14  
**Tres Agaves Margarita** tres agaves tequila, organic agave nectar, lime \$13  
**Aperol Spritz** aperol, prosecco, soda, orange peel \$13  
**Berry Mule** vodka, ginger beer, blackberry, raspberry \$13  
**Blackberry Smash** vodka, lime, mint \$13  
**Spicy Bloody Maria** tequila, bacon, olive, asparagus, carrot, lime \$12

## REFRESHERS

**Guava Mango** \$9  
**Blackberry Honey Lemonade** \$9  
**Carrot Ginger Lemonade** \$9  
**Strawberry Lavender Lemonade** \$9

## RED WINES

Angeline, Pinot Noir, CA \$11  
Hahn, Pinot Noir, Monterey \$14  
Au Bon Climat, Pinot Noir, Santa Barbara County \$16  
Angeline, Cabernet Sauvignon, CA \$11  
Martin Ray, Cabernet Sauvignon, Sonoma County \$15  
Daou, Cabernet Sauvignon, Paso Robles \$17  
Angeline, Merlot, CA \$11  
Doña Paula, Malbec, Mendoza, Argentina \$12  
Saldo, Zinfandel, CA \$16  
Numanthia "Termes", Tempranillo, Toro, Spain \$15  
D'Arenberg "Footbolt", Shiraz, McLaren Vale, Australia \$12

## DRAFT BEER

Sculpin, IPA \$9  
Karl Strauss, Red Trolley Amber Ale \$8  
Stone, Delicious IPA \$8  
Mason Ale Works, Respeto Mexican Lager \$8  
Coors Light, Lager \$7

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