

The SHORES

RESTAURANT

B A R M E N U

PERFECT TO SHARE...

- ARTISAN DUCK PISTACHIO TERRINE** 6.95
CIPPOLINI JAM, SUN DRIED CHERRY MUSTARD, ARUGULA, CROSTINI
- BAJA SHRIMP COCKTAIL** 11.75
PAPAYA, PLANTAIN CHIPS, CILANTRO SPROUTS, TEQUILA CHILE SAUCE
- TRUFFLE SHOE STRING FRIES** 6.25
SEA SALT, PARMESAN, PARSLEY
- STEAMED CARLSBAD BLACK MUSSELS** 7.75
DARK BEER, CRIMINIS, LINGUIÇA, GRILLED SOURDOUGH BREAD
- FARMSTEAD CHEESE CROSTINI, FIG JAM** 9.95
HUMBOLDT FOG | GOAT, CYPRESS GROVE DAIRY
POINT REYES BLUE | COW, POINT REYES DAIRY
WINCHESTER GOUDA | COW, WINCHESTER CHEESE COMPANY
GREEN HILL BRIE | COW, SWEET GRASS DAIRY

A LITTLE MORE...

- E PEEL PEPPER SEARED AHI TUNA CAESAR** 13.25
HERB CROUTON, SHAVED PARMESAN
- "SHORES NACHOS"** 9.75
BLACK BEANS, CHEESE, SALSA, GUACAMOLE, SOUR CREAM
- BAJA FISH TACOS** 11.75
1 MAHI, CORN TORTILLAS, RICE, BLACK BEANS, SALSA FRESCA
- MIDWESTERN BEEF BURGER** 9.95
BACON, GRILLED ONIONS, VERMONT CHEDDAR, KAISER ROLL
- COLORADO BUFFALO BURGER** 10.95
MANGO BBQ, MAYTAG BLUE, WHOLE WHEAT BUN
- MESQUITE DUCK QUESADILLA** 11.75
IGS, CARAMELIZED ONIONS, COTIJA CHEESE, CHIPOTLE CREAM

SOMETHING SWEET...8.50

- HIGH TOP COOKIE DOUGH MUD PIE**
OREO CRUST, CHOCOLATE ICE CREAM, MACADAMIAS
- BANANA COCONUT CHEESECAKE**
CHOCOLATE SAUCE, PLANTAIN CHIP
- CHOCOLATE LAVA MOUSSE CAKE**
PISTACHIO TUILE, DULCE DE LECHE
- CITRUS PANNA COTTA**
MORELLO CHERRY SAUCE, ALMOND BISCOTTI
- CREAM CHEESE CARROT CAKE**
CANDIED WALNUTS, CINNAMON ANGLAISE
- NUTELLA FRANGELICO CRÈME BRÛLÉE**
STAR ANISE PALMIER, PINEAPPLE CONFIT, SUGAR CANE BRITTLE
- TRIO OF GELATOS**
COCONUT, CRÈME FRAÎCHE, HAZEL NUT ESPRESSO

PRICES DO NOT INCLUDE TAX OR GRATUITY

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JOIN US FOR... *OUR*

"FIVE FOR \$5*" HAPPY HOUR

(MONDAY-FRIDAY 4-6PM)

EAT	DRINK
STEAMED CARLSBAD BLACK MUSSELS DARK BEER, CRIMINIS, LINGUIÇA	BLOOD ORANGE MARTINI VODKA, GRAND MARNIER, BLOOD ORANGE JUICE
BAJA FISH TACOS MAHI, CORN TORTILLAS, SALSA FRESCA	SHAKEN OR STIRRED CLASSIC GIN OR VODKA MARTINI OLIVES OR TWIST
HEDDAR CHEESE JALAPENO POPPERS CRAB MEAT DIP	FANTASTIC GLASS OF \$5.00 WINE LISA'S FAVORITE! CHOOSE CHARDONNAY, MERLOT OR CAB
SUN DRIED TOMATO HUMMUS PITA CHIPS, MARINATED OLIVES	SELECTED STYLES OF BOUTIQUE BEER FROM GERMANY
TRUFFLE SHOESTRING FRIES SEA SALT, PARMESAN, PARSLEY	STONE LEVITATION RED ALE FROM STONE BREWERY

* CHOOSE ANY ITEM FOR \$5 EACH. SPLIT PLATES \$4 EXTRA.

CLASSIC LIBATIONS

CLASSIC MARTINI 9.00

GIN OR VODKA, TWIST OR OLIVE

LEMON DROP 7.50

FRESH LEMON JUICE, SUGAR RIM, ABSOLUT VODKA

THE COSMO 7.00

STOLI, CRANBERRY

MANHATTAN 7.50

VYA SWEET VERMOUTH, BITTERS, CHERRY

NEGRONI 7.00

GIN, CAMPARI, VYA SWEET VERMOUTH, ORANGE TWIST

DRAFT BEERS

BUD LIGHT 5.25

STONE LEVITATION 5.75

STONE PALE ALE 5.75

KARL STRAUSS 5.75

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CREATIVE COCKTAILS

BLOOD ORANGE MARTINI	9.00
GREY GOOSE, GRAND MARNIER, BLOOD ORANGE	
SUMMER SANGRIA	10.00
WHITE OR RED	
TIDAL WAVE	11.00
1 PRICKLY PEAR, ABSOLUT VODKA, BLUE CURACAO, PINEAPPLE JUICE	
SUNSET MARGARITA	11.00
FRESH PINK GUAVA, DON JULIO TEQUILA, FRESH SWEET AND SOUR	
GUAVA MAI TAI	11.00
BACARDI, PINEAPPLE, OJ, MYERS DARK RUM	
THE SHORES CAIPIRINHA	9.00
CACHACA, FRESH LIME, SUGAR RIM	

WHITES

07 VERDEJO , BASA, RUEDA, SPAIN	8.25	32.00
07 SAUV BLANC , BRANDER, SANTA YNEZ	8.00	27.00
06 CHARDONNAY , KENWOOD, YULUPA, CA	7.00	23.00
05 CHARDONNAY , PARAISO SANTA LUCIA HIGHLANDS	10.00	38.00
07 CHARDONNAY , CUVAISSON, NAPA, CA	11.00	41.00
07 RIESLING BLEND , GOLAN HEIGHTS, "SION CREEK" GALILEE, ISRAEL	8.75	29.00
07 RIESLING , HANS LANG, "SABRINA" RHEINGAU, GERMANY	11.00	39.00
08 TORRONTES , LA YUNTA, ARGENTINA	6.50	22.00
06 ROSÉ , ALOQUE, RIOJA, SPAIN	8.00	27.00
07 PINOT GRIGIO , ZENATO, VENETO, ITALY	8.00	24.00
07 PINOT GRIS , BORTHWICK "PAPER ROAD" HAWKES BAY, NZ	11.00	39.00

WINES BY THE GLASS

STEM BOTTLE

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WINES BY THE GLASS

REDS	STEM	BOTTLE
05 SYRAH BLEND , ANDEZON COTES DU RHONE, FRANCE	7.25	25.00
SYRAH VINO V , CONFUNDIDO" SANTA BARBARA, CA	14.00	49.00
06 SANGIOVESE , PONTORMO CHIANTI, TUSCANY, ITALY	8.00	27.00
04 MERLOT , FRANCO CENTRAL COAST	7.00	23.00
05 MERLOT , KENDALL-JACKSON SONOMA	10.00	38.00
04 MERLOT , FRANCISCAN NAPA, CA	12.00	39.00
04 CABERNET , KENWOOD YULUPA, CALIFORNIA	8.00	27.00
03 CABERNET ARBIOS ALEXANDER VALLEY	14.00	49.00
05 CABERNET KENWOOD YULUPA, CALIFORNIA	8.00	27.00
06 PINOT NOIR , KALI HART MONTEREY, COUNTY	11.00	39.00
05 SHIRAZ , JACOBS CREEK BAROSSA VALLEY, AUSTRALIA	10.00	38.00

BEYOND DESSERT

2005 LATE HARVEST WHITE RIESLING , HOGUE CELLARS, WASHINGTON, DRIED PINEAPPLE, MANDARIN ORANGE, STONEFRUIT	7.00
LEACOCKS MADEIRA , 10-YEAR BUAL (MEDIUM SWEET)	9.00
BLANDY'S MADEIRA , 15-YEAR MALMSEY (SWEET)	9.00
MALVIRA, BRACHETTO, BIRBET , PIEDMONTE ITALY LIGHT SPARKLING RED FROM ITALY SWEET AND LUSCIOUS, MY FAVORITE WAY TO END	13.00

PORTS AND SHERRY

SANDEMANS SHERRY ROYAL	8.00
AMBROSANTE, PEDRO XIMENEZ	
FERREIRA 10YR. TAWNY	7.00
GRAHAMS 20YR TAWNY	9.00
Dow's LBV	7.00
FONSECA 2001 QUINTA DO PANASCAL	10.00

COGNAC

COURVOISIER VS	9.00
HENNESSY VS	9
REMY VSOP	12
REMY XO	45

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