

Marine Room Lounge Menu

Available nightly during business hours.

Happy Hour: Sunday to Friday from 4 to 6 p.m.

Well Cocktails and Select Global Wines for \$7 each.

Two-for-one lounge appetizers on Thursday, Friday and Sunday during Happy Hour.

Artisan Organic Cocktails - \$14 each

For every organic cocktail you order, our friends at Tru Organic Spirits will plant a tree...thank you! - Chef Ron

Lavender Lemon Drop

Tru Lemon Vodka, Lavender Infused Syrup
Fresh Squeezed Lemon, Sweet and Sour

Midnight Sun

Tru Gin, Jasmine Tea Liqueur, Lemon Juice
Blue Sky Ranch Organic Mulberries

S-Tru-driver

Vanilla Scented Tru Vodka, Fallbrook Blood Orange Juice
House Made Saffron Tincture, Organic Salt and Pepper

Lounge Appetizers - \$14 each

Pumpkin Seed Crusted Blue Crab Cake

Buckwheat Noodle, La Quercia Cured Ham, Açai Berry Infusion

Lemon Thyme Scented Avocado Fritters

Sea Salt Flakes, Ancho Chile Dip

Brandt Farm Braised Beef Cheeks

Hazelnut Kabocha Tian, King Trumpet, Late Harvest Petite Syrah Jus

Bengali Cashew Spiced Baja Prawns

Red Quinoa, Pickled Mango, Ginger Tomato Marmalade, Papadum

Dry Aged Brandt Beef Carpaccio

Wisconsin Pleasant Ridge, Watercress, Fig Vincotto, Tamarind Pâte de Fruit

Five Mushrooms

Sunchoke, Black Truffle, Savory Date Biscotti, Angelica Vino Santo Glaze

Trilogy of Maine Lobster Bisque Shooters

Yuzu Citrus Foam, California Field Fennel Pollen Dust

Ahi Tuna Tiger Eye

Mango, Seaweed, Wasabi, Pickled Ginger, Cashew Mint Pesto

Artisan Cheese

Walnut Fig Jam, Green Apple Paste, Ciabatta Crisp



The Marine Room

LA JOLLA, CALIFORNIA

Global Wines

Bubbles

NV Mumm, Brut Prestige, Napa Valley	\$11.00
NV Roederer Estate, Anderson Valley	\$12.00
NV Piper Heidsieck, Brut, Reims	\$19.00

Reds

2007 Edmeades, Zinfandel, Mendocino	\$12.00
2006 Blind Trail, Pinot Noir, New Zealand	\$14.00
2005 Lake Sonoma, Cabernet Sauvignon, Napa Valley	\$11.50
2007 Pasqual Toso, Malbec, Mendoza, Argentina	\$10.75
2007 Acre, Merlot, Central Coast	\$13.50

Whites

2008 Caposaldo, Pinot Grigio, Veneto, Italy	\$ 8.25
2008 Villa Maria, Sauvignon Blanc, Marlborough	\$10.50
2007 Girard, Chardonnay, Russian River Valley	\$14.00
2006 Freemark Abbey, Chardonnay, Napa Valley	\$11.00
2005 La Chablisienne, La Singulière, 1er Cru	\$16.00

M.R. Mixology - \$12 each

Añejo Framboise

Cazadores Añejo, Chambord, Muddled Raspberries, Soda

Chai Cream Root Beer Float

Voyant Chai Cream Liqueur and Root Beer

Cucumber Martini

Homemade Cucumber-Infused TRU Gin, Salt & Pepper Rim

Dragon Berry

Bacardi Dragon Berry Rum, Fresh Strawberry, All Natural Lemonade

Harvest Spice

Zaya 12yr Rum, Canton, Cider & Spice

Pumpkin Martini

Vodka, Cream, Pumpkin Spiced Liqueur

3-G Martini

Bombay Sapphire, Canton, St. Germaine

Be Charmed...

Chef Ron's Cocktail and Hand-Crafted Wine Charm
Blue Sky Ranch Lemon Pisco Sour

