

# THE SHORE ROOM

## OCEANSIDE, CALIFORNIA

### SIGNATURE COCKTAILS

#### MARGARITAS

|  |    |
|--|----|
| <b>Helios</b> , Tequila, Sirene Amaro, Chateau, Lime, Pineapple, Spicy Bitters                         | 18 |
| <b>Sea of Cortez</b> , Ilegal Mezcal, Reposado Tequila, Creme De Cacao, Alma Tepec, Lime, Blood Orange | 18 |
| <b>Lily Pad</b> , Tequila, Genepy, Lime, Orgeat, Cilantro Oil  | 18 |

#### TIKI

|   |    |
|---|----|
| <b>The Cabana Boy</b><br>Santa Teresa Rum, Banane Du Bresil, Pedro Ximenez Sherry, Lime, Orgeat           | 20 |
| <b>Ooh Baby</b><br>Patron Silver Tequila, Falernum, Ube, Coconut, Lemon, Nutmeg                           | 20 |
| <b>Neptune's Crown</b> , Gin, Amaro Angelino, Falernum, Lemon, Pineapple, Passionfruit, Blue Curaçao Foam | 20 |

#### SPIRIT FORWARD

|   |    |
|---|----|
| <b>The Palms</b> , Whistle Pig Rye, Pandan, Coconut Water, Absinthe, Peychaud's Bitters | 20 |
| <b>Lost at Sea</b> , Gin, Blanc Vermouth, Centum Herbis, Black Lemon                    | 18 |
| <b>The Bermuda Triangle</b> , Whistle Pig Rye, Averna, Benedictine, Black Walnut        | 20 |

#### SEASONAL

|  |    |
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| <b>Golden Hour</b> , Abasolo Whiskey, Ancho Reyes, Lemon, Apple Cider                                | 18 |
| <b>Espresso Martini 2.0</b> , Vodka, Mr Black, Spiced Creme De Cacao, Coffee, Cinnamon Cream Float   | 22 |
| <b>The Pineapple Suite</b> , Bacardi Reserva Ocho Rum, Sweet Vermouth, Suze, Lemon, Smoked Pineapple | 18 |

#### ZERO PROOF

|   |    |
|---|----|
| <b>New Bay</b> , Ube, Coconut, Lime, Pineapple, Fever-Tree Soda | 15 |
| <b>Love Potion No.9</b> , Spiced Cranberry, Lemon, Ginger Beer  | 15 |
| <b>Yuzu Spritz</b> , Yuzu Purée, Lemon, Fever-Tree Soda         | 15 |

### SMALL PLATES

|   |                        |
|---|------------------------|
| <b>Little Gem Wedge Salad</b> , GF<br>Nori Ranch, Egg, Crunchy Prosciutto, Crispy Seaweed<br>{Add Chicken + 9   Add Lobster + 25} | 17                     |
| <b>Focaccia</b><br>Olive Oil, Balsamic  | 13                     |
| <b>French Fries</b> , V, GF<br>Garlic Aioli, Herbs<br>{Make It Dirty +6, Cheese Sauce, Herbs, Cheese, Bacon Jam}                  | 14                     |
| <b>Oysters</b> , GF CS<br>Yuzu Kosho, Mignonette, Horseradish   | 3 for \$16, 6 for \$28 |
| <b>Tempura Fried Delicata Squash</b><br>Green Curry Aioli, Grilled Lemon  | 13                     |
| <b>Steamed Edamame</b> , VG<br>Spicy Sesame Oil, Sesame Seeds, Togarashi  | 12                     |

### BEER

#### ON TAP

|  |   |
|--|---|
| Artifex, Trigger Finger IPA, San Diego, CA                             | 9 |
| Burgeon, Juice Press Hazy IPA, Carlsbad, CA                            | 9 |
| Firestone Walker, Blood Orange Hefeweizen, Paso Robles, CA             | 9 |
| Booze Brothers Brewing, Gonzo Mania, Japanese Lager, Oceanside, CA     | 9 |
| Carlsbad Brewing, Now You See Me, Now You Don't, Pilsner, Carlsbad, CA | 9 |
| Modelo Especial, Mexican Lager, Mexico                                 | 9 |
| Peroni, Nastro Azzurro, Pale Lager, Roma, Italy                        | 9 |
| Belching Beaver, Tropical Terps Hazy IPA, Vista, CA                    | 9 |
| Pure Project, Tropical Mist, Blonde Ale, Carlsbad, CA                  | 9 |
| Societe Brewing, The Pupil IPA, San Diego, CA                          | 9 |

#### NON-ALCOHOLIC

|   |   |
|---|---|
| Athletic Brewing, Upside Dawn, Golden Ale Can | 6 |
| Athletic Brewing, Free Wave, Hazy IPA Can     | 6 |

### WINE

#### SPARKLING

|  |    |
|--|----|
| PROSECCO, Mionetto, Veneto, Italy NV                         | 14 |
| SPARKLING, Methode Traditionelle, Schramsberg, Calistoga, CA | 18 |
| SPARKLING ROSÉ, Argyle, Oregon, NV 2020                      | 18 |
| CHAMPAGNE, Veuve Cliquot Brut 'Yellow Label'                 | 24 |

#### WHITE

|   | 5oz/8oz |
|---|---------|
| CHARDONNAY, Oberon, Napa Valley, California 2023            | 15/19   |
| PINOT GRIGIO, Erste & Neue, Caldaro, Italy                  | 15/18   |
| SAUVIGNON BLANC, Grgich Hills, Napa-Solano, California 2021 | 15/19   |

#### ROSÉ

|   |       |
|---|-------|
| La Fete, St. Tropez, Côtes de Provence, France 2022 | 15/20 |
|---|-------|

#### RED

|  |       |
|--|-------|
| PINOT NOIR, En Route, Russian River Valley, CA         | 16/20 |
| CABERNET SAUVIGNON, Austin Hope, Paso Robles, CA       | 17/22 |
| RED BLEND, Caymus, The Walking Fool, Suisun Valley, CA | 16/20 |

### LARGE PLATES

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|--|----|
| <b>Sake Batter Fish n' Chips</b><br>Kewpie Remoulade, Slaw, Togarashi, French Fries  | 23 |
| <b>Steamed Mussels</b><br>Green Curry, Green Onions, Thai Herbs, Grilled Bread   | 22 |
| <b>Spicy Tuna Bowl</b><br>Tempura Shrimp, Siracha Aioli, Radishes, Edamame, Rice Crackers, Avocado, Seasoned Rice                                      | 28 |
| <b>Seabird Burger</b><br>Brandt Beef Burger, Pimento Cheese, Bacon Jam, Heirloom Tomato, Lettuce, Cheese Crisp<br>{Add Bacon + 9   Sub Plant Patty +4} | 23 |
| <b>Lobster Roll</b><br>Yuzu Aioli, Chives, Masago Roe, Everything Seasoning, Sea Salt Chips  | 36 |

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (CN) CONTAINS NUTS (CS) CONTAINS SHELLFISH

MONDAY - THURSDAY: 3 P.M. - 10 P.M.

FRIDAY & SATURDAY: 12 P.M. - 11 P.M.

SUNDAY: 12 P.M. - 10 P.M.

@TheShoreRoomOSide