

# BRUNCH

MON - FRI  
11AM - 2PM

SAT - SUN  
9AM - 2PM

## BAY HILL TAVERN

### SPECIALTY BRUNCH DRINKS

#### IMPROVED SPRITZ

Aperol, raspberry shrub, Prosecco \$9

#### WOKE UP LIKE THIS

Horchata vodka, cold brew coffee, coconut cream, hazelnut, chocolate chili bitters, grated mexican chocolate \$9

#### BAY HILL BLOODY

Garlic-infused vodka, Bay Hill bloody mix \$9

#### HAND-MADE MICHELADA

Harland Mexican Lager, house bloody mix, habanero, lime, tamarindo & tajin rim \$7.5

#### PLAN C

Gin, pressed orange, vanilla, Campari, lemon \$10

#### DNA TEST

Vodka, butterfly-pea flower, aloe & cucumber, lemon, sparkling rosé \$10

#### FRESH GREYHOUND

Fresh pressed grapefruit juice, Tito's vodka \$10

#### BRUNCH BOTTLE

Da Luca Prosecco or Sparkling Rose \$20

### NON-ALCOHOLIC

HOT COFFEE \$3

MODERN TIMES COLD BREW \$5

FRESH OJ \$3 (8oz) / \$5 (16oz)

Perricone Farms

### FORK IT

#### CHICKEN & WAFFLES

Fried chicken breast & jalapeño-bacon honey over a Belgian waffle with a side of house-made blueberry syrup & two slices of bacon \$14

#### STEAK AND EGGS

New York steak, wild mushrooms, blistered grape tomatoes, two eggs any style and country herb potatoes \$18

#### CALIFORNIA SKILLET

Cheddar cheese, tomatoes, green onions, diced bacon with scrambled eggs and diced potatoes, topped with pico de gallo, choice of toast \$13

#### FUN GUY HASH

Mushroom medley, caramelized onions, fontina cheese, diced bacon and potatoes, topped with two eggs any style, choice of toast \$13

#### BEET HASH

Roasted red and yellow beets, goat cheese, blistered grape tomatoes, arugula with scrambled egg whites and diced potatoes, choice of toast \$14

#### BAY HILL BREAKFAST

Two eggs any style, two pieces of bacon or sausage, country herb potatoes and choice of toast \$11

#### CHILAQUILES VERDES

Homemade tortilla chips, molcajete salsa, short rib, pepper jack cheese, panela cheese, pickled onions, black beans and avocado, topped with sour cream and two eggs any style \$14

#### ANOTHER AVOCADO TOAST...

Smashed avocado on sourdough with marinated artichoke hearts, diced radish, dill & lemon \$9

#### ACAI BOWL

Acai sorbet, wildflower honey, toasted coconut, hemp seed granola, sliced banana and fresh berries \$10 Add peanut butter +\$1

#### FRENCH TOAST

Cinnamon-swirl French toast with triple berry Jackie's Jams, powdered sugar, toasted coconut and berries \$11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

### GETTING HANDSY

#### BREAKFAST SANDWICH

Thick cut bacon, cheddar cheese, scrambled eggs, and spicy secret sauce on a brioche bun, served with country herb potatoes \$12

#### EGG WHITE BREAKFAST SANDWICH

Scrambled egg whites, pepper jack cheese, jalapeño peppers, shishito peppers, spinach, avocado, and herb aioli on a brioche bun, served with country herb potatoes \$13

#### BELT

Thick-cut bacon, sliced tomato, romaine lettuce, herb mayo with a fried egg on sourdough, served with a side of country herb potatoes \$12

#### BAY HILL BREAKFAST BURRITO

Scrambled eggs, french fries, diced bacon, pepper jack cheese, spicy secret sauce and pico de gallo, served with a side of chips & molcajete salsa \$13

#### SOYRIZO BREAKFAST BURRITO

Soyrizo, scrambled eggs, breakfast potatoes, pico de gallo, cheddar cheese, wild mushrooms & cilantro crema, served with a side of chips & molcajete salsa \$14

#### PERSONAL BREAKFAST PIZZA

Roasted tomato sauce, scrambled eggs, diced bacon, sausage, mozzarella & cheddar cheese \$14

### SIDES

BREAKFAST POTATOES \$3

TWO EGGS \$3

BELGIAN-WAFFLE & SYRUP \$4

BACON OR SAUSAGE \$3

TOAST \$2

Sourdough, White, Rye, Cinnamon-Swirl

FRESH FRUIT CUP \$5

### HAPPY HOUR

MON - FRI  
3PM - 6:15PM

\$2 OFF ALL BEER, WINE, SPIRITS & SPECIALTY COCKTAILS

\$3 OFF APPETIZERS

# LUNCH

## HAPPY HOUR MON - FRI 3PM - 6:15PM

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\$2 OFF ALL BEER, WINE, SPIRITS & SPECIALTY COCKTAILS  
\$3 OFF APPETIZERS

## APPETIZERS

### MONTE CRISTO

Ham, swiss cheese, brioche toast, deep fried! topped with powdered sugar, side of fig jam & spicy marmalade \$13

### WINGS

1 lb. wings, side of carrots, celery & house made ranch / choice of: buffalo, whiskey bbq, sriracha-lemon pepper or salt & pepper \$12

### WORKING CLASS CAULIFLOWER

Fried cauliflower florets, General Tso sweet & spicy sauce, sesame seeds & green onions, side of white rice \$11

### BIG OL' PRETZEL & DIP

Side of apple slices, beer cheese & spicy whole grain mustard \$10

### HUMMUS PLATE

Garlic & caramelized onion + roasted red pepper hummus, grilled pita & side of veggies \$12

### MINE! NACHOS...

Beer cheese, cotija cheese, roasted corn, black beans, pickled jalapeños, pico de gallo, cilantro crema, cilantro \$13

**Add:** Chicken +\$4 Soyrito +\$4 Steak +\$6 Short Rib +\$5 Guacamole +\$2.5

### CALAMARI

Breaded and fried calamari, served with lemon, a side of herb aioli and spicy marmalade \$13

## SALADS MAKE IT A WRAP + \$2.5 Served with a side of chips and salsa

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**ADD:** CHICKEN +\$4 / SOYRIZO +\$4 / STEAK +\$6  
SALMON +\$6 / AVOCADO +\$1.5 / QUINOA & FARRO MIX +\$1.5

### RASPBERRY GORGONZOLA

Mixed greens, candied walnuts, diced apples, dried cranberries, gorgonzola, raspberry lemon vinaigrette \$13

### TECOLOTE CHICKEN

Mixed greens, grape tomatoes, roasted corn, black beans, diced bbq chicken, shredded cheddar, tortilla strips, chipotle ranch, topped with cilantro & bbq sauce \$15

### A CAESAR

Romaine, garlic croutons, shaved parmesan, lemon wedge, parmesan cheese crisp \$13

### BEETS. BY BAY

Arugula, red & yellow beets, quinoa & farro mix, goat cheese, dried cranberries, toasted almonds, balsamic vinaigrette \$14

## PIZZAS

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OUR PIZZAS ARE 12" HAND TOSSED & 6 SLICES

**SUB:** GLUTEN-FREE CAULIFLOWER CRUST +\$1

**ADD:** CHICKEN +\$4 / SOYRIZO +\$4 / JALAPENOS +\$2  
EGG +\$1.50 / SHORT RIB +\$5

### THE WORKS

Tomato sauce, fresh mozzarella, bacon, sausage, pepperoni, mushrooms, onions, peppers \$15

### MARGHERITA

Tomato sauce, fresh mozzarella, basil, garlic oil \$14

### MUSHROOM & CARAMELIZED ONION

Garlic oil, mozzarella, fontina, gorgonzola, mushroom medley, caramelized onions \$15

### KAUAI CHICKEN

Whiskey bbq sauce, mozzarella, smoked gouda, diced bbq chicken, shaved red onion, jalapeño, pineapple, topped with bbq sauce & cilantro \$16

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## BURGERS

.....  
OUR BURGERS ARE 1/3 LB. CERTIFIED ANGUS & SERVED WITH FRIES

**SUB:** BEYOND MEAT PATTY +\$2

**UPGRADE:** HOUSE OR CAESAR SALAD +\$2  
CURLY FRIES +\$1 / TRUFFLE PARMESAN FRIES +\$1.5

**ADD:** BACON +\$2 / EGG +\$1.5 / EXTRA PATTY +\$3 / AVOCADO +\$1.5

### BALBOA

Blue cheese, caramelized onion, wild mushrooms, arugula with balsamic vinegar, herbed mayo \$14

### BURGENER BBQ

Cheddar cheese, bacon, crispy onion strings, whiskey bbq sauce \$14

### BAY HILL STANDARD

Cheddar cheese, lettuce, tomato, red onion, bread & butter pickles, spicy secret sauce \$13

### MR. VEG HEAD

Beyond Meat patty, avocado, arugula, roasted tomato, caramelized onions \$15

## SANDWICHES

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SERVED WITH FRENCH FRIES

**UPGRADE:** HOUSE OR CAESAR SALAD +\$2  
CURLY FRIES +\$1 / TRUFFLE FRIES +\$1.5

**ADD:** BACON +\$2 / EGG +\$1.5 / AVOCADO +\$1.5

### FRIED CHICKEN

Fried chicken breast, pickled fresno peppers, herb mayo, napa cabbage slaw, bread & butter pickles, brioche bun \$13

### REUBEN

Thin sliced pastrami, swiss cheese, sauerkraut, whole grain mustard, spicy secret sauce, rye \$14

### STEAK MELT

Sliced New York steak, pepper jack cheese, crispy onion strings, roasted poblano peppers, herb aioli, toasted hoagie \$17

### GCS

Grilled chicken breast, mozzarella, avocado, lettuce, tomato, spicy secret sauce, brioche bun \$13

# DINNER MENU



HOURS: MONDAY - FRIDAY 11AM - 1AM // SATURDAY - SUNDAY 9AM - 1AM

## TRIVIA NIGHT

WEDNESDAYS FROM 8PM - 10PM  
FREE TO PLAY // WIN GIFTCARDS!

## LATE NIGHT FOOD

PIZZAS AVAILABLE TIL MIDNIGHT

3010 CLAIREMONT DR, SAN DIEGO, CA 92117 // (619) 326-8828  
BAYHILLTAVERNSD.COM // @BAYHILLTAVERSD

## APPETIZERS

### CHIPS & GUACAMOLE

House guacamole, panela cheese, pico de gallo, house tortilla chips \$10

### BIG OL' PRETZEL & DIP

Side of apple slices, beer cheese & spicy whole grain mustard \$10

### MONTE CRISTO

Ham, swiss cheese, brioche toast, deep fried! topped with powdered sugar, side of fig jam & spicy marmalade \$13

### WINGS

1 lb. wings, side of carrots, celery & house made ranch / **Choice of:** buffalo, whiskey bbq, sriracha-lemon pepper or salt & pepper \$12

### CAULIFLOWER TACOS

Corn tortillas, chile braised cauliflower, jicama slaw, cilantro, side of chips and molcajete salsa \$11

### GRILLED BROCCOLINI

Fresh lemon, garlic herb bread crumbs and a side of garlic chili sauce \$11

### HUMMUS PLATE

Garlic & caramelized onion + roasted red pepper hummus, grilled pita & side of veggies \$12

### MINE! NACHOS...

Beer cheese, cotija cheese, roasted corn, black beans, pickled jalapeños, pico de gallo, cilantro crema, cilantro \$13  
**Add:** Chicken +\$4 Soyrito +\$4 Steak +\$6 Short Rib +\$5 Guacamole +\$2.5

### SHORT RIB TACOS

Corn tortillas, house braised short rib, garlic roasted tomato & poblano peppers, pickled onion, cilantro, molcajete salsa and radish, side of chips and salsa \$13

### WORKING CLASS CAULIFLOWER

Fried cauliflower florets, General Tso sweet & spicy sauce, sesame seeds & green onions, side of white rice \$11

### CALAMARI

Breaded and fried calamari, served with lemon, a side of herb aioli and spicy marmalade \$13

### COCONUT SHRIMP

Served with a side of white rice and sweet chili sauce \$13

## MAIN DISHES AVAILABLE AFTER 5PM

### FISH & CHIPS

Beer battered cod, fries, house slaw & a side of tartar & lemon \$16

### CITRUS SALMON

Chilean salmon, ancient grains, blood oranges, grilled fennel salad & tangerine butter sauce \$20

### SLOW-BRAISED SHORT RIBS

12-hour slow braised short ribs, pan sauce, garlic mashed potatoes & seasonal vegetables \$19

## HAPPY HOUR MON - FRI 3PM - 6:15PM

\$2 OFF ALL BEER, WINE, SPIRITS & SPECIALTY COCKTAILS  
\$3 OFF APPETIZERS

## SALADS MAKE IT A WRAP + \$2.5

Served with a side of chips and salsa

**ADD:** CHICKEN +\$4 / SOYRITO +\$4 / STEAK +\$6  
SALMON +\$6 / AVOCADO +\$1.5 / QUINOA & FARRO MIX +\$1.5

### RASPBERRY GORGONZOLA

Mixed greens, candied walnuts, diced apples, dried cranberries, gorgonzola, raspberry lemon vinaigrette \$13

### TECOLOTE CHICKEN

Mixed greens, grape tomatoes, roasted corn, black beans, diced bbq chicken, shredded cheddar, tortilla strips, chipotle ranch, topped with cilantro & bbq sauce \$15

### A CAESAR

Romaine, garlic croutons, shaved parmesan, lemon wedge, parmesan cheese crisp \$13

### BEETS. BY BAY

Arugula, red & yellow beets, quinoa & farro mix, goat cheese, dried cranberries, toasted almonds, balsamic vinaigrette \$14

### STEAK SALAD

Arugula, baby spinach, pickled onions, grape tomatoes, blue cheese, raspberry lemon vinaigrette \$18

# DINNER MENU

## HAPPY HOUR

MON - FRI  
3PM - 6:15PM

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\$2 OFF ALL BEER, WINE, SPIRITS & SPECIALTY COCKTAILS  
\$3 OFF APPETIZERS

## SANDWICHES

.....  
SERVED WITH FRENCH FRIES

**UPGRADE:** HOUSE OR CAESAR SALAD +\$2  
CURLY FRIES +\$1 / TRUFFLE FRIES +\$1.50

**ADD:** BACON +\$2 / EGG +\$1.5 / AVOCADO +\$1.5

## FRIED CHICKEN

Fried chicken breast, pickled fresno peppers, herb mayo,  
napa cabbage slaw, bread & butter pickles, brioche bun \$13

## REUBEN

Thin sliced pastrami, swiss cheese, sauerkraut,  
whole grain mustard, spicy secret sauce, rye \$14

## STEAK MELT

Sliced New York steak, pepper jack cheese, crispy onion strings,  
roasted poblano peppers, herb aioli, toasted hoagie \$17

## GCS

Grilled chicken breast, mozzarella, avocado, lettuce, tomato,  
spicy secret sauce, brioche bun \$13

## BEET MELT

Roasted red & yellow beets, goat cheese, pickled onions,  
sliced apples, sourdough \$12

# BAY HILL TAVERN

HOURS: MONDAY - FRIDAY 11AM - 1AM // SATURDAY - SUNDAY 9AM - 1AM  
.....

## PIZZAS

AVAILABLE NIGHTLY UNTIL MIDNIGHT  
.....

OUR PIZZAS ARE 12" HAND TOSSED & 6 SLICES

**SUB:** GLUTEN-FREE CAULIFLOWER CRUST +\$1

**ADD:** CHICKEN +\$4 / SOYRIZO +\$4 / JALAPENOS +\$2  
EGG +\$1.50 / SHORT RIB +\$5

## THE WORKS

Tomato sauce, mozzarella, bacon, sausage, pepperoni,  
mushrooms, onions, peppers \$15

## CLASSIC

Tomato sauce, mozzarella, pepperoni, bacon \$14

## MARGHERITA

Tomato sauce, fresh mozzarella, basil, garlic oil \$14

## FIVE CHEESE

Garlic spread, mozzarella, fontina, smoked gouda, feta, provolone \$14

## KAUAI CHICKEN

Whiskey bbq sauce, mozzarella, smoked gouda, diced bbq chicken,  
shaved red onion, jalapeño, pineapple, topped with bbq sauce  
& cilantro \$16

## MUSHROOM & CARAMELIZED ONION

Garlic oil, mozzarella, fontina, gorgonzola, mushroom medley,  
caramelized onions \$15

## BUFFALO CHICKEN

Buffalo sauce, mozzarella, diced fried chicken, french fries,  
green onions, blue cheese crumbles, topped with a ranch drizzle \$16

## BURGERS

.....  
OUR BURGERS ARE 1/3 LB. CERTIFIED ANGUS & SERVED WITH FRIES

**SUB:** BEYOND MEAT PATTY +\$2

**UPGRADE:** HOUSE OR CAESAR SALAD +\$2  
CURLY FRIES +\$1 / TRUFFLE PARMESAN FRIES +\$1.5

**ADD:** BACON +\$2 / EGG +\$1.5 / EXTRA PATTY +\$3 / AVOCADO +\$1.5

## BALBOA

Blue cheese, caramelized onion, wild mushrooms, arugula with  
balsamic vinegar, herbed mayo \$14

## BURGENDER BBQ

Cheddar cheese, bacon, crispy onion strings, whiskey bbq sauce \$14

## BAY HILL STANDARD

Cheddar cheese, lettuce, tomato, red onion, bread & butter pickles,  
spicy secret sauce \$13

## DIEGO

Pepper jack cheese, garlic roasted tomatoes & poblano peppers,  
guacamole, tortilla strips, chipotle aioli \$14

## MR. VEG HEAD

Beyond Meat patty, avocado, arugula, roasted tomato,  
caramelized onions \$15

## DESSERTS

### PEANUT BUTTER BANANA SANDWICH

Homemade banana bread, creamy peanut butter, brûléed bananas,  
side of vanilla ice cream, topped with seasonal Jackie's Jam \$10

### CHOCOLATE CHIP SKILLET COOKIE

Made to order chocolate chip cookie in a cast iron skillet,  
topped with vanilla ice cream \$9

### PIZZA FOR DESSERT

Cinnamon-sugar crust, house-made peanut butter whiskey mousse,  
chocolate chip cookie dough, chocolate sauce drizzle & side of  
warm cream cheese frosting \$11