

THE PONY ROOM

M I D D A Y

FROM THE FIELD

- FIRE-ROASTED CAULIFLOWER **GF V** \$19
Olive Pesto Salad • Caper & Mustard Oil • Onions
- WEDGE SALAD. \$19
Baby Iceberg • Point Reyes Blue Cheese • Grape Tomatoes • Crispy Onions • Chopped Bacon • Blue Cheese Dressing
- CLASSIC CAESAR SALAD \$19
Romaine Lettuce • Parmesan Cheese • Croutons • Classic Dressing
- Add Chicken* \$7 • *Add Shrimp* \$13 • *Add Salmon* \$15 • *Add White Anchovy* \$3


FROM THE SEA

- JUMBO SHRIMP COCKTAIL **GF** \$25
Housemade Cocktail Sauce • Avocado Salad • Lemon
- GRILLED FISH TACOS **GF** \$27
Avocado Crema • Shredded Cabbage • Pico de Gallo • Corn Tortillas
- LOBSTER TACOS **GF** \$39
Shredded Cabbage • Guajillo Aioli • Corn Tortillas • Avocados

FROM THE LAND

- BRANDT BEEF SLIDERS \$23
“The Sauce” • Crispy Onions • Béarnaise • Bacon
- BUFFALO POPCORN CHICKEN BITES. \$21
Blue Cheese • Cabbage Slaw • RV Buffalo Glaze
- BACON-WRAPPED DATES **GF** \$19
Point Reyes Blue Cheese-Stuffed Dates • Applewood-Smoked Bacon • Blood Orange Glaze
- CARNE ASADA TACOS **GF** \$29
Grilled Scallions • Cotija • Tomatillo Salsa Verde • Corn Tortillas

FROM THE HEARTH

- SAUSAGE & PEPPERONI \$25
Chive • Mozzarella Cheese • Chili Flakes
- MARGHERITA  \$23
Garden Basil • Tomatoes • Buffalo Mozzarella • Parmesan



MARGARITAS

LAWLESS \$17
Stay glamorous with this thirst-quenching skinny margarita served over crushed ice.

LA PIÑATA \$17
Fire-roasted pineapple blended with mezcal and serrano-infused tequila.

REIN \$17
Inspired by our award-winning Spa, this margarita is shaken with cucumber and basil.

CUCURRUCUCU \$17
A paloma with a little attitude.

PONY EXPRESS \$17
Our signature classic style margarita.

PALOMINO \$17
Magnificent and golden like the spanish horse it was named after. This margarita features fresh ginger and lime.

SEASONAL COCKTAILS

SUNDAY, BUBBLY SUNDAY \$17
This light and floral spritz showcases a local San Diego You & Yours Sunday Gin.

SANGRIA \$17
Who can turn down a great sangria?
Your choice of red or white.

I CAN GREEN TEALY
(NOW THE RAIN HAS GONE) \$17
Green tea, honey, peach and Plymouth Gin combined to make this clean and refreshing perfection.

VERMOUTH & SODA \$13
Your choice of bianco or rosé vermouth, served with citrus and club soda.
Trust us. It's delicious.

THYME IS ON MY SIDE \$17
Herb-spiced honey paired with grapefruit lemonade and laced with vodka.

HACIENDA \$17
Invigorating and refreshing basil vodka gimlet.

*Ask your server about our signature mocktails.

SPARKLING WINE

FOREST-MARIÉ "BRUT DE BLANCS"
Trigny, Champagne, France *glass* \$24 • *bottle* \$77

LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSÉ
Burgundy, France *glass* \$18 • *bottle* \$72

VINS EL CEP KILA CAVA
Catalonia, Spain *glass* \$17 • *bottle* \$61

BILLECART-SALMON "BRUT ROSÉ"
Champagne, France *glass* \$40 • *bottle* \$160

VEUVE CLICQUOT "YELLOW LABEL BRUT"
Reims, Champagne, France *glass* \$32 • *bottle* \$125

WHITE WINE

2019 KISTLER "LES NOISSETIERS" CHARDONNAY
Sonoma Coast, CA *glass* \$35 • *bottle* \$133

2018 JEAN-MARC BROCARD "VAU DE VEY" CHARDONNAY
Chablis 1er Cru, Burgundy, France *glass* \$22 • *bottle* \$84

RANCHO VALENCIA CHARDONNAY
Napa Valley, CA *glass* \$17 • *bottle* \$65

2017 HILL FAMILY CHARDONNAY
Napa Valley, CA *glass* \$16 • *half liter* \$36 • *liter* \$65

2019 STAGLIN SALUS CHARDONNAY
Napa Valley, CA *glass* \$26 • *bottle* \$98

2019 HENRI BOURGEOIS "LES BARONNES"
SAUVIGNON BLANC • Sancerre, France *glass* \$18 • *bottle* \$72

2019 SPOTTSWOODE SAUVIGNON BLANC
Napa Valley, CA *glass* \$17 • *bottle* \$65

2019 ARONA SAUVIGNON BLANC
Marlborough, New Zealand *glass* \$16 • *bottle* \$64

2019 SCARPETTA PINOT GRIGIO
Friuli-Venezia Giulia, Italy *glass* \$15 • *bottle* \$57

2019 RIDGE GRENACHE BLANC
Paso Robles, CA *glass* \$18 • *bottle* \$72

2020 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSÉ
Provence, France *glass* \$18 • *bottle* \$72

2020 DOMAINE DE TERREBRUNE BANDOL ROSÉ
Provence, France *glass* \$24 • *bottle* \$94

RED WINE

2016 PAUL HOBBS CABERNET SAUVIGNON
Napa Valley, CA *glass* \$43 • *bottle* \$164

2012 CHÂTEAU LA GARDE CABERNET BLEND
Pessac-Léognan, Bordeaux, France *glass* \$26 • *bottle* \$99

2017 ALPHA OMEGA II CABERNET BLEND
Napa Valley, CA *glass* \$25 • *bottle* \$95

RANCHO VALENCIA CABERNET SAUVIGNON
Napa Valley, CA *glass* \$17 • *bottle* \$65

2018 PATRICE RION PINOT NOIR
Côte de Nuits Villages, Burgundy, France *glass* \$22 • *bottle* \$84

2019 WALTER SCOTT, CUVÉE RUTH PINOT NOIR
Willamette Valley, Oregon *glass* \$26 • *bottle* \$98

2018 MELVILLE "ESTATE" PINOT NOIR
Sta. Rita Hills, CA *glass* \$16 • *bottle* \$64

2012 LA RIOJA ALTA "VIÑA ARDANZA" RESERVA
TEMPRANILLO • Rioja, Spain *glass* \$22 • *bottle* \$84

2019 COLOME "AUTENTICO" MALBEC
Salta, Argentina *glass* \$16 • *bottle* \$64

2015 ETTORE GERMANO NEBBIOLO
Serralunga d'Alba, Barolo, Italy *glass* \$22 • *bottle* \$84

2019 PLAN B TINTO, GRENACHE BLEND
Valle De Guadalupe, Mexico *glass* \$16 • *bottle* \$64

2017 DU GRAPPIN, BEAUJOLAIS VILLAGES
Gamay, France *glass* \$16 • *bottle* \$64