

bottomless champagne w/ purchase of an entree (2hr limit) ..30
cannery bloody mary with housemade smoked bacon15

mommenpop blood orange spritz15
aperol spritz aperol,cava,splash club soda15

Apps

* ahi poke
garlic chili, onion, tobiko, crushed avocado, chive,
micro wasabi, taro chips22
crab cake
avocado creme fraiche, fine herbs,
fennel pollen and lemon salt21
house made guacamole & fresh tostadas12
fried calamari
yuzu aioli, cocktail sauce17

* 1/2 dozen oysters
traditional or dressed20

* **SEAFOOD PLATTER** 4 oz king crab,
6 crab claws, 6 cocktail shrimp, 6 oysters99
* **SEAFOOD TOWER** 8 oz king crab, 12 crab claws,
12 cocktail shrimp, 12 oysters175



BREADGOOD'S SOURDOUGH FOCACCIA9
Organic Tomato, Rosemary, Pecorino Romano, Maldon Salt

new england clam chowder
brioche croutons10

french onion soup
caramelized onions, parmesan-beef broth, gruyère, crouton 14

Starters

caesar salad
brioche croutons, parmesan cheese, anchovy12

wedge salad
iceberg, point Reyes blue cheese, tomato,
applewood smoked bacon, red onion13

Brunch

breakfast burrito
scrambled eggs, bacon, guacamole, seasoned fries,
served with pico de gallo22

avocado toast
sunny eggs, salsa matcha, pickled onion, crushed avocado,
toasted sourdough19

eggs benedict
sous vide slab bacon, poached eggs, hollandaise, tater tots .20

boring breakfast
scrambled eggs, english muffin, fresh jam, house made tater tots,
choice of bacon or sausage16

smoked salmon sandwich
scrambled eggs, tomato, red onion, jalapeño-dill crème fraiche,
ciabatta, mixed green salad27

Sandwiches

served with seasoned fries

lobster roll
maine lobster, brioche roll, old bay aioli, lemon oil, chives38

crab club
lump crab salad, lettuce, tomato, bacon, avocado, brioche... 38

wagyu hot dog
honey bbq, cowboy candy, sweet onion, potato bun16

mesquite grilled chicken
brioche, chili aioli, lettuce, tomato, cheddar,
bacon, honey bbq23

lady larkin burger
seasoned wagyu, lettuce, tomato, onion, american cheese,
bacon, chipotle mayo, brioche bun28

Mains

fish & chips
beer battered cod, tartar sauce, fries, cole slaw34

lobster enchiladas
lobster, mushroom, corn tortillas, lobster-guajillo sauce,
served with frijoles del rancho38

blackened swordfish tacos
smoked pineapple pico de gallo, cabbage, chipotle aioli,
guacamole, blue corn tortillas, guajillo salsa,
with frijoles del rancho & queso cotija 39

jack's catch of the day
green beans, mashed potatoes, caper butter sauceMP

Salads

grilled salmon
warm farro salad, butternut squash, kale,
lemon-basil vinaigrette34

sesame seared ahi
mixed greens, slaw, pickled cucumbers, ginger, wontons,
passion fruit-wasabi dressing28

grilled chicken cobb
egg, tomato, avocado, bleu cheese, bacon, avocado romaine,
herbed ranch24

grilled thai hanger steak
tomato, mango, onion, mixed greens, crispy shallots
sweet thai vinaigrette32

Sides

avocado6 bacon (4).....8 sausage (2)8
french fries8 tater tots8 mixed berries8

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

20% gratuity will be applied to all parties of 8 guests or greater.



CANNERY CLASSIC COCKTAILS 17

EL CHOLO MARGARITA Family Recipe From 1967
CLASSIC OLD FASHIONED pick your poison:
Old Forester Kentucky Straight Bourbon or Sazerac Rye

BEE'S KNEES Botanist Gin, Honey, Lemon
CASTAWAY Trader Vic's Mai Tai Featuring
Mantuano & Myers Platinum Rum, Float Of Myers Dark Rum

BARTENDER CREATIONS 17

POOLSIDE Fresh Cucumber, Lemon, Agave
pick your poison Tito's Vodka, Roku Gin,
Los Vecinos Mezcal, or El Mexicano Blanco Tequila
FLECHALOMA Flecha Azul Blanco Tequila, Pamplemousse,
Fresh Lime, Squirt Soda
PAPER PLANE Woodford Reserve Bourbon, Aperol,
Heirloom Pineapple Amaro, Lemon Juice

LOCALS SUMMER Casamigos Blanco Tequila,
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin
MOMMENPOP BLOOD ORANGE SPRITZ
NICE BOOTS Das Boots Mezcal or Los Sundays Blanco Tequila,
Cointreau, Blackberries, Elderflower, fresh squeezed Lemonade
MAD KETEL Ketel One Citroen Vodka, Passionfruit, Lemon, Cane

ELGANTE MARGARITA Ocho Reposado, Lalo Blanco,
Agave, Fresh Lime, Alma Finca, Gold Salt Rim23

ESPRESSO MARTINI Titos Vodka, Borghetti Liqueur,
Licor 43 Chocolate Liqueur, Fresh Espresso18

BARREL AGED COCKTAILS 18

BARREL AGED NEGRONI Gin Mare Capri, Campari,
Carpano Antica, Orange Peel
BARREL AGED VIEUX CARRÉ Michters Rye, Remy 1738,
Benedictine, Carpano Antica, Angostura & Peychaud's Bitters

BARREL AGED MANHATTAN Buffalo Trace Bourbon,
Carpano Antica, Angostura Bitters, Brandy Cherry
BARREL AGED BOULEVARDIER Makers Mark Bourbon,
Carpano Antica, Campari

WINES BY THE GLASS

BUBBLES & WHITES

Scarpetta Prosecco DOC, **Brut** 14/56
Pierre Sparr 'Cremant D'Alsace', **Brut Rosé**, NV 15/60
Roederer Estate, **Brut**, Anderson Valley, NV 16/64
Chateau de **Sancerre**, Loire, France 18/72
Craggy Range, **Sauvignon Blanc**, New Zealand 15/60
Benvolio Friuli, **Pinot Grigio**, Italy 14/56
Bieler Père & Fils, **Rosé**, Provence 14/56
Napa Cellars, **Chardonnay**, Napa 14/56
La Villaudiere, **Sancerre Rose**, Loire Valley, France 18/72
Nickel & Nickel, **Chardonnay**, Truchard Vineyard, Napa 22/88

REDS

Abstract by Orin Swift, **Red Blend**, St Helena 18/72
Ken Wright Cellars, **Pinot Noir**, Willamette Valley 16/64
Failla, **Pinot Noir**, Sonoma Coast 20/80
Turley "Juvenile", **Zinfandel**, Paso Robles 18/72
Goldschmidt "Katherine", **Cabernet Sauvignon**,
Stonemason Hill, Alexander Valley 15/60
Emblem, **Cabernet Sauvignon**, Napa 19/76
Justin Reserve, **Cabernet Sauvignon**, Paso Robles 25/100
Il Fauno di Acramum, **Super Tuscan**, Tuscany, Italy 25/100

BOTTLED & DRAFT BEER

BOTTLED BEER

Stella 8
Sapporo 20.3oz 10
Pacifico 6.5
Michelob Ultra 6.5
Coors Light 6.5
Guinness Can 8.5
Capacity N.A. IPA 7
Best Day Brewing Kolsch N.A. 7
Happy Dad Fruit Punch 5% ABV 7
High Noon Watermelon ABV 4.5% 7
Heineken Zero 8

DRAFT BEER

Chronic Amber
Pizza Port Brewing, San Diego Abv 5.3% 8
Cali Squeeze, Blood Orange Citrus Wheat Ale
Firestone Walker, Paso Robles 5.4% Abv 8
Modelo Especial Mexican Lager
Mexico 4.5% Abv 8
Brewery X Westcoast IPA
Anaheim, Ca Abv 6.7% 8
Harland Hazy IPA
San Diego, Ca Abv 6.5% 8
NWPRT Lager
Wings & Arrow Beer Co, Newport Beach Abv 4.9% 7

SAKE

Hakutsuru **Sayuri Nigori**, Little Lily 13
Hakutsuru **Junmai Ginjo** Superior 15
Hakutsuru **Junmai Dai Ginjo** Sho-une 17
Gekkeikan **Hot Sake** 10
Hana **Lychee Flavored Sake** 350ml 20

Sake Ono **Junmai Daiginjo** 720ml 70
Heavensake Urakasumi **Junmai Ginjo** 720ml 90
Murai **Dai Ginjo** 720ml 150
Maboroshi "Mystery" **Junmai Daiginjo** 720ml 300

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The 1923 Restaurant Group Family

