

DOCKSIDE DINING

made
on-site



bites, beers & tall tales

1035 la bonita drive
lake san marcos, ca 92078



locally
sourced

STARTERS

pretzel bites \$6.00
local ipa mustard, sea salt,
cheddar cheese sauce

crab & artichoke dip..... \$15.00
grilled pita bread, crispy tortillas chips

fried brussels sprouts..... \$11.00
bacon jam, red eye gravy,
candied pecans, blue cheese

kobe beef sliders \$14.00
hawaiian rolls, sharp cheddar cheese,
caramelized onions, fried pickles

shrimp & white fish ceviche \$16.00
salsa, cucumber, avocado, cilantro,
crispy tortillas, lime

chicken wings \$13.00
choose a style: decoy dry rub, buffalo,
spicy chili-garlic, BBQ, buttermilk ranch,
carrots & celery

macho nachos \$17.00
chicken or pulled pork, jalapeños, avocado,
black beans, lime crema, cheddar cheese sauce,
green onions, pico de gallo, cilantro

steamed mussels..... \$17.00
chorizo, white wine, garlic-herb butter,
tomatoes, grilled bread

salt & pepper calamari..... \$14.00
pickled fresno chiles, cauliflower, cilantro,
sweet chili aioli, lime

FROM A JAR

three jars for \$21
served with warm pita bread & garlic cloves

roasted red pepper hummus..... \$7.00

tomato & burrata \$9.00

whipped goat cheese & butternut squash \$8.00

SALADS

- harvest salad** \$13.00
apples, candied pecans, beets,
roasted butternut squash, pear,
pomegranate seeds, goat cheese, red onions,
mixed greens, crouton, apple cider vinaigrette
+add: chicken \$5, shrimp \$7, steak \$8, salmon \$9
- asian chicken salad** \$14.00
mixed greens, cabbage, carrots, bell pepper,
green onions, edamame, grilled chicken,
crispy wontons, peanut sauce,
sweet and spicy-sesame cashews
- steak & blue salad** \$21.00
skirt steak, grilled romaine, blue cheese,
crispy shallots, shaved radish, cherry tomatoes
- shrimp & farro salad** \$19.00
butternut squash, feta, red onion, cucumber,
almonds, tomato, arugula, romesco,
apple cider vinaigrette

PIZZAS

- margherita** \$13.00
house tomato sauce, mozzarella, basil
+add: pepperoni \$3, italian sausage \$3
- americano** \$15.00
house tomato sauce, mozzarella, pepperoni,
sausage, bacon, ham, oregano
- vegetarian** \$14.00
house tomato sauce, mozzarella, red onion,
sun dried tomatoes, artichokes,
bell peppers, mushrooms, feta
- bbq chicken** \$15.00
house tomato barbecue sauce, mozzarella,
grilled chicken, red onions, cilantro
- pear & gorgonzola** \$14.00
mozzarella, arugula, balsamic, honey
- four cheese** \$12.00
house tomato sauce, mozzarella, fontina,
parmesan, gorgonzola, oregano

SANDWICHES & MORE

sandwiches + burgers served with choice of salad or fries

lakeside burger \$15.00

6oz. patty, lettuce, tomato, red onions,
cheddar, decoy aioli, brioche bun
+ add: avocado \$3, sunny side egg \$2, mushrooms \$2,
bacon \$2, swiss cheese \$1, blue cheese crumbles \$1,
caramelized onions \$1

chef's burger \$17.00

ask your server about today's inspiration

turkey cheddar bacon \$13.00

avocado, decoy aioli, cheddar cheese,
shredded lettuce, tomato,
pickled red onion, italian roll

ultimate grilled cheese \$12.00

fontina, mozzarella, sharp cheddar, parmesan,
smoky ham, dijonaise, apples, brioche

prime rib sandwich..... \$16.00

caramelized onions, horseradish cream,
fontina cheese, au jus, italian roll

bbq pulled pork sandwich \$14.00

cabbage slaw, grilled pineapple,
pickled jalapenos, brioche bun

chicken pesto sandwich..... \$13.00

oven roasted tomatoes, basil pesto aioli,
mozzarella cheese, arugula, italian roll

grilled mahi mahi tacos..... \$16.00

corn tortillas, cabbage,
chili-lime crema, pico de gallo

fish n' chips \$16.00

beer battered alsakan cod, house tartar
sauce, fries, charred lemon

chicken pasta \$17.00

rigatoni, pesto cream sauce, sundried tomatoes,
cauliflower, arugula, smoked ricotta

steak & fries \$24.00

8oz. skirt steak, lemon-herb butter

executive chef :

David Warner

chef de cuisine :

Shaggy Simmons

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness. Due to drought conditions, water is served upon request.