



TO-GO MENU

THE DEL DOUBLE CHEESEBURGER

Signature Blend Beef Patty, American Cheese, Beefsteak Tomato, Pickle
Chips, Iceberg Lettuce, Burger Sauce, Toasted Brioche Bun

\$19

SAN DIEGO FISH SANDWICH

Seared Mahi Mahi, Cabbage Slaw, Salsa Verde Crema,
Beefsteak Tomato, Pickled Onions, Ciabatta

\$22

CALIFORNIA SUNSET BOWL

GF Vegan

Power Grains Salad, Heirloom Tomato, Cucumber, Carrots, Avocado,
Garbanzo Beans, Seaweed Lime Dressing

\$18

ROASTED TOMATO BISQUE

GF Vegetarian

Oven Roasted Heirloom Tomato, Garden Herbs,
Olive Oil Crouton

\$13

CLASSIC BUFFALO WINGS

Bleu Cheese Dressing, Carrots, Celery

\$18

LOADED CARNE FRIES

GF

Carne Asada, Tomatillo Crema, Diced Tomato, Red Onion,
Cilantro, Cotija Cheese, Avocado, Shaved Jalapeno, Lime

\$21

SIDE FRIES

GF Vegan

Plain Fries

\$7

BAR MENU

Wine

Sparkling, Domaine Chandon, Brut, Napa Valley	\$16 65
Champagne, Louis Roederer Brut Premier, Reims	\$27 104
Prosecco, Riondo, Italy	\$15 54
Rosé, Fleur de Mer, France	\$19 29 / 72
Riesling, Chateau Ste. Michelle, 'Eroica', WA	\$20 30 / 75
Pinot Grigio, Terlato Family Vnyds., Italy	\$22 33 84
Sauvignon Blanc, Grgich Hills, Napa Valley	\$20 30 / 75
Chardonnay, Sonoma-Cutrer, CA	\$20 30 / 75
Chardonnay, Frank Family Vnyds., Napa Valley	\$24 36 91
Pinot Noir, Elk Cove, Willamette Valley, OR	\$20 30 / 77
Pinot Noir, Merry Edwards, Russian River Valley	\$29 44 112
Merlot, Ferrari-Carano, Sonoma Coast	\$19 29 72
Malbec, Bodega Norton, Argentina	\$19 29 72
Red Blend, Margerum, 'M5', Santa Barbara	\$21 32 78
Cabernet Sauvignon, Daou, Paso Robles	\$22 33 84
Cabernet Sauvignon, Mt. Veeder, Napa Valley	\$27 41 110

Beer

DOMESTIC BOTTLES 9

Blue Moon
Bud Light
Coors Light
Miller Light
Michelob Ultra

IMPORT & MICRO BOTTLES 10

Amstel Light
Corona
Heineken
Stone Delicious IPA
Heineken 0.0 N/A

DRAFT

Hotel del Coronado's 'Some Like it Blonde' Ale	\$9
Bud Light	\$9
Stella Artois	\$11
Coronado Brewing Co. Orange Ave. Wit	\$11
Pacifico	\$11
Pizza Port Chronic Ale	\$11
Ballast Point Sculpin IPA	\$11
Modern Times Orderville Hazy IPA	\$11

Cocktails

AÑEJO IN FASHION

Casamigos Añejo, Chocolate Bitters, Agave, Smoked Sea Salt
Served Over Large Cube
\$16

AUTUMN IN CORONADO

Basil Hayden Rye Whiskey, Averna Amaro, Maple Syrup,
Orange Bitters
Served Over Large Cube
\$14

WINTER IN PARADISE

Bacardi Superior Rum, Lillet Blanc, Vanilla, Lemon Juice
Served Up
\$14

COASTAL BREEZE

Lillet Rosé, St Germain, Pamplemousse Liqueur, Tonic,
Served Over Ice
\$14

BLACKBERRY TSUNAMI

Absolut Elyx, Blackberries, Basil, Lime Juice, Ginger Beer,
Served Over Ice
\$16

CONFIDENT CURRENT

Suntory Roku Gin, St Germain, Aperol, Grapefruit Juice, Tonic,
Served Over Ice
\$15

HOTEL DEL CORONADO MARGARITA

Casamigos Blanco, Lime Juice, Agave, Orange Liqueur,
Grand Marnier Float,
Served Over Ice
\$16

JAPANESE HIGHBALL

Suntory Toki Whisky, Club Soda, Twist Of Lemon,
Served Over Ice
\$15

EVENING TROPICS

Maker's Mark Bourbon, Cruzan Single Barrel Rum,
Banana Liqueur, Angostura Bitters,
Served Over Ice
\$16

DARK & STORMIER

Cruzan Blackstrap Rum, Amaro, Lime Juice, Ginger Beer,
Served Over Ice
\$14

AN OLD FASHIONED

Basil Hayden's Bourbon, Coffee Beans,
Pure Cane Sugar, Angostura Bitters,
Served Over Ice
\$15