

# Windsor Beach Club

## light, fresh, shareable

---

### PRICKLY PEAR FRUIT SALAD *gf* 21

diced pineapple, watermelon, cantaloupe, dragon fruit, grapes, prickly pear coulis

### TUNA POKE 25

sticky rice, cucumber, avocado, seaweed, radish, sesame, green onion, rice cracker

### POBLANO-LIME HUMMUS & MARKET VEGETABLES 21

cucumber, carrot, celery, jicama, cauliflower, radish, cherry tomato, grilled flatbread

### FIRE ROASTED SALSA & GUACAMOLE *gf* 22

guacamole, tomatillo cilantro salsa, roasted red chile salsa, tortilla chips

### SHRIMP & AVOCADO *gf* 23

avocado puree, heirloom tomatoes, peas, sugar snaps, pea shoots, EVOO

### CHICKEN TOSTADAS *gf* 18

black bean spread, tomato, shaved cabbage, radish, red onion, cilantro, lime crema

## salads & bowls

---

### CORONADO WEDGE *gf* 19

heirloom tomato, cucumber, carrot, fire roasted corn, avocado, crumbled blue cheese, green goddess dressing

### SAN DIEGO FARMERS MARKET GREENS *gf* 18

shaved carrot, shaved radish, red onion, snap peas, herb vinaigrette

### CALIFORNIA QUINOA BOWL *gf* 17

seasoned red and white quinoa, heirloom tomato, celery, cucumber, carrot, sugar snaps, onion, parsley, citrus vinaigrette

### AVOCADO BOWL *gf* 18

black bean, rice, heirloom tomato, fire roasted corn, shaved radish, avocado, cilantro, tortilla strips, herb vinaigrette

### ENHANCE EVERY SALAD & BOWL

- Seared Chicken Breast 13
- Grilled Shrimp 15
- Seared Mahi 14
- Half Avocado 4
- Fresh Seaweed 2

## sandwiches & wraps

---

### DEL DOUBLE BURGER 26

signature blend double beef patty, double american cheese, beefsteak tomato, pickle chips, iceberg lettuce, secret sauce, brioche bun

### SEARED FISH SANDWICH 26

iceberg lettuce, tomato, pickled onion, citrus aioli, ciabatta

### CHICKEN MOLE SANDWICH 24


house mole sauce, queso fresco, achiote slaw, crushed peanuts, ciabatta

### VEGAN VEGETABLE WRAP 21

charred cauliflower, summer squash tapenade, spinach, alfalfa sprouts, tomato jam, tortilla


## kid's menu

---


KID'S CRUDITE  14  
celery, carrot, cauliflower, apple, ranch, peanut butter

CHEESEBURGER 17  
cheddar cheese, iceberg lettuce, tomato, burger sauce, fries

CHICKEN TENDERS 16  
fries, ranch, BBQ sauce

GRILLED PB & J 12   
strawberry jam, brioche, fruit

CHICKEN SALAD WRAP 15  
cheddar cheese, lettuce, tomato, mayo, tortilla

CHEESY FLATBREAD  13  
tomato sauce, mozzarella cheese

## dessert

---

WARM PEAR TART 14  
olive oil ice cream, caramel sauce

CHOCOLATE CHIP COOKIE SANDWICH 9  
vanilla ice cream, mini chocolate chips

ASSORTED PALETA POPSICLES 8.25  
ask server for selection

 gluten-free  vegan  vegetarian

*\*consuming raw or undercooked meat poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

*All parties of 8 or more will be charged an automatic 18% gratuity*

## cocktails

---

MIDNIGHT CAIPIRINHA 15  
fresh muddled blackberries & lime wedges,  
cachaça rum, pure cane syrup & chandon brut

PAPARAZZI POP! 16  
limoncello, pomegranate liqueur, orange juice  
& chandon brut

HAUTE MARGARITA 16  
volcan blanco, fresh jalapenos, grapefruit juice,  
lime juice & agave

CORONADO MAITAI 17  
two aged rums, ginger liqueur, lime juice, orange juice,  
orgeat & ron zacapa 23

## spritzers, seltzers & more!

---

Ketel One Botanical, Cucumber Mint 11  
Ketel One Botanical, Peach & Orange Blossom 11  
Tanqueray, Sevilla Orange, Gin & Soda 11  
Ashland Hard Seltzer, Watermelon 11  
Ashland Hard Seltzer, Tangerine 11  
Juneshine, Hard Kombucha, Hopical Citrus 11

## beer draft

---

Stella Artois 11  
Ballast Point Sculpin IPA 11

## beer cans

---

Bud Light 9  
Coors Light 9  
Michelob Ultra 9  
Corona 10  
Pacifico 10  
Coronado Orange Ave Wit 10  
Ballast Point Grapefruit Sculpin 10  
Stone IPA 10  
Harland Hazy IPA 10

## wine

---

Prosecco, Riondo, Italy 15/54  
Sparkling, Domaine Chandon, Brut, CA 16/65  
Champagne, Veuve Clicquot, Yellow Label, Brut, FR 32/126  
Rosé, The Palm by Whispering Angel, FR 16/57  
Pinot Grigio, Esperto, Italy 15/54  
Sauvignon Blanc, Loveblock, NZ 20/75  
Chardonnay, Sonoma-Cutrer, CA 20/75  
Pinot Noir, Meiomi, CA 19/72  
Red Blend, Conundrum, CA 20/75  
Cabernet Sauvignon, Daou, Paso Robles 22/84