

Drinks

Vanillapeno Margarito 10

Fortaleza Blanco, Jalapeno, Agave, Vanilla

Blueberry “Press-byterrian” 10

Absolut Berri-Acai, Ginger, Champagne

Shandy in Whiskey 8

Seagrams 7, Lime, Bitters, Ginger

Blackberry Lick 10

Blackberry, Amaretto, Mint, Champagne

Mint-Tea Julep 9

Southern Comfort, Lemon, Mint, Iced Tea

Mojitron 10

Patron Silver, Lime, Mint, Agave, Soda

Bourbon Crusta 10

Jim Beam, Lemon, Cointreau, Sugar

Ginger-Pear Smash 9

Absolut Pears, Berry, Lemon, Ginger

Shandy NA 5

Lime, Bitters, Ginger

Blackberry Lick NA 7

Blackberry, Mint, Lemon-Lime Soda

This Lil’ Piggy went to Market Our version of the Bloody Mary

Bacon Infused Vodka with a
Chipotle-Pickle Mary Mix!
Sourced from the
Farmers Market and crafted in House

The Big Bad Wolf – Very Spicy
The Lil’ Piggy – Somewhat Mild
8

Beer

Domestic & Abroad

- 5 Miller High Life
- 5 Bud Light
- 6 Amstel Light
- 6 Stella Artois
- 6 Pacifico
- 7 Delerium Tremmens
- 6 Green Flash West Coast IPA
- 7 Chimmay Red
- 6 Guinness

San Diego's Finest

7 Endless Summer Light

Karl Strauss

10 Wahoo Wheat 22

Ballast Point

7 Red Trolley

Karl Strauss

7 Calico Amber

Ballast Point

7 Yellowtail Pale Ale

Ballast Point

7 Oktoberfest

Karl Strauss

Private Events.....

We would love to host your next event here at The Glass Door, ask us for details.

Wines by the Glass

Sparkling

Domaine Ste Michelle, Washington 8/27
Stellina di Notte Prosecco, Italy 9/35
Moet et Chandon Imperial, Champagne FRA
NV 187ml 23

Sauvignon Blanc

Fallbrook, South County 2009 7/36

Chardonnay

Canyon Road, CA 6/30
Marquee, Australia 2008 9/30
Newton "Red label", Napa 2008 12/48

Other Whites

Bivio, Pinot Grigio, Italy 8/30
Grazioso, Torrontes, Mendoza 2008 8/25
Turlato "Seven Daughters", Blend, CA
9/42

Pinot Noir

Cloudline, Dundee Oregon 2008 9/37
Domaine Chandon, Pinot Munier, Carneros
2008 11/46

Cabernet

Canyon Road, CA 6/24
Heyman & Hill, Meritage, CA 2006 9/29
Cinnabar "Mercury Rising", Paso Robles
2007
15/60

Unique Reds

El Burro "Kick Ass", Grenacha, Spain 2007
7/32
Bivio, Tuscan Red, Italy 7/30
Edna Valley, San Luis Obispo 2007 8/31
Cline "Cashmere", CA 2008 11/36
Rosenblum, Zinfandel, Paso Robles 2006
9/36
Llama "Old Vines", Malbec 2006 Mendoza
10/40

**Ask about our full Wine List where every
bottle is under \$50**

Sunset Happy Hour

5 Chefs Seasonal Soup

9 French Dippers

Hanger Steak, Bleu Cheese Aioli, Caramelized Onions, Baby Arugula, Au Jus

9 Trio of Dips

Roasted Shallot, Artichoke, Roasted Garlic Hummus

8 The Chopp

Iceberg Lettuce with Gorgonzola, Bacon Italian Salami, Tomato and Chopped Egg

10 Artisanal Cheeses

Brie, Humboldt Fog, Gorgonzola, Parmesan, Grilled Baguette, Lavosh, Grapes, Toasted Nuts

10 Charcutare Platter

Duck Prosciutto, Capicola, Italian Salami, Sopressata, Marinated Olives and Peppers and Pommery Mustard

6 Fried Baby Artichokes

Creamy Tarragon Gremolata

6 Vegetarian Cassolette

Rattlesnake Beans, Cannellini Beans, Cranberry Beans

9 Local Black Mussels

Pernod, Spinach, Torpedo Onions, Shaved Garlic, Crème Fraiche

13 ½ Pound Prime Burger

Maple Bacon, Aged Cheddar Cheese, Tomato Confit Aioli, Caramelized Onions, Butter Leaf, Parmesan Fries

6 Bleu Cheese Tart

Maytag, Baby Green Salad, Champagne Vinaigrette

4 Parmesan Garlic Fries

Happy Hour Drink Specials

!!! \$4 San Diego Local Brews !!!

HH Beers

3 High Life
3 Bud Light
3 Pacifico
7 Wahoo Wheat 22

\$5 HH Cocktails

Margarita
Cuba Libre

\$5 Specialty Cocktails

Mojitron
Mint-Tea Julep
Ginger-Pear Smash
Shandy in Whiskey

HH Wines by the glass

5 Canyon Road Cabernet
5 Canyon Road Chardonnay
5 Bivio Tuscan Red
6 Bivio Pinot Grigio