

Lunch

STARTERS

SEA SALT CHIPS & SALSA ^{GF, VN} \$9

corn tortilla chips | salsa | guacamole +\$6

EDAMAME HUMMUS ^{VN} \$16

green chickpeas | watermelon radish
everything bagel seasoning | lemon evoo
stone-fired red pepper naan

TUNA POKE \$24

short grain rice | marinated cucumber
edamame | mango | avocado | wakame
pickled ginger | furikake

CRISPY ARTICHOKEs \$9

bacon | apple cider dressing | capers
aged balsamic reduction

CUP OF SOUP \$7 | BOWL OF SOUP \$13

SALADS

CHOPPED SALAD ^{VN} \$15

mandarine | napa cabbage mix | cucumber
cashews | wontons | carrots | poppy seed
cilantro | sesame vinaigrette

COBB SALAD ^{GF} \$21

shaved iceberg | heirloom tomato | turkey
bleu cheese | bacon | hard cooked egg
crushed avocado | bleu cheese vinaigrette

CAESAR \$16

romaine | anchovy | parmesan | garlic crouton
add-on: chicken \$11 | shrimp \$12 | salmon \$13



HANDHELDS

GRILLED CHICKEN SANDWICH \$20

avocado | swiss | sprouts | shredded lettuce
tomato | pickle | mustard aioli

FRENCH DIP SANDWICH \$21

prime rib | cider onions | horseradish aioli
arugula | swiss cheese | toasted ciabatta
au jus

VEGAN BURGER \$22

vegan cheddar | tomato jam
shredded lettuce | tomato | red onion

ALL AMERICAN BURGER \$23

applewood bacon | american cheese
shredded iceberg | tomato | purple onion
pickles | seeded amish bun | secret sauce

ROASTED TURKEY CLUB \$20

bacon | swiss | lettuce | tomato | avocado
mayonnaise | sourdough bread

PACIFIC ROCKFISH TACOS \$24

cabbage slaw | pico de gallo
petite cilantro | spicy avocado crema
cilantro-lime rice | black beans

GRILLED CHICKEN QUESADILLA \$19

Mexican cheese blend | flour tortilla
salsa | guacamole

Additional

BERRIES OF THE MOMENT \$9

SHOESTRING POTATO FRIES \$8

ONION RINGS \$8

VN - VEGAN GF - GLUTEN FREE

*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.

Libations

Club Favorites

LJBTC SIGNATURE MAI TAI

Selection of Rum, Henry's Special Mix
\$15

LJBTC HOUSE MARGARITA

House Blanco Tequila, Lima, Agave
\$14

AMADO'S AUTHENTIC BLOODY MARY

Tito's Vodka, Bloody Mary Mix, Tajin
\$14

Wines

SPARKLING	GLASS	BOTTLE
PROSECCO, CAPOSALDO	\$12	\$46
BRUT, ROEDERER ESTATE	\$17	\$72
ROSÉ	GLASS	BOTTLE
M ROSÉ, BACIGALUPI VINEYARD	\$16	\$62
WHITE	GLASS	BOTTLE
ALBARIÑO, LA CAÑA	\$12	\$46
CHARDONNAY, SONOMA CUTRER	\$14	\$58
RED	GLASS	BOTTLE
PINOT NOIR, HALLECK "THREE SON'S CUVEE"	\$17	\$65
CABERNET SAUVIGNON, JUSTIN	\$15	\$58

Beers

DRAFTS \$9

MODERN TIMES ICE

Pilsner, San Diego, CA – 4.7% ABV

SOCIETE HARLOT

Blonde Ale, San Diego, CA – 5.7% ABV

ALESMITH .394

Pale Ale, San Diego, CA – 6% ABV

STONE DELICIOUS

India Pale Ale, San Diego, CA – 7.7% ABV

BOTTLES \$7

STELLA ARTOIS

Leuven, Belgium

BUD LIGHT

Pilsner, USA

CORONA

Pale Lager, Mexico

BEST DAY BREWING

Non-alcoholic Kolsch