

# ALBACA

alta baja california kitchen

## SHARES & STARTERS

### GUACAMOLE & CHIPS 17

*crispy corn tortilla chips, red salsa  
(GF, VG, V)*

### CHARRED BRUSSEL SPROUTS 16

*charred, lime and honey glaze, marcona almonds,  
smoked sea salt  
(GF, V)*

### FRIED CALAMARI 18

*fried calamari, shishito peppers, hoja santa remoulade*

### BLUECORN SHRIMP TAQUITOS 16

*shrimp, black beans, sour cream, avocado,  
salsa macha, queso fresco*

### WINGS 18

*choice of:  
lemon pepper, bbq, buffalo, plain  
served with crudité and ranch*

### HUMMUS 16

*sauteed shishito peppers, sweet peppers,  
crispy chickpeas, pita bread*

### ROASTED CAULIFLOWER 16

*lemon caper vegenaïse  
(VG)*

### AHI TUNA POKE 23

*marinated tuna, red onion, cucumber, bell pepper,  
guacamole, seaweed salad, wasabi tobiko, crispy leeks,  
wonton chips  
(GF)*

### ENSENADA CEVICHE 23

*shrimp ceviche, carrots, red onion, cucumber, cilantro,  
ginger, lime juice, avocado, tostadas  
(GF)*

### PULPO A LA BRASA 19

*paprika rubbed grilled octopus, chorizo aioli, charred lemon  
(GF)*

### PICADILLO EMPANADAS 16

*seasoned ground beef empanadas, potato, roasted corn*

### ALBACA BOARD 26

*chef selection of three charcuterie meats,  
three california cheeses, preserved fruit,  
rustic sourdough bread, olives and seasonal jam*

## SOUPS & SALADS

### SOUP OF THE DAY 15

*ask your server about today's  
homemade soup*

### TORTILLA SOUP 16

*tomato broth, diced chicken, avocado,  
tortilla strips, sour cream*

### BEEF & CITRUS SALAD 18

*roasted beets, california oranges, local farm  
goat cheese, arugula, pistachios, honey  
(V, GF)*

### MIXED GREEN SALAD 15

*artisan greens, cucumber, cherry tomato,  
shredded carrots, balsamic vinaigrette  
(V, GF)*

### CLASSIC CAESAR 16

*little gem lettuce, croutons, shaved parmesan  
cheese and house made caesar dressing  
(V)*

### SOUTHWEST COBB SALAD 17

*butter lettuce, pico de gallo, black beans, grilled corn,  
tortilla strips, diced avocado, chipotle dressing  
(V)*

#### SALAD PROTEINS

*add chicken: 7 | salmon: 7 | shrimp: 10  
carne asada: 10 | turmeric tofu: 7*

## FLATBREADS

### MARGHERITA FLATBREAD 19

*san marzano tomato sauce, mozzarella,  
heirloom tomato, fresh basil, herb oil  
(V)*

### PROSCIUTTO FLATBREAD 23

*garlic butter, fig jam, brie cheese,  
mozzarella cheese, prosciutto, tossed arugula*

### PESTO CHICKEN 21

*pesto marinated chicken, mozzarella,  
tomato, basil, herb oil*

Gluten Friendly - GF  
Vegan - VG  
Vegetarian - V

# ALBACA

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## HANDHELDS

served with house made chips or fries, upgrade to fresh fruit cup, salad or garlic parmesan fries for \$3

### TURKEY BLTA 21

thin sliced turkey, bacon, tomato, lettuce, avocado, multigrain bread

### CARNITAS TORTA 21

telera bread, pork carnitas, pepper jack cheese, lettuce, tomato, pickled vegetables

### BUFFALO CHICKEN SANDWICH 20

brioche bun, breaded & fried chicken, buffalo sauce, cheddar cheese, garlic aioli, shredded lettuce, tomato, pickles

### CORONADO BURGER 19

double wagyu beef patty, sesame bun, lettuce, tomato, onion, cheddar cheese

### MIGHTY MO BURGER 22

(Marriott Original Since 1955) double wagyu beef patty, cheddar, bacon, shredded lettuce, pickles, special sauce, sesame bun

### VEGGIE BURGER 21

plant based patty, vegan cheddar, roasted garlic vegemaise, lettuce, onion, tomato, house sauce (VG)

## BOWLS

### BAJA BOWL 21

black beans, quinoa, seasonal vegetables, avocado, charred lemon (GF, V)

### BAYSIDE BOWL 21

quinoa, sweet potato, garbanzos, roasted broccoli, hummus, avocado, shredded carrots (GF, V)

### BOWL PROTEINS

chicken: 7 | salmon: 7 | shrimp: 10  
carne asada: 10 | turmeric tofu: 7

## SIDES

GARLIC PARMESAN FRIES 9

ROASTED FINGERLING POTATOES 8

SAUTEED SEASONAL VEGETABLES 9

HERB FOCACCIA 8

## TACOS

served with chips & salsa

### BEER BATTERED FISH 20

corn tortilla, cabbage, pico de gallo, crema, chipotle remoulade

### CHICKEN ADOBADA 19

corn tortilla, cilantro, onion, charred pineapple, red salsa (GF)

### CARNE ASADA 19

corn tortilla, guacamole, cilantro, onion, red salsa (GF)

## DINNER SPECIALS

available from 5pm daily

### CAGE FREE ROASTED CHICKEN 32

skin on seared chicken breast, succotash vegetables, fire roasted poblano cream

### ALBACA SHORT RIBS 46

10 oz boneless short ribs, cabernet reduction, yukon potatoes cream, fried onions, asparagus and baby carrots

### PREMIUM ANGUS STRIPLOIN STEAK 49

12 oz grilled strip loin steak, truffles fries, asparagus, maître d butter

### CHORIZO AND BEER STEAMED MUSSELS 26

onion, garlic, chorizo, rustic bread

### LOBSTER FETTUCCINE 39

fresh made fettuccine pasta, Maine lobster meat, lemon beurre blanc, chives

### PACIFIC HALIBUT 36

pan seared 7 oz halibut fillet, sweet plantains, chickpeas, peppers, spinach aji amarillo blanc and capers

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20% staff charge will be added to groups of 6 or more guests and distributed 100% to the staff providing service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illnesses.