

The ARCHES

11am-8pm

Greens ¹⁰

+ Add
Ahi, Shrimp
or Chicken
3

Summer

grilled peach, blueberry, goat cheese, arugula, white balsamic honey dressing

Shrimp BLTA

grilled shrimp, smoked bacon, cherry tomatoes, romaine, creamy avocado dressing

Twist

watermelon, oranges, red onions, mozzarella cheese, arugula, olive oil

Wedge

wedge, bacon, bleu cheese, tomato, herbs

So-Cal

arcadian greens, oranges, strawberries, avocado, maple vinaigrette

Borrego Date

mix greens, dates, caramelized apples, apricots, candied pecans, goat cheese date dressing

Arches

cherry tomatoes, candied pecans, strawberries, feta cheese (choice of dressing on the side)

- Creamy Avocado
- White Balsamic Honey
- Bleu Cheese
- Ranch
- Maple Vinaigrette
- Caesar
- Goat Cheese Date

MONDAY
9 wings
& \$2 BEER
8 OZ DRAFT BEER TICKETS

Craft Beer

DRAFTS ⁷

805 Blond Ale Paso Robles, CA

Lagunitas IPA Petaluma, CA

Karl Strauss Red Trolley San Diego, CA

Kona Longboard Lager Kailua-Kona, HI

Rotating Handle

BOTTLES ⁶

Ballast Point Sculpin IPA San Diego, CA

Ballast Point Grapefruit IPA San Diego, CA

Coronado Mermaid Red Coronado, CA

Coronado Orange Ave. Wit Coronado, CA

Stone Delicious IPA Escondido, CA

Green Flash Passion Fruit San Diego, CA

Kona Big Wave Golden Ale Kailua-Kona, HI

Stella Artois Imported Lager Leuvan, Belgium

WEDNESDAY
SHOCKTOP BEER \$3.50

Domestic & Imported
Bottled Beers Available

the little ones ⁵

Cheese Pizza

4 inch pizza cheese or pepperoni

Chicken Tenders

two pieces of crispy chicken & fries

Mac and Cheese & Fruit

elbow mac, four-cheese, cream & summer fruit

Hamburger and Fries

classic, meat, lettuce & tomato + add cheese 1

TUESDAY
Lunch or Dinner
Kids
EAT FREE
with the purchase
of Entrees

To Share ¹⁰

Lobster Bites *Taste of Borrego - Award Winning*

fresh lobster, shrimp, whiskey, sriracha dipping sauce

Cheese Board *Vegetarian*

local organic cheese, fruit, honey comb, crostini

Mango Ceviche

shrimp, lime, orange juice, red onion, sweet peppers, mangos, cilantro, jalapeno

Guacamole Trio

habanero strawberry, smoked traditional, lobster, served with chips

Spicy Pig Flat

smoked pork, bbq sauce, roasted jalapenos, jack cheese, creamy slaw

Margarita Flat *Vegetarian*

marinara, mozzarella, tomato, roasted basil

Mini Elotes *Vegetarian*

fresh corn, mayo, lime juice, spicy seasoning, cojita parm blend, cilantro

Jumbo Wings

- o salt-pepper
- o garlic & herb
- o BBQ
- o Hot!
- o Sweet & Spicy

WEDNESDAY
25% OFF *Lunch Night*
APPETIZERS 4-8

The ARCHES

11am-8pm

Between the Bun

Regular Fry, Sweets, our small Arohes Greens ¹⁴

Crazy Bird

brioche bun, chipotle aioli, lettuce, tomato, marinated chicken, habanero cheese, roasted jalapenos

Boss Burger

brioche bun, house dressing, house blend beef, caramelized onions, aged white cheddar, smoked bacon

Spicy Burg

brioche bun, sriracha aioli, lettuce, tomato, house blend beef, cheese, roasted peppers

Gouda Beef

hoagie roll, chipotle mayo, slice prime rib, caramelized onions, gouda cheese

Turkey

butter croissant, herb mayo, lettuce, tomato, carved turkey, brie cheese, avocado

Captain

brioche bun, creamy sriracha, lettuce, tomato, seared tuna, avocado remoulade

Veggie patties available

Starting at 5pm
THURSDAY
PIZZANIGHT
CHEESE & PEPPERONI
\$10

Sweets ⁷

\$2
SCOOP
MONDAY
11am-8pm

Cheesecake

- Blueberry White Chocolate
- Pomegranate
- Caramel Brownie

Chocolate Oake

caramel whipped cream & chocolate sauce

Sandwich

chocolate chip cookie, vanilla ice cream, chocolate syrup

Scoops

- o Tres Leches
- o Banana Foster
- o Rum & Date
- o ESPRESSO
- o Chocolate
- o Vanilla
- o Strawberry

Cocktails ⁷

EVERYDAY
HAPPY HOUR
2pm-5pm

Twisted Mimosa

korbel brut sparkling wine, grand marnier, orange juice

Rosemary Greyhound

titos vodka, grapefruit, rosemary simple syrup

Arches Margarita

select tequila, grand marnier, agave, lime juice

Jalapeno Gimlet

boodles gin, lime juice, jalapeno simple syrup

Strawberry Lemonade

absolut citron, simple syrup, strawberries, lemonade

Big Plates

Seaside

seared ahi tuna, rice blend, avocado salsa, creamy sriracha 26

Ribs

house BBQ sauce, braised baby back ribs, sweet potato fries 20

NY Steak ^{18oz}

roasted tomatoes, fingerling potatoes 30

Bone-in Pork ^{10oz}

cherry tomatoes, garlic, basil 22

Bird

half roasted chicken, rosemary potatoes 23

PRIME RIB
★ Saturdays
12 oz CUT for \$22

Lobster Mac and Cheese

fresh lobster, cream, butter, sharp cheddar, penne 20

Tomato Garlic Pasta *Vegetarian*

Choice of Shrimp or Chicken
penne, cherry tomatoes, garlic, parmesan, basil oil 18

FRIDAY
Seafood
Fridays
FRESH MENU 4-8 \$10

CHICKEN
Dinner \$12