

THE  
**PRADO**  
 AT BALBOA PARK  
 AIRPORT MENU

## appetizers

**spicy calamari fries\*** 16.65  
 korean chili sauce, napa cabbage & radicchio slaw

**house-made lobster & shrimp potstickers\*** 15.95  
 sweet chili sauce, asian slaw & pineapple vinaigrette

**shrimp skewers** 13.65  
 lemon caper aioli

## soup & salad

**vegetarian black bean soup** 10.25  
 chilies & spices, red onions, cumin sour cream, lime

**grilled chicken chopped salad** 15.45  
 napa cabbage, julienne carrots, snow peas, sliced mango, wontons & sesame-mustard vinaigrette

**prado caesar** 10.25  
**add grilled chicken** +5.65  
 romaine hearts, herbed croutons, cotija cheese & poblano chili caesar dressing

**farmers mixed salad** 11.45  
**add grilled chicken** +5.65  
 seasonal fruit, nuts, midnight moon goat cheese & caramel cider vinaigrette

## dessert

**seasonal flan** 10.95  
 caramel sauce

## about the prado!

the prado at balboa park is a national historic landmark which was originally built for the 1915-16 panama-california exposition. this two year festival was held in balboa park to promote san diego and to celebrate the 1914 opening of the panama canal. the street side location is owned and operated by the cohn restaurant group as well as 28 additional restaurants within the san diego area.

## entrées

**8oz kobe cheeseburger\*** 21.75  
 american kobe beef, onions, green leaf lettuce, tomatoes, chipotle aioli, monterey jack, foccacia roll & french fries

**roasted green chile quesadilla** 12.95  
**add grilled chicken** +5.65  
 piquillo peppers, manchego, mozzarella, monterey jack cheese & sour cream

**grilled fish tacos\*** 19.45  
 marinated mahi mahi, red cabbage-jicama slaw, mango-jalapeño salsa, mango mustard, chimichurri aioli & corn tortillas

**grilled turkey blt cheeseburger\*** 17.85  
 ground turkey, crispy bacon, monterey jack, green leaf lettuce, tomatoes, grilled jalapeños, pesto aioli, foccacia roll & french fries

**grilled chicken blt** 17.15  
 avocado, lettuce, tomato, crispy bacon, tarragon aioli, ciabatta bun & french fries

## flatbreads

**mexicali** 15.95  
 guajillo beef, roasted green chiles, chimichurri sauce, manchego, mozzarella, monterey jack & micro cilantro

**blanca** 15.95  
 spinach, hon-shimeji mushrooms, garlic, goat cheese, three cheese blend & shaved red onion

**three cheese** 14.35  
 manchego, mozzarella, monterey jack, tomato confit & basil



## short on time?

ask your server for a bottled water to go!

## breakfast served until 10:30 am

**add an egg** +2.85 | **substitute egg whites** +1.65  
**add crispy bacon** +3.35 | **add side of avocado** +2.25

### open faced egg sandwich\* 16.25

buttery bread, thick cut ham, sunny side up eggs,  
 parmesan reduction, dijon & tater tots

### granola 12.95

vanilla yogurt, seasonal berries & toasted granola

### prado scrambled eggs 16.45

roasted mushrooms, thyme, tater tots & toast

### brioche french toast 13.75

berry compote & maple syrup

### breakfast flatbread\* 16.45

sunny side up eggs, manchego, mozzarella, monterey  
 jack, ham, smashed tater tots & maple drizzle



**100% COLOMBIAN COFFEE**  
**CLEAN & CRISP**

**DECAF**  
**BRIGHT & MELLOW**



## wine

### reds

charles & charles red blend <i>washington state</i>	12.50	18.75
alamos malbec <i>mendoza, argentina</i>	13.00	19.50
arrowood cabernet sauvignon <i>sonoma estates, ca</i>	15.95	23.95
macmurray ranch pinot noir <i>central coast, ca</i>	13.50	20.25
louis marini cabernet <i>ca</i>	12.50	18.75
canyon road merlot <i>ca</i>	8.40	12.60

### whites

joel gott sauvignon blanc <i>california</i>	12.50	18.75
la crema chardonnay <i>sonoma coast, ca</i>	15.25	22.90
maso canali pinot grigio <i>trentino, italy</i>	12.00	18.00
kim crawford sauvignon blanc <i>new zealand</i>	15.25	22.90
william hill chardonnay <i>central coast, ca</i>	11.75	17.60
canyon road pinot grigio <i>ca</i>	8.40	12.60

### sparkling & rosé

Elouan Rose <i>oregon</i>	14.00	21.00
La Marca Prosecco 187ml bottle	12.00	

## bloody marys

### ketel one sriracha mary 16.99

ketel one vodka, nina's natural bloody mary mix,  
 worcestershire sauce & sriracha

### prado mary 16.99

absolut peppar vodka, lime juice, a dash of tabasco,  
 cilantro, cutwater spirits bloody mary mix in a  
 spicy salt rimmed glass

## on draft

20oz : 8.80 – 11.50

ballast point longfin lager	modelo especial
blue moon belgian white	sierra nevada pale ale
bud light	stella artois
golden road brewery	stone delicious ipa

## bottles & cans

7.25 – 8.60

budweiser 16oz aluminum	lagunitas little sumpin' ale
coors light 16oz aluminum	samuel adams boston lager
michelob ultra 16oz aluminum	guinness can
miller light 16oz aluminum	sierra nevada hazy ipa can
corona	stone ripper pale ale can
corona light	ballast point grapefruit sculpin can
modelo negra	
angry orchard	

## specialty cocktails

### sangria 8.99

red wine, fruit liqueurs, fruit juices & fresh fruit

### prado mule 13.79

vodka, ginger beer & fresh lime juice

### mojito 11.49

rum, sugar, mint & lime

### prado "rita" 13.79

tequila, cointreau & fresh lime juice

## beverages

juice 3.75

soda 3.85

Evian 3.05

Aquafina 2.64

the prado at the airport is not operated by the cohn restaurant group, therefore we are not able to accept cohn restaurant group gift cards, passport unlimited cards, or participate in other related offers. airport vouchers are not redeemable for alcohol purchases.

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

12.2018