BEER LIST
ask about our complimentary selection

FEATURED BEERS

GREEN FLASH WEST COAST DIPA, San Diego, CA, 8.1% ABV ............ 9
A menagerie of hops is layered throughout the brewing process: Simcoe for unique fruitiness and grapefruit zest, Columbus for strong hop pungency, Centennial for pine and citrus notes and Cascade for floral aroma. A multi-dimensional hop experience.

BALLAST POINT SCULPIN, San Diego, CA, 7% ABV.................. 9
This gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish.

DOGFOSS HEAD PALO SANTO MARRON, Milton, DE, 12% ABV ... 14
An unfiltered brown ale aged in handmade Paraguayan Palo Santo wood brewing vessels which gives the beer a caramel and vanilla complexity. Palo Santo means “holy tree,” and its wood has been used in South American wine-making communities.

ROTATING TAP .......................................................... MARKET PRICE

ASAHI .................................................. 8
CORONA .................................................. 8
ORANGE AVENUE WIT ............. 8
BALLAST POINT PALE ALE ............ 8
GREEN FLASH SEASONAL (DRAFT) .................. MARKET PRICE

WATERS & MIXERS

SPARKLING, Sparkling Pellegrino, 300ml ......................... 5.5

COCK N BULL GINGER BEER, .................................. 5.5

UNLIMITED SELF-SERVICE
AT OUR BEVERAGE CENTER

ESPRESSO, Peet’s Coffee, “Major Dickason’s” blend, San Francisco, CA . N/C
CAPPUCINO, Peet’s Coffee, “Major Dickason’s” blend, San Francisco, CA . N/C

PEET’S COFFEE, San Francisco, CA, regular or decaffeinated .......... N/C

VARIOUS PEPSI SOFT DRINK PRODUCTS .................. N/C

PEET’S TEA SELECTION, San Francisco, CA, ................................ . N/C
Earl Grey • Breakfast • Chai • Decaffeinated • Green
DINING MENU
Available all day

GOOD MORNING SMOOTHIE
Ask an Airspace team member about today's Naked juice selections. 6

GRANOLA
Choice of milk or yogurt. Presented hot or cold. 6.5

EUROPEAN
A platter of coppa and genoa paired with cheese, a Italian strato roll and butter. 8

EXPRESS BREAKFAST SANDWICH
A hot egg, cheese and bacon sandwich served on a croissant. Available without bacon. 6.5

AIRSPACE SOUP SELECTION
Ask our team about today's selection. 7

MARINATED OLIVE MIX
A selection of Picholine, Nicoise, Kalamata, Queen, Gaeta, Galliano and oil cured olives packed in a herb and wine vinegar marinade. 5

SELECTION OF MARINATED VEGETABLES
Servings of premium Divina™ vegetable selections including gignadas white beans in a Mediterranean marinade, a hearty sampling of roasted tomato bruschetta and two tender dolma stuffed grape leaves, all served with bruschetta bread crackers and lemon. 8

ANTIPASTO PLATTER
A sampling of Italian coppa and genoa, prosciutto cheese and a large white-bean salad in a Mediterranean marinade, served with a Italian strato roll. 8

CHARCUTERIE AND CHEESE PLATE
Two meats, Coppa and Genoa along with two cheeses; cheddar and blue cheese, served with strato roll bread, Dijon mustard and cornichons. 10

BUFFALO CHICKEN WRAP
Shredded chicken breast, celery, ranch and buffalo sauce mixed with blue cheese and wrapped in a spinach tortilla. Served cold with a side of kettle chips. 10

CHICKEN SALAD WRAP
Shredded chicken breast mixed with a house made dressing featuring fresh lemon and Old Bay seasoning wrapped in a soft spinach tortilla. Served cold with a side of kettle chips. 10

DESSERT SELECTION
Assortment of hand-made macaroons made with fresh, high-quality almonds from California. 7.5

MANY DINING ITEMS ARE AVAILABLE TO-GO

THE WINE BAR at AIRSPACE LOUNGE
ask about our complimentary selection

SPARKLING
Coppola blanc de blanc, Monterey County. 8
This sparkling flauts vibrant flavors of pear, honeysuckle and passion fruit in a delicate style.

WHITE
Sonoma Cutrer Chardonnay, Sonoma Coast. 13
Aromas of jasmine and rose petal give way to pineapple and mango notes. Roasted hazelnut joins nougat and almond butter, finishing with a hint of lime.

Robert Mondavi Sauvignon Blanc, Central Coast Vineyards. 12
A vibrant green/yellow hue tempts you with notes of grapefruit and lime while the palate is welcomed by lemon, melon and herbs.

*Coomber Wines, Skater Girl Chardonnary, California. 9
This bright Chardonnary displays aromas of Golden Delicious apples with touches of toasty oak, pear and a hint of wildflower honey. Flavors are clean and balanced.

RED
*Coomber Wines Signature Pinot Noir, Central Coast. 16
Big Central Coast Pinot Noir! Breath in black cherries, mint, eucalyptus and nettle with hints of lavender and kola berries. Taste black plums, more cherries, strawberries and cloy. Silky mouthfeel and a long structured finish.

*Coomber Wines, Vintner's Collection Cabernet Sauvignon, California. 13
Aroma of blueberries, dried cranberries, rose hips and cedar. Flavors of boysenberries, jammy rounded mouthfeel, hint of chocolate, with bright powerful structure. Flavors of ripe black currant and cherry with layered hints of chocolate and mint.

Folle a Deux Merlot, Sonoma County. 13
Dark garnet violet black color. Lively aromas and flavors of pichatillo gelato, spiced plums, wosy honeycomb, and chocolate with a supple, bright, dryish medium body.

Stags Leap Hands of Time Red Blend, Napa Valley. 14
This Napa Valley red blend offers aromas of mixed dark berries, sweet oak and spice, with hints of dried herbs.

Robert Mondavi Cabernet Sauvignon, Central Coast. 11
Velvety layers of blackberry, plum and cassis highlight this Central Coast Cabernet.

Ruta 22 Malbec, South America. 11
Ruta 22 Malbec begins with intense red violet color in the glass. On the nose, aromas of bright red fruit, plums and raspberries followed with fruit with rounded and firm tannins.

SPIRITS & COCKTAILS
ask about our complimentary selection

VODKA
Smirnoff. 8
Grey Goose. 14
Kettle One. 12.5
Ciroc. 13
Titos. 14

BOURBON AND RYE
Jack Daniels. 9.5
Woodford Reserve. 14
Bulleit Bourbon. 13
Bulleit Rye. 13
Jim Beam. 8

SCOTCH
Glenfiddich. 25
Johnnie Walker Red. 8
Johnnie Walker Black. 19

SPECIALTY
Bailey's Irish Cream. 8
Disaronno Amaretto. 8
Kahlua. 8

TEQUILA
Jose Cuervo. 8
Patron, Silver. 13
Herradura, Anejo. 16

GIN
Gordon's. 8
Tanqueray. 12
Bombay Sapphire. 13
Hendrick's. 15

IRISH/CANADIAN WHISKEY
Bushmills. 10.5
Jameson's. 10.5
Crown Royal. 12

RUM
Bacardi, Supreme. 8
Mount Gay, Escape. 10.5
Zacapa, 23 year. 13.5

COGNAC/PORT
Hennessy, VS. 11
Hennessy, VSOP. 16

SIGNATURE COCKTAIL LIST
OLD FASHION...
Classic cocktail made with Woodford bourbon, angostura and orange bitters, luxardo cherry with a king cube. Garnished with orange zest. 15

LIME DROP MARTINI
Absolut Citron Vodka, Cointreau, fresh squeezed lime juice with a hint of agave nectar; served in a chilled sugar rimmed martini glass. 16.5

CADILLAC MARGARITA
Classic Cadillac: Margarita served on the rocks with Herradura Anejo, Cointreau and topped with Grand Marnier. 16.5

MANHATTAN
 Vermouth is poured over ice before adding Bulleit Rye and stirring. Bitters are added; served straight up with Luxardo maraschino cherries. 14

MOSCOW MULE
Titos vodka, Cock & Bull ginger beer, angostura bitters and fresh lime juice served in a traditional copper mug. 12

* Coomber Wines will donate 5% of their sales to the Rancho Coastal Humane Society in San Diego County.