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.

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

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
pimiento peppers, manchego, mozzarella, monterey jack cheese & sour cream

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

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soup & salad

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

green chile 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 cesar 10.25
add grilled chicken +5.65
romaine hearts, herb croutons, cotija cheese & poblano chili cesar dressing

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

flatbreads

mexicali 15.95
guajillo beef, roasted green chilies, 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
Bakery 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
Toasted 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

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
- Sierra Nevada Pale Ale
- Stella Artois
- Stone Delicious IPA

bottles & cans
7.25 - 8.60
- Budweiser 16oz aluminum
- Coors Light 16oz aluminum
- Michelob Ultra 16oz aluminum
- Miller Lite 16oz aluminum
- Corona
- Corona Light
- Modelo Negra
- Angry Orchard
- Lagunitas Little Sumpin’ Ale
- Samuel Adams Boston Lager
- Guinness
- Sierra Nevada Hazy IPA
- Stone Ripper Pale Ale
- Ballast Point Grapefruit Sculpin

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

100% COLOMBIAN COFFEE
CLEAN & CRISP
DECAF
BRIGHT & MELLOW
3.65

wine

reds

- Charles & Charles Red Blend Washington State 12.50 18.75
- Alamos Malbec Mendoza, Argentina 13.00 19.50
- Arrowood Cabernet Sauvignon Sonoma Estates CA 15.95 23.95
- Macmurray Ranch Pinot Noir Central Coast, CA 13.50 20.25
- Louis Marini Cabernet CA 12.50 18.75
- Canyon Road Merlot CA 8.40 12.60

whites

- Joel Gott Sauvignon Blanc California 12.50 18.75
- La Crema Chardonnay Sonoma Coast, CA 15.25 22.90
- Maso Canali Pinot Grigio Trentino, Italy 12.00 18.00
- Kim Crawford Sauvignon Blanc New Zealand 15.25 22.90
- William Hill Chardonnay Central Coast, CA 11.75 17.60
- Canyon Road Pinot Grigio CA 8.40 12.60

sparkling & rosé

- Elouan Rose Oregon 14.00 21.00
- La Marca Prosecco 187ml bottle 12.00

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.