

The 3rd Corner

STARTERS

French Demi Baguette	3.95
Soup Of The Day	11.95
Olive Sampler ^{GF} Mediterranean blend, dried herbs	9.95
Artisan Cheese Plate Dried apricots, apples, toasted walnuts, date jam, baguette	18.95
Cured Meat & Cheese Plate Dried apricots, dates, walnuts, cornichons, marinated olives, Dijon, baguette	19.95
Baked Humboldt Fog Baked goat cheese, sauteed mushrooms, toasted brioche	19.95
Pastry Crusted Baked Brie Basil, roasted garlic, house greens with basil vinaigrette	18.95
Escargot Bourgeois Baked in the shell, Pernod scented cognac garlic butter, baguette	17.95
Shrimp Scampi ^{GF} Mushrooms, tomatoes, cognac garlic butter, parmesan *add linguine \$5.00	17.95
Shrimp Taquitos ^{GF} Pico de gallo, feta cheese, tomatillo avocado salsa	16.95
3rd Corner Fries ^{GF} Garlic oil & parmesan cheese	9.95
Fried Brussels ^{GF} Apple cider gastrique, fried garlic, parmesan, bacon	14.95
Roasted Cauliflower ^{GF} Garlic oil, paprika, crispy parmesan, jalapeño aioli	12.95
Hummus Plate Feta, sun-dried tomato tapenade, olives, crudité, pita	16.95
Chicken Liver Mousse Balsamic onions, whole grain mustard, cornichons, marinated olives, crostini	16.95

SALADS

House Salad ^{GF} Mixed Greens, marinated tomatoes, olives, parmesan, basil vinaigrette	11.95
Classic Caesar Romaine, garlic croutons, parmesan, house-made Caesar dressing. *Add white anchovies \$2.00	12.95
Macadamia Goat Cheese Salad Mixed greens, dried cranberries, pickled carrots, cherry tomatoes, pomegranate vinaigrette	14.95
Summer Tomato Salad Vine Ripe tomatoes, blue cheese crumbles, basil vinaigrette	15.95
3rd Corner Cobb Salad Mixed greens, avocado, bleu cheese, pickled red onion, tomatoes, bacon, hard boiled egg, bleu cheese dressing, grilled chicken	20.95
Golden Beet Salad Pickled veggies, feta cheese, olive oil, balsamic drizzle	13.95

A LA CARTE

Mary's Grilled Chicken	9.95
Sauteed Shrimp (4)	12.95
Duck Confit	14.95
Day Boat Scallops (4)	16.95
Grilled Salmon 6oz	15.95

SANDWICHES & MORE

Sandwiches are served with 3rd Corner fries. Sub house salad \$1.95

3rd Corner Burger Cheddar, tomato onion jam, bacon, lettuce, jalapeño aioli	17.95
Grilled Chicken Sandwich Brioche bun, goat & boursin cheese, pesto, tomato tapenade	17.95
Black Forest Ham Sandwich French demi baguette, brie, caramelized onions, dijon mustard	17.95
Short Rib Sliders Hawaiian sweet rolls, pickled red onion, jalapeño aioli	17.95
Cajun Blackened Fish Tacos ^{GF} Shredded cabbage, pico de gallo, cheddar cheese, avocado chipotle sauce, served with fresh corn salad	17.95

ENTREES

8oz Flat Iron Steak ^{GF} 31.95 Chimichurri, mixed greens salad, 3rd Corner fries	17.95
Braised Beef Short Rib ^{GF} 29.95 Garlic mashed potatoes, seasonal vegetables, demi glaze	16.95
Duck Confit ^{GF} 29.95 White bean sausage and bacon cassoulet, spinach, whole grain mustard beurre blanc	9.95
Mary's Pan Roasted Chicken ^{GF} 28.95 Free range Mary's chicken, garlic mashed potatoes, seasonal vegetables, lemon chicken jus	14.95
Pork Schnitzel 27.95 Breaded buttermilk brined pork loin, sautéed onions and mushrooms, fingerling potatoes, grain mustard demi	12.95
Garden Vegetable Pasta 24.95 Penne, seasonal vegetables, tomato-garlic tapenade	16.95
Grilled Chicken Pasta 23.95 Penne pasta, garlic, dried tomatoes, onions, bacon, Boursin cream sauce, parmesan	16.95
Spicy Sausage Pasta 25.95 Penne pasta, dried tomatoes, pesto cream sauce, parmesan	16.95
Mushroom & Asparagus Risotto ^{GF} 24.95 Seasonal mushrooms, asparagus, caramelized onions, mascarpone, cream, truffle oil, parmesan	12.95
Shrimp Arrabbiata 24.95 Linguine, bacon, tomato, garlic, capers, white wine, chili flakes, parmesan	14.95
Seafood Risotto ^{GF} 29.95 Scallops, shrimp, mascarpone, cream, caramelized onions, fennel, parmesan	15.95
Prince Edward Island Mussels ^{GF} 20.95 White wine garlic butter sauce, 3rd Corner fries, side jalapeño aioli	12.95
Pan Roasted Salmon ^{GF} 29.95 Caramelized onion potato cake, asparagus, tomato-fennel confit	13.95
Cioppino ^{GF} 32.95 Shrimp, scallops, salmon, seasonal fish, mussels, fingerling potatoes, sherry lobster tomato broth	17.95
Day Boat Scallops ^{GF} 34.95 Tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce	17.95

Thirst Quenchers

WINE

Wine Flight Of The Month	25
White, Rosé, or Red Of The Day	8
<i>SPARKLING & WHITE</i>	
J Laurents Brut Cremant de Limoux	12
Gerard Bertrand Brut Rosé Cremant de Limoux	12
Vigneti Del Sole Pinot Grigio Veneto, IT 2023	9
La Trucha Albariño Rías Baixas, SP 2022	12
Fernlands Sauvignon Blanc Marlborough, NZ 2022	10
Talmard Unoaked Chardonnay Macon, Burgundy, FR 2021	9
Daou 'Bodyguard' Chardonnay Paso Robles, CA 2021	13
Cakebread Cellars Chardonnay Napa Valley, CA 2021	22
<i>REDS</i>	
Featured Reserve Red	25
Belle Glos Pinot Noir California 2022	15
Pike Road Pinot Noir Willamette Valley, OR 2022	10
Michele Chiarlo Nebbiolo Langhe, Piedmont, Italy 2021	12
Turley Zinfandel Paso Robles, CA 2021	17
Stolpman 'La Cuadrilla' GMS Blend Sta. Rita Hills, CA 2022	14
Lamarid Reserva Malbec Mendoza, Argentina 2019	12
Termes Tempranillo Toro, Spain 2020	12
3rd Corner Cabernet Sauvignon California 2019	9
Austin Hope Cabernet Sauvignon Paso Robles, CA 2022	20
Saddleback Cabernet Sauvignon Oakville, Napa Valley, CA 2021	22

SPECIALTY DRINKS

White Or Red Sangria House made, Fresh fruit	10
Encinitas Westside Hendricks gin, Muddled cucumber and mint, Fresh lime, soda	14
Bleu Cheese Olive Martini Ketel One, olive juice, bleu cheese olives	14
Spiced Paloma Jalapeno infused blanco tequila, Grapefruit soda, Tajin	12
Watermelon Cosmo Citrus vodka, Muddled watermelon, Fresh lemon, Cayenne sugar rim	15
Jungle Bird Dark rum, Campari, Fresh pineapple and lime juice	12
The Last Drop 400 Conejos mezcal, Aperol, Luxardo liqueur, Fresh lime	12
3rd Corner Manhattan Bulleit Rye whiskey, sweet vermouth, bitters *Try it with Scotch for a classic Rob Roy!	15
Gold Rush Four Roses Bourbon, fresh lemon juice, honey	11
Hibiscus Mule Mocktail	8

BEER

Rotating Handle	8
Coronado Brewing Nado Japanese Lager, Coronado, CA 4.5%	7
Beachwood Hef Leppard Bavarian Hefeweizen, Long Beach, CA 5.3%	7
Pizza Port Cruisin' Pale Ale, Solana Beach, CA 5.8%	8
Modern Times Dungeon West Coast IPA, Encinitas, CA 7.2%	8
Stone Brewing Tangerine Express Hazy IPA, San Diego, CA 6.7%	8
Bottled Domestics Ask for current selection	5
Seasonal NA Beer	4