

MARINATED EUROPEAN OLIVE MEDLEY - 5

MARCONA ALMONDS - 5

ASSORTED HOUSE MADE PICKLED VEGETABLES - 5

FRENCH FRIES

Garlic lemon aioli |v| - 7

CHICKPEA BATTERED LOCAL GREENS

Lemon yogurt sauce |v| - 9.⁵⁰

MAC & CHEESE

Elbow macaroni, cheddar cheese & buttery crumb topping |v| - 9.⁵⁰

BROCCOLI FALAFEL

Honey mustard dipping sauce |v| - 9.⁵⁰

GRILLED OCTOPUS

Marinated garbanzo beans, arugula, smoked paprika aioli & Meyer lemon |g| - 18

BARBACOA PORK SHORT RIBS

Pickled wax bean salad & roasted garlic vinaigrette |g| - 19

CHEESE & CHARCUTERIE BOARDS

All boards come with seasonal house made pickles & toast

Roasted bone marrow, herbed white anchovy crumb topping - 12

Three artisanal cheeses & fruit - 14

Three artisanal cheeses, two salamis, olives & crispy black eyed peas - 18

Two artisanal salamis & roasted bone marrow - 16

Add roasted bone marrow to any board - 12

GREEN SALAD

Local lettuces, vegetables & green goddess dressing |v| |g| - 9

SPINACH, POMEGRANATE & APPLE SALAD

Spinach, local pomegranate & apples, blue cheese, candied pecans, apple wine & chile vinaigrette |v| - 12

KALE CAESAR

Organic kale, Caesar dressing, Parmigiano Reggiano, garlic croutons & fried Meyer lemon - 11

FRENCH LENTIL PILAF & BLISTERED STRING BEANS

Arugula, romesco & herbed goat cheese |v| - 20

PAN SEARED FISH OF THE DAY

Corn & farro risotto, tomato & onion confit, fried leeks - 23.⁵⁰

PAN ROASTED JIDORI CHICKEN

Roasted garlic & goat cheese bread pudding, truffled mushroom salad & herbed pan jus - 24

THE STEAK

8 oz. Brandt beef all natural flat iron, eggplant puree, rosemary & feta smashed potatoes, roasted red pepper & caper tapenade |g| - 24.⁵⁰

THE BURGER

8 oz. Brandt beef patty, gruyere cheese & caramelized onions, Served on a brioche bun with dijonnaise, house made pickle & fries - 15.⁵⁰
Add Nueske's bacon - 2.⁵⁰

THE VEGGIE BURGER

House made red lentil patty, fresh goat cheese & pickled red onion, served on a brioche bun with aioli & fries |v| - 14.⁵⁰

|v| = vegetarian |g| = gluten free | additional sauces 50¢



Dearest guests,

To support the minimum wage increase we have slightly raised some of our prices.


Thank you for making a living wage a reality for us all.

Enjoy our selection of coffee, espresso & tea by Caffe Calabria

Ask your server or bartender about your dessert options.

FOLLOW US

Our menu is updated daily

 STARLITE - SAN DIEGO

 @STARLITESD

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Please note:

- We use peanut oil in our fryer

- Please alert us to any food allergies you may have.

- Please allow 25 minutes for the chicken, or 'well-done' meat order

Don't see your favorite cocktail on the menu? Just ask!

We can probably make your old favorites.

Starlite charges modest fees for outside wines or desserts consumed on site for use of our space & tableware.

\$2 per person for desserts
\$15 corkage per 750ml bottle

STARLITE PROUDLY SERVES
WATER UPON REQUEST