

Dinner Menu

The Glass Door Restaurant at Porto Vista Hotel

STARTERS

- Guacamole and Chips (v)**\$12
Housemade chips and guacamole
- Empanadas**\$12
Dough stuffed with beef and topped with salsa and cheese
- Chicken Quesadilla (v)**\$14
Flour tortilla with shredded chicken and melted cheese. Side of sour cream and salsa
- Shrimp Ceviche**.....\$18
Shrimp marinated in lime juice and mixed with fresh cilantro, onion, jalapeño, and tomato. Served with housemade chips
- California Fries**.....\$16
Fries topped with carne asada, cheese, sour cream, guacamole, and pico de gallo

MAIN COURSE

- Tacos (v)**\$16
Two tacos with your choice of carne asada, shredded chicken, nopales, or shrimp (+\$4). Flour or corn tortillas with guacamole, cilantro, and onion
- Chicken Caesar Wrap**.....\$16
Grilled chicken, Parmesan cheese, romaine lettuce, and Caesar dressing
- Carne Asada Burrito**.....\$18
Carne asada, pico de gallo, guacamole, and cheese. Make it a California burrito (+\$4) by adding fries and sour cream
- Fajitas (v)**\$26
Carne asada, chicken, or shrimp (+\$4) with sautéed bell peppers and onions. Served with tortillas, rice, and beans. Nopales or mushrooms as a veggie option

BURGERS

*All burgers are made with a half-pound patty and served with fries.
Upgrade to truffle fries (+\$4)*

- Baja Burger**\$19
Pepper jack, guacamole, jalapeños, bacon, and chipotle sauce
- Mushroom Swiss**\$19
Swiss cheese, sautéed mushrooms and onions, mayo, and steak sauce
- Vaquero Burger**\$19
Pepper jack, bacon, onion ring, and BBQ sauce

WINGS

- 6 Wings**\$14
- 10 Wings**\$20
Choice of two sauces: Buffalo, Lemon Pepper, Teriyaki, Pineapple Habanero, BBQ, Sweet and Tangy, Honey Garlic, Hot Honey Chili

SALADS

- Chicken Caesar Salad**\$18
Grilled chicken strips, romaine lettuce, tortilla strips, avocado, and Caesar dressing
- Southwest Salad (v)**.....\$18
Romaine lettuce, tortilla strips, corn, tomatoes, and cheese. Topped with avocado and cilantro-lime dressing

SIDES

- Rice**\$5
- Beans**\$5
- Fries**.....\$6
- Truffle Fries**.....\$10
- Onion Rings**\$10
- Jalapeño Poppers**.....\$12
- Mozzarella Sticks**\$12
- Chicken Tenders**.....\$12

DESSERTS

- Caramel Cheesecake**.....\$12
- Churros**.....\$12
- Sundae**\$12

(V) Vegetarian option available

HAPPY HOUR DAILY • 4:30 PM – 6:30 PM
\$2 off Starters and Wings only. No substitutions. No exceptions.

Breakfast Menu

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BREAKFAST CLASSICS

Two Egg Classic	\$18
Two eggs any style, bacon or sausage, seasoned potatoes, and toast	
French Toast	\$18
Texas toast, powdered sugar, butter, syrup, and your choice of fruit	
Pancakes	\$18
Buttermilk pancakes, butter, syrup, and your choice of fruit or chocolate chips	
Breakfast Sandwich	\$16
Bagel with eggs, bacon, and cheese. Served with a side of potatoes	

HOUSE SPECIALTIES

Chilaquiles	\$18
Crispy tortilla strips in tomatillo sauce, topped with eggs, avocado, sour cream, and cotija cheese	
Papas con Chorizo	\$18
Potatoes, chorizo, onions, avocado, and cotija cheese	
Three-Egg Omelet	\$18
Your choice of three toppings: shredded jack cheese, bacon, sausage, bell pepper, onion, or mushroom	
Breakfast Burrito	\$18
Flour tortilla filled with scrambled eggs, seasoned potatoes, jack cheese, and bacon or sausage. Served with a side of guacamole and salsa	

A LA CARTE

Toast or Bagel	\$4
Eggs (2)	\$6
Bacon or Sausage	\$6
Breakfast Potatoes	\$6

MEXICAN FAVORITES

Huevos con Chorizo	\$18
Scrambled eggs, chorizo, and seasoned potatoes	
Machaca con Huevo	\$18
Shredded beef, scrambled eggs, onions, and peppers, with a side of seasoned potatoes	
Breakfast Enchiladas	\$18
Tortillas filled with scrambled eggs, chorizo, onions, and tomatoes, topped with house sauce, sour cream, and cotija cheese	
Tacos a la Mexicana	\$18
Two tacos on flour tortillas with scrambled eggs, tomato, onion, jalapeño, and avocado	

BEVERAGES

Juice	\$6
Orange, cranberry, or apple	
Coffee or Tea	\$5
Soft Drinks	\$4

ADULT BEVERAGES

Bloody Mary	\$12
Mimosa	\$12
Irish Coffee	\$12
Bellini	\$12

Cocktail Menu

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Thoughtfully mixed • Fresh ingredients • Seasonal pours

TEQUILA & AGAVE

100% blue agave

House Margarita \$14

Blanco tequila, triple sec, fresh lime, organic agave nectar, sea salt rim

Pairs with Shrimp Ceviche or Guacamole and Chips

Baja Fire \$15

Blanco tequila, fresh lime, pineapple and orange juice, muddled jalapeño, Tajín rim

Pairs with Carne Asada Tacos or Empanadas

Ranch Water \$14

Blanco tequila, hand-pressed lime juice, mineral water, lime wedge

Pairs with Southwest Salad or Shrimp Ceviche

Glass Door Paloma \$14

Blanco tequila, fresh lime, sea salt, sparkling pink grapefruit soda, Himalayan pink salt rim

Pairs with California Fries or Chicken Quesadilla

Porto Vista Sunrise \$13

Blanco tequila, chilled Valencia orange juice, layered pomegranate grenadine, citrus wheel, Luxardo cherry

Pairs with Fajitas or Churros

RUM & VODKA

Island Mai Tai \$15

Silver rum, fresh lime, pineapple and orange juice, house almond orgeat, orange curaçao, dark rum float, fresh mint

Pairs with Baja Burger or Sweet and Tangy Wings

Rosemary Salty Dog \$14

Vodka, fresh ruby red grapefruit juice, Himalayan pink salt rim, rosemary sprig

Pairs with Chicken Caesar Wrap or Guacamole and Chips

Lemon Drop \$14

Vodka, Cointreau, fresh lemon juice, organic cane sugar, sugar crystal rim

Pairs with Lemon Pepper Wings or Shrimp Ceviche

HOUSE CLASSICS

Silver Vodka Martini \$16

Premium vodka, dry vermouth rinse, shaken or stirred, jumbo queen stuffed olives

Pairs with Vaquero Burger or Truffle Fries

Seville Gin Martini \$16

London dry gin, dry vermouth, Seville orange bitters, expressed lemon twist

Pairs with Mushroom Swiss Burger or Empanadas

Rooftop Old Fashioned \$15

Small-batch bourbon, Angostura and orange bitters, demerara cane sugar cube, orange garnish

Pairs with Carne Asada Burrito or Churros

WINE

By the glass

House Red or White \$10

Pinot Noir, Cabernet, or Merlot \$12

Sauvignon Blanc or Pinot Grigio \$12

BRUNCH COCKTAILS

Bloody Mary \$12

Mimosa \$12

Aperol Spritz \$15

Aperol, prosecco, splash of soda, orange slice

Mojito \$15

White rum, fresh mint, lime, cane sugar, soda

Michelada \$10

Mexican lager, lime, house michelada mix, Tajín rim

ZERO PROOF

Porto Vista Spritz \$10

Grapefruit, rosemary, tonic, sea salt

Golden Hour \$10

Pineapple, ginger, lime, sparkling water

Jamaica Fizz \$10

Hibiscus, lime, agave, soda

DRAFT BEER

San Diego Pale Ale .394 \$11

AleSmith, San Diego • Golden pale ale honoring Tony Gwynn

Hazy Little Thing IPA \$12

Sierra Nevada, Chico • Juicy, unfiltered, creamy

Phantom Bride IPA \$12

Belching Beaver x Deftones, San Diego • Tropical fruit, grapefruit

805 Blonde Ale \$10

Firestone Walker, Central Coast • Clean and crisp

Pacifico \$10

Mexico • Crisp, light pilsner-style lager

Negra Modelo \$11

Mexico • Dark lager, caramel and toffee notes

BOTTLED BEER

Tecate Light Mexico \$8

Tecate Mexico \$10

Modelo Especial Mexico \$10

Negra Modelo Mexico \$10

Corona Extra Mexico \$10

Pacifico Mexico \$10

Heineken Netherlands \$10

Heineken 0.0 Non-alcoholic, 0.0% \$7

Angry Orchard Cider New York \$10

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\$2 off all Tequila Classics and Beer