**SMALL PLATES**
- Pimento Cheese Dip
- Scallions, saltine crackers
- Pickled Beets sour cream, dill
- Chicken Liver Paté
- Pickled red onions, sourdough baguette
- Deviled Eggs smoked salmon roe, chives
- Disco Fries crinkle-cut, american cheese, veal gravy
- Latkes spiced apple sauce, sour cream, herbs
- Pickled Herring cherry tomatoes, crackers, pickled red onions
- Pickle Plate rotating house-made pickles

**SOUPS**
- Matzo Ball Soup chicken broth, carrots
- Diner Chili wagyu, pork, beans, scallion, cheddar
- Tomato Soup

**SIDES**
- Sautéed Corn
- Creamed Spinach
- Green Beans
- Broccoli

**SALADS**
- Wedge Salad blue cheese, bacon, cherry tomatoes, black pepper, chives
- Caesar Salad anchovies, garlic croutons, parmesan, baja olive oil

**CLASSIC CARBS**
- Mashed Potatoes
- Baked Potato
- Tater Tots
- French Fries
- Curly Fries
- Onion Rings

**BREAKFAST**
- Eggs two eggs your way, toast, and choice of bacon, sausage, or ham
- Buckwheat Pancakes seasonal jam, berries
- Biscuits and Gravy house-made sausage gravy
- Duck Confit Hash potatoes, peppers, onions and two eggs
- Corned Beef Hash potatoes, peppers, onions and two eggs
- Country Paté and Eggs country style pork paté, two eggs, hash browns and toast
- Breakfast Tacos “Supreme” flour tortillas, chorizo and eggs, cheddar cheese
- Banana Bread Pudding French Toast walnuts, sliced bananas, whipped cream
- Ham Steak bone-in, honey thyme glaze, two eggs, hash browns and toast
- Steak and Eggs wagyu sirloin, two eggs, hash browns and toast
- Chicken Fried Steak and Eggs hash browns and toast
- Omelet Denver style, ham, peppers, onions and cheddar
- Bagel and Lox house cured salmon, bagel and cream cheese
- Classic Benedict smoked ham, poached eggs, hollandaise on an english muffin, hash browns
- Bacon Avocado Benedict avocado mash, chopped bacon, hollandaise, hash browns

**GOOD MORNING ... BREAKFAST and GOOD NIGHT**

**DE-LUXE SANDWICHES**
- Club turkey, bacon, tomato, iceberg lettuce, mayo
- B.L.A.T. bacon, lettuce, avocado, tomato
- Grilled Cheese Gruyere, cheddar, caramelized onions
- Sausage Bun house-made sausage, grilled peppers and onions, whole grain mustard
- Chicken Schnitzel panko breaded, up egg, caper-herb aioli, brioche bun
- French Dip wagyu roast beef, caramelized onions
- Gruyere, creamy horseradish, french baguette

**PATTY MELT**
- Wagyu blend, caramelized onions, American cheese on sourdough

**MEAT BOARD**
- 40.
- Pastrami, pate, sausage, mustard, pickles, sourdough

**BIG PLATES**
- Choice of two sides

**NICE TO HAVE YOU ANYTIME**

**OPEN 24 HOURS**

**San Diego**
AT BEGINNER’S NIGHT LUNCHES ARE SERVED FROM 6:00 P.M. TIL 6:00 A.M. • CLEANLINESS AND
QUALITY IS OUR MOTTO • JUST A CUP OF COFFEE TO YOU BUT
A REPUTATION TO US • THE PROPRIETOR IS A GENIAL FELLOW AND COMBS HIS HAIR DOWN THE MIDDLE

TRY ONE THEY’RE NICE ! ! ! ! !

BOOZY MILKSHAKES

CHOCOLATE HAZELNUT
14.
Bourbon, Amaro Nonino, Hazelnut, Creme de Cacao

BANANA COCONUT
14.
Rhum Agricole, Banana, Coconut, Benedictine

STRAWBERRY
14.
Blanco Tequila, Strawberry, Aperol, Blanc Vermouth

MILKSHAKES

CHOCOLATE HAZELNUT
9.
Chocolate Ganache, Hazelnut, Vanilla Ice Cream

BANANA COCONUT
9.
Banana, Coconut, Demerara, Vanilla Ice Cream

STRAWBERRY
9.
Strawberry, Vanilla Ice Cream

„To me you were home, to you I was just a vacation.”

Cocktails

OLD FASHIONED Bourbon, Sugar, Aromatic Bitters – – – – – – 12.

NEGRONI Gin, Campari, Sweet Vermouth – – – – – – – – – – – – – 12.

NEGRONI Blanco Tequila, Curacao, Lime – – – – – – – – – – – – – 12.

CUBA LIBRE Aged Rum, Lime, Cola – – – – – 12.

GIN & TONIC London Dry Gin, Tonic -- 12.

GIN MULE London Dry Gin, Lime, Ginger Beer -- – – – – – – – – – 12.

MAY WE SUGGEST
Extra Whipped Cream -- 1.00

SAN DIEGO, CALIF.
Cocktails

- Brandy Crusta: Cognac, Apple Brandy, Kumquat, Passion Fruit, Curacao, Lemon, Granita
- Pimm’s Cup: Pimm’s, Strawberry, Cucumber, Ginger, Lime
- Champs Élysées: London Dry Gin, Cognac, Amaro Chaparral, Cinnamon, Lemon
- Lafayette Fix: Jamaican Rum, Fino Sherry, Apricot, Cassis, Molasses, Lemon
- Vieux Carre: Rye, Cognac, Vermouth, Amaro, Benedictine, Peychauds, Aromatic Bitters
- Old Fashioned: Bourbon, Amaretto, Drambuie, Peychauds, Aromatic Bitters
- Martini: London Dry Gin, Blanc Vermouth, Green Chartreuse, Fino Sherry, Orange Bitters
- Sazerac: Cognac, Rye, Chartreuse Elixir, Peychauds & Aromatic Bitters, Absinthe
- Absinthe Frappe: Absinthe, Blanc Vermouth, Coconut, Galliano, Pox, Orgeat, Lemon
- Milk Punch: Bourbon, Oloroso Sherry, Cinnamon, Amaro, Meletti, Cream
- Grasshopper: Creme de Menthe, Coconut, Walnut, Creme de Cacao, Molasses, Pastis
- Carboniste: Sparkling Albarino
- Cabernet Franc: Chateau de Coulaine, Chinon
- Sparkling Rose: Domaine de la Chanteleuserie, Bourgueil, NV
- Sauvignon Blanc: Southern Right, Walker Bay, 2021

Beer

- Miller High Life: Lager
- Pilsner Urquell: 8
- Stone IPA: 7
- New Belgium Dominga Mimosa: 7
- Wyder’s Dry Pear Cider: Sour
- Athletic Brewing Free Wave: N.A.
Cocktails

CRUISE LINE 15
Overproof Rum, Navy Strength Gin, Bianco Vermouth, Apricot, Pineapple, Demerara, Lime

THE LAFAYETTE PAINKILLER 15
Dark Rum, Biscotti, Passion Fruit, Pineapple, Coconut, Demerara, Orange Lime

SATURNIA 14
Navy Strength Gin, Bianco Vermouth, Cia Ciaro, Passion Fruit, Orange, Oregat, Lemon

WALK ON WATER 28
Pineapple Rum, Overproof Rum, Ramazzotti Aperitivo, Banana, Strawberry, Coconut, Lime

RIO BRAVO 14
Blanco Tequila, Ramazzotti Rosato, Grapefruit, Oregat, Lime

VESPA 14
Reposado Tequila, Overproof Rum, Limoncello, Galliano, Amontillado Sherry, Coconut, Lime

BARRACUDA 13
Mezcal, Rhum Agricole, Calamansi Curacao, Oregat, Lime

AMARA 13
Lichi, Amaro Angeleno, Passion Fruit, Lemon, Prosecco

MAGNOLIA 13
Mango, Smoked Pineapple, Aperol, Lime, Prosecco

STREGA DEL MARE 14
London Dry Gin, Raspberry, Ramazzotti Amaro, Braulio, Lemon, Prosseco
Wine

Angeleno Spritz  13.
Day Drinking Peach Wine Spritz  13.
Djuce Meinklang Knusprig  12.  Gruner Veltliner
Djuce Cirelli Vino Rosato  12.  Montepulciano
Djuce Heinrich Red  12.  Zweigelt
Val D’oca Prosecco  10.  Sparkling

Beer

Fort Point Sfizio . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  8
Italian Pilsner
Peroni Nastro Azzurro . . . . . . . . . . . . . . . . . . . . . . . . . . . .  8
Italian Lager
June Shine Mango Daydream . . . . . . . . . . . . . . . . . . . . . . . . . .  8
Hard Kombucha

The Fine Art
of Lazily Doing
Nothing
Espresso . . 3.5 Cortado . . 4.5
Americano . . 4. Cappuccino . . 5.
Macchiato . . 4. Flat White . . 5.

Cold Brew . . . 5.
Espresso Tonic . . . 5.25
Tonic and a squeeze of lemon over ice w. a double shot of espresso floated on top

VANILLA .75  SEA SALT CARAMEL .75
DARK MOCHA .75  BROWN SUGAR .50
BOURBON SMOKED .75

Black Tea 4./4.5
Green Tea 4./4.5
Earl Grey 4./4.5
Herba Tea 4./4.5

Cocktails

Lipstick Lover . . . . . . . . . . . 13.
Averna, Biscotti, Cream, Espresso

Para Sempre . . . . . . . . . . . 13.
Reposado Tequila, Orzechata, Agave, Cold Brew, Cream

Frisco Disco . . . . . . . . . . . 13.
Bourbon, Amaro Meletti, Oloroso Sherry, Cinnamon, Molasses, Espresso, Cream