



STARTERS	MAINS
<p>Birria Croquette House Made Birria, Red Potato, Oaxaca Cheese, Panko. 16</p> <p>Brussel Sprouts Whipped goat cheese, pomegranate vinaigrette, and pomegranate seeds 15</p> <p>Loaded Fries Fries Loaded with Hand Pulled Chicken, Pico, House Made Cheese Sauce, Clinatro Aoili. 14</p> <p>Seared Ahi Asian seasoned, with sriracha, eel sauce and crispy onions. 15</p> <p>Philly Style Pretzel Philly Style Twist served, Sauerkraut, Andouille Sausage, House made Cheese Sauce, House IPA Mustard 20</p> <p>Wings Choice of House BBQ, Buffalo, Lemon Pepper, Sweet & Tangy Chili Sauce 16</p>	<p>Fish & Chips 6oz beer battered Halibut, fries, house made tartar sauce, lemon 22</p> <p>Cajun Pasta Grilled chicken, jumbo prawns, andouille sausage, bell peppers, green onions, creamy cajun sauce 21</p> <p>Chicken Schnitzel Panko and fried thin chicken, crispy red potatoes, sauerkraut, grilled onions and peppers 21</p> <p>Ribeye 16oz garlic mash, grilled broccolini, house compound butter 39</p> <p>Halibut 6 oz pan seared Halibut served over warm kale and sweet potato salad 23</p>
SANDOS & TACOS	SALADS
<p>House Pastrami Sando 6 oz House Smoked Pastrami, IPA Mustard, Sauerkraut, Grilled Onion, Swiss 19</p> <p>Braised Birria Sand braised birria, Oaxaca cheese, pickled onions, chopped cilantro, side smoked jalapeno 19</p> <p>Spicy Chicken Sand Choice of Grilled or Fried Chicken, Habanero Mayo, Lettuce, Tomato, Bacon, Brioche bun 17</p> <p>Mill Room Burger Double 5oz patty, American Cheese, Lettuce, Tomato, Pickle, Habanero Mayo, Mustard, Bacon Grilled Onions 23 Single 17</p> <p>Chimichurri Steak Sando 6 oz Skirt Steak, Arugula, Tomato, Garlic Aioli, chimichurri, Oaxaca cheese, Crispy Onion 20</p> <p>Tacos Mahi- Beer Battered or Blackened, Cabbage, Pico, Cilantro, Oaxaca Cheese</p> <p>Birria - Cabbage, Pico, Cilantro Crema, Cotija</p> <p>Hand Pulled Chicken - Cabbage, Pico, cilantro, Cotija</p>	<p>Seasonal Strawberry Mixed greens, pomegranate vinaigrette, strawberries, blueberries, goat cheese 16</p> <p>Steak Wedge 6oz skirt steak, Iceberg lettuce, blue cheese dressing, blue cheese crumbles, cherry tomatoes, house pickled red onion 21</p> <p>Ahi Chop Shredded cabbage, sesame dress, cucumber, carrot, peppers, pickled onion, almonds 20</p>
	DESSERTS
	<p>Creme Brulee Bourbon Vanilla, whipped cream and berries 10</p> <p>Gimme S'more Brownie Fudgey Brownie topped with Vanilla ice cream bourbon caramel, toasted marshmallow 15</p> <p>French Toast Sundae French toast sticks topped with caramel and ice cream 12</p> <p>Brown Butter Cake Warm brown butter cake topped witt caramel and whipped cream 12</p>

BRUNCH	HAPPY HOUR
<p>Croque Madame 16 2oz Ham on Toasted Sourdough, Bechamel, Fried Egg, Oaxaca Cheese</p> <p>Pastrami Hash 17 Pastrami, Sauerkraut, Grilled Onions, Swiss, Fried Egg, Breakfast Potatoes</p> <p>Avo Toast 12 Toasted Sourdough, Garlic Butter, Smashed Avocado, Goat Cheese Crumble</p> <p>Fried Chicken & Waffle 19 1/2 Belgian Waffle, Fried Chicken, Spicy Maple Drizzle, Side of Butter</p> <p>Red Velvet Pancakes Three Pancakes, White Chocolate, Chocolate Chip Whipped Cream</p> <p>Churro French Toast 15 French Toast Sticks, Cinamon Sugar, Brandy Caramel Syrup, Whipped Cream</p> <p>Classic Breakfast 16 Two Eggs, Sourdough, Bacon, Breakfast Potatoes</p> <p>Kids Breakfast 12 two eggs, pancake, bacon, breakfast potatoes</p>	<p>Pretzel House IPA Mustard and Cheese Sauce 10</p> <p>Birria Croquette House made birria, red potato, oaxaca cheese, double breaded and fried. 9</p> <p>Loaded Fries Fries Loaded with hand pulled chicken, Pico, House made Cheese, cilantro, clinatro aoili. 8</p> <p>Single Mill Burger 5oz Patty, American Cheese, Lettuce, Tomato, Pickle, Habanero Mayo, Mustard 10</p> <p>A la Carte Tacos Mahi- Beer Battered or Blackened, Cabbage, Pico, Cilantro, Oaxaca Cheese 5</p> <p>Birria - Cabbage, Pico, Cilantro, Crema, Oaxaca 5</p> <p>Shredded Pulled Chicken - Cabbage, Pico, Cilantro, Oaxaca Cheese 5</p> <p>Wings 5 pieces, Choice of House BBQ, Buffalo, Lemon Pepper, Sweet & Tangy Chili Sauce 10</p>
BRUNCH DRINKS Sat & Sun Open to 3pm	H.H. DRINKS Mon to Fri 3pm to 6pm
<p>Bottomless Mimosas 15 Prosecco Orange Juice optional juices: Grapefruit Passion Prickly Pear Pineapple</p> <p>Michelada 5 Mill Room Lager House Bloody Mix Tajin Rim</p> <p>Bloody Mary 10 PCS Vodka House Bloody Mix Celery Olive Pickle Salt Rim</p> <p>Loaded Bloody Mary (1L) 20 PCS Vodka House Bloody Mix - Pork Belly Bite Chicken Wing Pepper Jack Peppercini Celery ½ Tajin ½ Salt Rim</p>	<p>House Margarita 8</p> <p>Call Drinks 8</p> <p>House drafts 6</p> <p>Mill Room Mexican Lager 4.7% Draft</p> <p>Mill Room West Coast IPA 6.8% Draft</p> <p>Mill Room Blonde Ale 4.6% Draft</p>

HANDMADE SMALL BATCH

PACIFIC COAST

SPIRITS

SAN DIEGO, CALIFORNIA

PCS COCKTAILS

Vodka Mule 15

PCS Vodka | Ginger | Lime | Bitters

Basil Berry 15

PCS Vodka | Strawberry Liquor |
Handm Picked Basil | Fresh Lemon

Guava Glow 15

PCS Agave Blanco | Guava | Mint |
Fresh Lemon | Orange Bitters

Cali Dreams 15

PCS California Citrus Gin | Lavender |
Fresh Lemon | Butterfly Pea Flower

Prickley Pear 16

PCS Agave Blanco | Pineapple | Lime | Tajin

Good Morning Cowboy 15

PCS High Malt Rye Whiskey | Coffee Liqueur |
Orange Bitters | Toasted Marshmallows

Skeleton Kru 15

PCS Triticale Bourbon | Lemon |
Brown Sugar | Sweet Peach | Tiki Bitte

WHISKEY DONE PROPER

High Malt Rye Whiskey 12

California Triticale Bourbon 15

California Wheat Bourbon 18

Blue Corn Whiskey 17

American Single Malt 17

Make an old fashioned +3

PCS Flights

Whiskey: 16

High Malt Rye, Triticale, Blue Corn,
6yr Wheated Bourbon

Gin: 7

Cali Gin, Very Rare Gin

BOTTLES

WHISKEY

High Malt Rye Whiskey 58

60% Rye and 40% Golden Promise Barley aged 2 years in new
American Oak Barrels

California Triticale Bourbon 65

Made of 75% California grown sweet Yellow Corn, 15% Triticale and
10% Barley. Age for 4 years in our Char 3 American Oak Barrels

Blue Corn Whiskey 90

Made of 100% California grown heirloom Blue Corn. Ages for 4 ½ years in
our Char 3 New American Oak Barrels.

California Wheated Bourbon 135

Made of 75% California grown sweet Yellow Corn, 15% Hard Winter Wheat,
10% Barley. Aged for 6 years in our Char 3 & 4 American Oak Barrels.

American Single Malt - Yellow Label 90

Made of 100% California Grown Vienna Malted Barley. Aged for 3 years
Char 3 American Oak Barrels.

GIN

California Gin 38

Our California Gin is new style gin, light refreshing, with hints of
Valencia Orange.

Very Rare Dry Gin 58

Very Rare Dry Gin is similar to our California Dry Gin, but crafted from California
grape distillate.

AGAVE SPIRIT “Tequila” Made in Oceanside

Agave Blanco 52

Our Agave Spirit (aka Tequila) is made from 100% Blue Weber Agave. We
source this the nectar from Jalisco, Mexico, but the spirit is made here.

Agave Anejo 120

Similar to our Blanco, but taken a much deeper cut on the still and aged
2.5 years in our PCS ex-bourbon barrels.

BRANDY

American Brandy 60

California grape varietals sourced throughout Napa, Sonoma and the Central
Coast. Aged for 2 years in our Char 3 American Oak Barrels.

VODKA

Vodka 28

Corn based and silky smooth.



MILL ROOM COCKTAILS	BEER AND WINE
<p>Surfer's Paradise 16 PCS Board Shack Bourbon, Mint, Ginger, Lime, Blackberries</p> <p>Harbor Negroni 15 Dry Gin, Sweet Vermouth, Campari</p> <p>Mill Room Margarita 17 Blanco Tequila, Cointreau, Grand Marnier, Lime, Agave</p> <p>Peach Break 15 Tito's Vodka, Creme de Peche, Vanilla, Lemon</p> <p>Tropic Thunder Tiki 17 Meyers rum, PCS Brandy, Ginger Beer, Lime, Guava Pineapple</p> <p>Espresso Martini 17 Tito's Vodka, Coffee Liqueur, Cold Brew, Sea Salt</p> <p>Buccaneer 16 Myers Dark Rum, White Rum, Aperol, Coconut Rum, Orange, Lemon</p>	<p>Mill Room Mexican Lager 4.7% <i>Draft</i></p> <p>Mill Room West Coast IPA 6.8% <i>Draft</i></p> <p>Mill Room Blonde Ale 4.6% <i>Draft</i></p> <p>A Little Bit of This - West Coast IPA 6.8%) 16 oz <i>Can</i></p> <p>Just For Kicks - West Coast IPA 6.6% <i>Draft</i></p> <p>Knock Em Out - Hazy IPA 7.2% <i>Draft</i></p> <p>Phantom Island - XPA 5.8% 16 oz <i>Can</i></p> <p>S.O.B - Australian Style Lager 4.9% <i>Can</i></p> <p>Summer Hill - German Lager 5.1% 16 oz <i>Can</i></p> <p>Guinness Draught Dry Irish Stout 4.2% 16 oz. <i>Can</i></p> <p>Topo Chico Seltzer 4.7% 12 oz <i>Can</i></p> <p>Newtopia Cyder Chai Me A River 5.8% 16 oz <i>Can</i></p> <p>Magners Irish Hard Cider 4.2% 12 oz <i>Bottle</i></p> <p>BAMBŭcha Blueberry/Vanilla Hard Kombucha 6% 12 oz. <i>Can</i></p> <hr/> <p><i>WHITE</i></p> <p>Black Stallion Chardonnay, Los Carnero, CA</p> <p>Craggy Range Sauvignon Blanc, New Zealand</p> <p>Frank Family Chardonnay, Napa Valley, CA</p> <p><i>RED</i></p> <p>Niner Bootjack Red Blend, Paso Robles, CA</p> <p>Stags Leap Petite Sirah, Napa Valley</p> <p>Frank Family Cabernet Sauvignon, Napa Valley, CA</p> <p><i>SPARKLING</i></p> <p>Bisol Prosecco, Italy</p>