



- APPETIZERS -

AHI STACK - MARINATED AHI, CUCUMBER, MANGO AND AVOCADO SERVED WITH CRISPY WONTONS AND WASABI CRÈME FRAICHE \$16

CEVICHE - FRESH LOCAL HALIBUT CURED IN FRESH SQUEEZED LIME JUICE WITH SERRANO CHILI, ONION, TOMATO, CILANTRO AND AVOCADO SERVED WITH FRIED CORN TORTILLA CHIPS \$17

SHRIMP COCKTAIL - FIVE JUMBO PRAWNS WITH A CLASSIC COCKTAIL SAUCE \$15

OYSTERS ON THE HALF SHELL - SIX CHEF SELECT OYSTERS SERVED WITH PONZU AND COCKTAIL SAUCE \$15... **1/2 ORDER** \$8.5

OYSTERS ROCKEFELLER - SIX CHEF SELECT OYSTERS BAKED WITH SPINACH, APPLEWOOD SMOKED BACON AND PARMESAN CHEESE \$17 ... **1/2 ORDER** \$9.5

CRAB CAKES - CLAW CRAB AND ROCK SHRIMP SEARED AND SERVED OVER A MANGO MINT SLAW WITH A YOGURT DILL SAUCE \$15

CALAMARI - CALAMARI STEAK LIGHTLY FRIED AND SERVED WITH A SWEET THAI CHILI SAUCE \$14

BLACKENED PRAWNS - FIVE SKEWERED BLACKENED PRAWNS SERVED OVER A MANGO MINT SLAW WITH A SWEET THAI CHILI SAUCE \$15

TACOS - ONE TACO WITH YOUR CHOICE OF GRILLED COD, SHRIMP, CHICKEN OR BEEF ON A CORN TORTILLA WITH JACK & CHEDDAR CHEESE, LETTUCE AND TOMATO. SERVED WITH SOUR CREAM, GUACAMOLE AND SALSA ON THE SIDE \$4.5 ...OR **TWO TACOS FOR** \$8

NACHOS - OUR FAMOUS NACHOS COME WITH YOUR CHOICE OF SHREDDED CHICKEN OR BEEF WITH MELTED CHEDDAR & JACK CHEESE, REFRIED BEANS, TOMATOES, BLACK OLIVES, GREEN ONION, JALAPENOS, SOUR CREAM AND GUACAMOLE \$14... **1/2 ORDER** \$8

WINGS - A DOZEN WINGS TOSSED WITH YOUR CHOICE OF TRADITIONAL BUFFALO, TERIYAKI GLAZE OR SWEET THAI CHILI SERVED WITH RANCH OR BLEU CHEESE \$14... **1/2 ORDER** \$8

APPETIZER SAMPLER - TWO CRAB CAKES, FOUR BLACKENED PRAWNS, A HALF ORDER OF CALAMARI STEAK AND SWEET POTATO FRIES SERVED WITH A MANGO MINT SLAW \$25

- STARTERS -

NEW ENGLAND CLAM CHOWDER - CUP \$4 BOWL \$7

SOUP OF THE DAY - CUP \$4 BOWL \$7

SMALL HOUSE SALAD - \$6

SMALL CAESAR SALAD - \$6

- HAND TOSSED THIN CRUST PIZZAS-

SMOKED SALMON - CREAM CHEESE, SMOKED SALMON, RED ONION, CAPERS, FRESH DILL \$16

GARLIC SHRIMP - BASIL PESTO, MOZZARELLA, SAUTÉED SHRIMP, ROASTED GARLIC, RED ONION \$16

ITALIAN - MARINARA, MOZZARELLA, PEPPERONI, ITALIAN SAUSAGE \$16

MARGARITA - SLICED ROMA TOMATOES, MARINARA, MOZZARELLA, FRESH BASIL \$16

CHEF SELECT - PLEASE ASK YOUR SERVER FOR DETAILS ON TODAY'S SELECT PIZZA \$16

- SALADS -

MAKE ANY SALAD A WRAP FOR AN ADDITIONAL \$1

DINI'S HOUSE SALAD - SONOMA GREENS TOSSED IN OUR HOUSE MADE BALSAMIC VINAIGRETTE, CRUMBLLED BLEU CHEESE, DRIED CRANBERRIES AND CANDIED WALNUTS \$12...**ADD MARINATED CHICKEN BREAST** \$18...**ADD GRILLED PRAWNS, SALMON OR TOP SIRLOIN STEAK** \$20

CAESAR SALAD - FRESH ROMAINE LETTUCE, GRATED PARMESAN CHEESE AND SEASONED CROUTONS WITH OUR HOUSE MADE CAESAR DRESSING \$12...**ADD MARINATED CHICKEN BREAST** \$18...**ADD GRILLED PRAWNS, SALMON OR TOP SIRLOIN STEAK** \$20

SEARED AHI SALAD - SONOMA GREENS TOSSED IN A WASABI VINAIGRETTE WITH MANDARIN ORANGES, RED ONION, CABBAGE, CUCUMBER AND AVOCADO TOPPED WITH SEARED AHI TUNA \$21

STUFFED AVOCADO - HASS AVOCADO HALVED, STUFFED WITH **CLAW CRAB AND ROCK SHRIMP** OR **DICED GRILLED CHICKEN** WITH OUR HOUSE MADE BABY DILL VINAIGRETTE \$18

COBB SALAD - A CLASSIC COBB WITH EGG, TOMATO, BLEU CHEESE CRUMBLES, BACON, AVOCADO AND MARINATED CHICKEN BREAST \$18

- SANDWICHES -

SERVED WITH FRENCH FRIES OR MANGO MINT SLAW. SWEET POTATO FRIES OR ONION RINGS FOR AN ADDITIONAL \$2

SALMON - GRILLED SALMON, APPLEWOOD SMOKED BACON, LETTUCE AND TOMATO WITH A YOGURT DILL SAUCE ON A TOASTED PRETZEL BUN \$16

PRIME RIB DIP - THINLY SLICED PRIME RIB WITH MELTED SWISS CHEESE AND HORSERADISH CREAM SAUCE ON A TOASTED TORTA ROLL SERVED WITH AU JUS \$16

TURKEY CLUB - SMOKED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND PROVOLONE CHEESE WITH SUN-DRIED TOMATO AIOLI ON TOASTED SOURDOUGH \$14

REUBEN - CLASSIC REUBEN WITH CORNED BEEF, SAUERKRAUT AND SWISS CHEESE ON TOASTED PUMPERNICKEL RYE WITH RUSSIAN DRESSING \$13

TERIYAKI CHICKEN - GRILLED TERIYAKI GLAZED CHICKEN BREAST WITH PINEAPPLE, MELTED PEPPER JACK CHEESE, LETTUCE AND RED ONION SERVED ON A TOASTED TORTA ROLL \$15

PORTABELLA - ROASTED PORTABELLA MUSHROOM, RED BELL PEPPER, GREEN ZUCCHINI, CARAMELIZED RED ONION, GOAT CHEESE AND SUN-DRIED TOMATO AIOLI ON A TOASTED FOCCIA BUN \$13

- BURGERS -

SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO AND RED ONION

1/2 POUND CERTIFIED ANGUS BEEF \$12

1/2 POUND NORTH AMERICAN BISON \$16

ADD-ONS

APPLEWOOD SMOKED BACON, SAUTÉED MUSHROOMS OR GRILLED JALAPENO \$1 EACH

AVOCADO, LOBSTER OR FRIED EGG \$2 EACH

SWISS, PEPPER JACK, PROVOLONE, MOZZARELLA, BLEU, FETA OR JACK & CHEDDAR \$1 EACH

MAYONNAISE, THOUSAND ISLAND, CHIPOTLE AIOLI OR SUN-DRIED TOMATO AIOLI

- ENTREES -

ADD SOUP, CAESAR SALAD OR OUR HOUSE SALAD TO ANY ENTREE FOR \$3

SIGNATURE SALMON - GRILLED CHILI SPICED SALMON WITH WASABI CRÈME FRAICHE SERVED WITH RICE AND SEASONAL VEGETABLES \$24

LOCAL HALIBUT - ARTICHOKE CRUSTED LOCAL HALIBUT WITH A YOGURT DILL SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES \$30

MAHI MAHI - CAJUN MAHI MAHI WITH A PINEAPPLE SALSA SERVED WITH RICE AND SEASONAL VEGETABLES \$24

SWORDFISH - FIRE GRILLED SWORDFISH WITH A LEMON DILL BEURRE BLANC SERVED WITH RICE AND SEASONAL VEGETABLES \$24

FISH & CHIPS - DEEP FRIED ALASKAN COD FEATURING A STONE IPA CRISPY TEMPURA BATTER SERVED WITH A MANGO MINT SLAW AND FRENCH FRIES \$15

CAJUN MAHI MAHI TACOS - TWO CAJUN MAHI MAHI TACOS ON FLOUR TORTILLAS WITH CABBAGE AND PINEAPPLE TOPPED WITH CHIPOTLE CRÈME FRAICHE SERVED WITH RICE AND BEANS \$15

PETITE FILET - GRILLED 6 OUNCE CENTER CUT FILET MIGNON TOPPED WITH OUR HOUSE MADE VEAL STOCK DEMI-GLACE SERVED WITH POTATO AND SEASONAL VEGETABLES \$30

RIB EYE - GRILLED 18 OUNCE BONE-IN RIB-EYE TOPPED WITH A PARMESAN PEPPERCORN BUTTER SERVED WITH POTATO AND SEASONAL VEGETABLES \$36

STEAMER COMBO - NEW ZEALAND CLAMS AND P.E.I. MUSSELS STEAMED IN GARLIC, SHALLOTS, BUTTER AND WHITE WINE \$20... **CLAMS ONLY** \$24 **ADD LINGUINI** \$2

BLACKENED CHICKEN PASTA - CAJUN CHICKEN BREAST SERVED OVER LINGUINI WITH OUR MADE TO ORDER VODKA TOMATO CREAM SAUCE \$22

JUMBO PRAWN ALFREDO - FIVE JUMBO PRAWNS SAUTÉED WITH GARLIC, SHALLOTS, TOMATO AND ASPARAGUS WITH OUR MADE TO ORDER BRANDY ALFREDO SAUCE OVER LINGUINI \$26

- BEVERAGES -

COKE, DIET COKE, SPRITE, DR. PEPPER \$3
PERRIER MINERAL WATER \$3
ICE TEA, HOT TEA, LEMONADE OR COFFEE \$2.5
ORANGE JUICE, CRANBERRY, PINEAPPLE, GRAPEFRUIT OR TOMATO \$3.5
IBC ROOT BEER \$3.5
COCK & BULL GINGER BEER \$4
FIJI BOTTLED WATER \$3

- GRATUITY -

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER & DINERS CLUB
SORRY, NO PERSONAL CHECKS. SPLIT PLATE CHARGE \$2. CORKAGE FEE \$10
A 20% GRATUITY WILL BE ADDED ON PARTIES OF 8 OR MORE, NO SEPARATE CHECKS PLEASE.

- BEERS -

BOTTLES - CORONA, CORONA LIGHT, HEINEKEN, ANGRY ORCHARD APPLE CIDER, COORS LIGHT, MICHELOB ULTRA, BUDWEISER, MILLER LITE, STELLA ARTOIS, VICTORY SOUR MONKEY, LOST ABBEY DEVOTION BLONDE AND DOS EQUIS LAGER

CANS - MODELO 24OZ, PBR 24OZ, WOLF PUP 19.2 OZ, PIZZA PORT CHRONIC ALE 16OZ, WHITE CLAW BLACK CHERRY HARD SELTZER 12OZ, GINJA NINJA CIDER 12OZ AND COMMON CIDER COMPANY (ROTATING FLAVORS) 12OZ

ALCOHOL FREE - O'DOULS N.A. AMBER

DRAFT - GUINNESS, BUD LIGHT, COORS LIGHT, STONE IPA (SELECT IPA CHANGES), ALPINE IPA (SELECT IPA CHANGES), SCULPIN, BLUE MOON, PACIFICO, FIRESTONE 805 BLONDE, FIRESTONE DOUBLE BARREL ALE, LATITUDE 33 BLOOD ORANGE IPA AND CALI CREAMIN'. ASK YOUR SERVER ABOUT OUR ROTATING CRAFT DRAFTS.

- SPECIALTY DRINKS -

MICHELADA - REFRESHING PACIFICO DRAFT, CUTWATER BLOODY MARY MIX, CHOLULA, FRESH LIME JUICE WITH A SPICY CHIPOTLE SALT RIM \$8

DINI'S CLASSIC CADILLAC MARGARITA - DON JULIO SILVER TEQUILA, AGAVE NECTAR AND LIME JUICE WITH A FLOAT OF GRAND MARNIER \$12

HOUSE INFUSED SPICY PINEAPPLE MARGARITA -

A HOUSE MADE BLEND OF OUR SILVER TEQUILA INFUSED WITH PINEAPPLE AND PEPPERS, AGAVE NECTAR AND LIME JUICE WITH A CHIPOTLE RIM \$8.5

STRAWBERRY BASIL BOURBON LEMONADE - FRESH STRAWBERRY PUREE, BULLIET BOURBON, SPRIG OF BASIL, SIMPLE SYRUP, BITTERS AND LEMONADE \$10

COOL AS A CUCUMBER - EFFEN CUCUMBER VODKA, WATERMELON LIMEADE AND AGAVE NECTAR. SHAKEN AND Poured OVER ICE WITH A LEMON ZEST AND CUCUMBER GARNISH \$10

SOCAL COLADA - CAPTAIN MORGAN PINEAPPLE RUM, BOLS YOGURT LIQUEUR AND PINEAPPLE JUICE, SHAKEN AND SERVED ON THE ROCKS \$10

MOJITO 7 WAYS - STRAWBERRY, BLUEBERRY, MANGO, PEACH, POMEGRANATE, WATERMELON OR TRADITIONAL LIME. FRESH MUDDLED MINT, LIME JUICE, SIMPLE SYRUP, CAPTAIN MORGAN SILVER RUM AND SODA WATER \$9

MUY MAI TAI - CAPTAIN MORGAN WHITE RUM, MOUNT GAY RUM, FRESH LIME JUICE, ORGEAT SYRUP, WITH A HEFTY MYERS DARK RUM FLOAT. THIS DRINK IS STRONG! \$12

ICONIC IGUANA COCKTAIL - FRESH BANANA, ORANGE JUICE, PINEAPPLE JUICE, CREAM OF COCONUT, AGAVE NECTAR, LIME JUICE, CREAM AND YOUR CHOICE OF CAPTAIN MORGAN WHITE RUM OR SMIRNOFF VODKA \$8

VENOM MULE - LOCAL CARLSBAD VENOM VODKA, FRESH LIME JUICE, BITTERS AND GINGER BEER \$9

CALIENTE BLOODY MARY - STOLI HOT VODKA, HOUSE BLOODY MARY MIX, PEPPER, CELERY SALT AND WORCESTERSHIRE SAUCE SERVED WITH A CHIPOTLE SALT RIM \$9.5... **ADD 2 PIECES OF BACON** \$1

HOUSE BLOODY MARY - SMIRNOFF VODKA, HOUSE BLOODY MARY MIX, PEPPER, CELERY SALT AND WORCESTERSHIRE SAUCE SERVED WITH A SALT RIM \$8... **ADD 2 PIECES OF BACON** \$1

BREAKFAST SHOT - JAMESON IRISH WHISKEY AND BUTTERSCOTCH SCHNAPPS. SERVED WITH A SIDE OF ORANGE JUICE AND A SIDE OF BACON \$9

CONTINENTAL BREAKFAST - HOUSE BLOODY MARY AND A BREAKFAST SHOT \$13 **SUB CALIENETE BLOODY MARY...** **ADD \$1.5**

SANGRIA - CABERNET SAUVIGNON, BRANDY, ORANGE JUICE, SIMPLE SYRUP AND SODA WATER MUDDLED WITH LIME, LEMON AND ORANGE THEN Poured OVER ICE \$9

PATIO PUNCH - LOCAL MISADVENTURE VODKA, GINGER ALE, POMEGRANATE JUICE AND PINEAPPLE JUICE \$9

HENDRICK'S CUCUMBER CITRUS SMASH - HENDRICK'S GIN, SIMPLE SYRUP, LEMON, CUCUMBER AND BASIL MUDDLED TOGETHER ON THE ROCKS \$11

ANNA BANANA MARTINI - ABSOLUT VANILLA VODKA, CRÈME DE BANANA, AGAVE SYRUP, PINEAPPLE JUICE AND WHIPPED CREAM SHAKEN AND SERVED UP AS A MARTINI \$10

BUCKET O' BEERS - BEER BUCKET (5 BOTTLES) OF CORONA, CORONA LIGHT OR DOS EQUIS LAGER. YOU CAN MIX AND MATCH \$22.50



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EXECUTIVE CHEF - PAUL GLAZZARD

SOUS CHEF - SERGIO ESCAMILLA