

BREAKFAST

american breakfast \$16

two eggs any style | choice of: bacon, pork sausage or black forest ham | house potatoes | toast

eggs benedict \$18

two poached eggs | english muffin | canadian bacon | house potatoes | hollandaise

la jolla healthy breakfast \$15 (V) (GFR)

egg white omelet | arugula | foraged mushrooms | vine ripe tomatoes | grilled vegetable hash

short rib hash \$18 (GFR)

poached egg | pulled short rib | house potatoes | scallions | ranchero hollandaise | avocado | cilantro

chops & eggs \$20 (GFR)

two boneless berkshire pork chops | two eggs any style | herbed house potatoes | sausage gravy

STARTERS

house made guacamole \$13 (V) (GFR)

corn tortilla chips

classic shrimp cocktail

3 shrimp \$14 | 6 shrimp \$20 (GFR)

house-made cocktail sauce

short rib stuffed potato skins \$16 (GFR)

cotija cheese | pico de gallo | cilantro lime crema | house made guacamole

short rib quesadilla \$15

sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house made guacamole

SOUPS & SALADS

chef's daily soup \$8

california cobb \$16 (GFR)

diced chicken breast | blue cheese crumbles | avocado | bacon | farm egg | cilantro vinaigrette

golden pear & arugula \$14 (V) (GFR)

poached seckel pears | candied pecans | point reyes blue cheese | champagne vinaigrette

market salad \$14 (V) (GFR)

mixed greens | dried apricots | haricots verts | roasted piquillo peppers | cremini mushrooms | pine nuts | apricot vinaigrette

veranda caesar \$12

romaine hearts | house made croutons | shaved parmesan | garlic caesar dressing

all salads available with:

chicken \$6 | grilled shrimp or seared salmon \$12

LUNCH

rbi angus cheeseburger \$16

tillamook cheddar | house made aioli

french dip \$16

shaved prime rib | creamy horseradish | swiss | tomato confit

california blt \$14

toasted whole wheat bread | bacon | iceberg | vine ripe tomatoes | sun-dried tomato aioli | avocado

lemon garlic chicken sandwich \$15

grilled chicken | tomato confit | fresh mozzarella | basil pesto | toasted french bread

grilled pacific northwest salmon \$28

white wine broth | heirloom carrots | snap peas | artichoke hearts

spring vegetable risotto \$16

peas | asparagus tips | artichoke hearts | slow-roasted tomatoes | parmigiano reggiano

REFRESHERS

guava mango \$6

blackberry honey lemonade \$6

carrot ginger lemonade \$6

strawberry lavender lemonade \$6

SPECIALTY COCKTAILS

guava mimosa \$10

mango mimosa \$10

rbi bloody mary \$10

(GFR) Gluten Free Upon Request

(V) Vegetarian

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A LITTLE SOMETHING EXTRA

TREATS

Vanilla Crème Brûlée \$10
fresh berries

RBI Bread Pudding \$10
crème anglaise

Vanilla Cheesecake \$10
pumpkin caramel | pumpkin purée |
crunchy amaretto cookie

Spiced Maple Cake \$10
candied nuts | blackberry coulis |
vanilla ice cream

**Dark Chocolate
Brownie Skillet** \$10
toasted marshmallow |
salted caramel



SPIRITS

Gingerbread Martini \$12
kahlúa | baileys irish cream |
vanilla vodka | gingerbread syrup |
gingerbread cookie rim |
whipped cream

Peppermint Pattie Martini \$12
godiva dark liqueur | peppermint
schnapps | whipped cream |
peppermint patty candy

Chocolate Cherry Nudge \$12*
brandy | godiva white chocolate liqueur |
amaretto | whipped cream |
chocolate syrup

Cigna-Hazel White Coffee \$12*
frangelico | kahlúa |
godiva white chocolate liqueur |
cinnamon sugar rim

Butter Rum Toddy \$12*
presidente brandy | butter rum |
nutmeg | cinnamon stick

PERFECT PAIRINGS

End of the night with the perfect cigar
and whiskey pairing.



Macanudo Baron De Rothschild
Pairs well with a rich Scotch whiskey
such as **Macallan 15**

Punch Pita
Pairs well with a spicy, peppery red
wine such as a **Red Zinfandel**

Romeo y Julieta Clemenceau
Pairs well with a smoky, oaked
bourbon such as **Woodford Reserve**

Montecristo #2
Pairs with a smooth cognac such as
Remy XO

* Assorted petite cookies for \$5

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VERANDA
fireside lounge & restaurant

STARTERS

chef's daily soup \$7

meatza pizza \$16

soppressata | pepperoni | salami | prosciutto | basil | burrata

margherita pizza \$15 (V)

mozzarella | crushed tomato sauce | basil

bbq chicken pizza \$16

pomegranate bbq sauce | mozzarella | smoked gouda | grenadine onions

tuna poke bowl \$16

jasmine rice | snap peas | shredded carrots | avocado | toasted sesame seeds | cucumber | sriracha aioli | wontons | sweet chili citrus ponzu

short rib stuffed potato skins \$16

cotija cheese | pico de gallo | cilantro lime crema | house-made guacamole

short rib quesadilla \$15

sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house-made guacamole

jumbo shrimp bruschetta \$16

blistered baby heirloom tomatoes | toasted garlic | basil | parmigiano reggiano | grilled country levain bread

house-made guacamole \$13 (V) (GFR)

corn tortilla chips

classic shrimp cocktail – 3 shrimp \$14 or **6 shrimp** \$20 (GFR)

house-made cocktail sauce

VERANDA FAVORITES

served with old bay fries or substitute a house salad for \$4

rbi angus cheeseburger \$16

tillamook cheddar | house-made aioli

veranda burger \$18

smoked gouda | tomato confit | arugula | pancetta | balsamic onions | house-made aioli

grilled portobello mushroom 'burger' \$15 (V)

roasted sweet piquillo peppers | tomato confit | wild arugula | brie | saba glaze

french dip \$16

shaved prime rib | creamy horseradish | swiss | tomato confit

california blt \$14

toasted whole wheat bread | bacon | iceberg | vine-ripened tomatoes | sun-dried tomato aioli | avocado

ahi sandwich \$17

watercress | chili aioli | roasted piquillo peppers

lemon garlic chicken sandwich \$15

grilled chicken | tomato confit | fresh mozzarella | basil pesto | toasted french bread

REFRESHERS

guava mango refresher \$6

blackberry honey lemonade \$6

carrot ginger lemonade \$6

strawberry lavender lemonade \$6



DAILY DELIGHTS | 5-9PM

Each day at Veranda brings a delicious special, meant to delight your taste buds. From **burgers & brew** Mondays, **tacos & tequila** on Tuesdays, **all-you-can-eat prime rib** Wednesdays, **al fresco hour** Thursdays to **fish & chips** on Fridays, **spaghetti bolognese** Saturdays and **bites & brew** on Sundays. There's something new every night of the week.

LIVE MUSIC: Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass. Please ask your server for details.

GREENS

california cobb \$16 (GFR)

grilled chicken breast | point Reyes blue cheese crumbles | avocado | bacon | farm egg | cilantro vinaigrette

golden pear & arugula \$14 (V) (GFR)

wild arugula | poached seckel pears | candied pecans | point Reyes blue cheese | champagne vinaigrette

veranda caesar \$12

romaine hearts | house-made croutons | shaved parmesan | garlic caesar dressing

market salad \$14 (V) (GFR)

mixed greens | strawberries | point Reyes blue cheese crumbles | pears | balsamic vinaigrette

all salads available with:

chicken \$6 | grilled shrimp or seared salmon \$12

MAINS

veranda fajita tacos \$18 (GFR)

choice of: fish | zucchini | lime | tri-colored peppers | caramelized onions | shaved jalapeño | cilantro lime crema

chef's featured seafood market price

grilled pacific northwest salmon \$28

white wine broth | heirloom carrots | snap peas | artichoke hearts

spring vegetable risotto \$16

peas | asparagus tips | artichoke hearts | slow-roasted tomatoes | parmigiano reggiano

add protein:

chicken \$6 | grilled shrimp or seared salmon \$12

DESSERTS

vanilla crème brûlée \$10

fresh berries

rbi bread pudding \$10

crème anglaise

ice cream \$9 (GFR)

vanilla | chocolate

sorbet \$9 (GFR)

lemon | mango

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(GFR) Gluten Free Upon Request

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GOOD MORNINGS

rbi fruit & pastry breakfast \$14.50 (V)
freshly baked breakfast pastries | flavored yogurt

norwegian smoked salmon \$16
red onions | sliced tomatoes | capers | toasted bagel

steel-cut oatmeal \$9 (V)
golden raisins | brown sugar | milk | honey | agave nectar

the veranda continental \$14 (V) (GFR)
assorted pastries | seasonal fruit | fresh juice | coffee

jump start energy smoothie \$8 (V)
bananas | guava | peaches

power smoothie \$8
pineapple | orange | whey protein

incredible hulk smoothie \$8 (V) (GFR)
green apple | spinach | celery | avocado | pineapple | cucumber | soy milk | agave

OUR FAVORITES

american breakfast \$16
two eggs any style | choice of: bacon, pork sausage or black forest ham | house potatoes | toast

chilaquiles \$17
two eggs any style | ranchero sauce | chorizo | cotija & oaxaca cheese | pico de gallo | guacamole cilantro crema

create your own omelet \$15 (GFR)
three farm fresh eggs | cheddar
choice of four items: ham | tomatoes | mushrooms | bell peppers | onions | spinach | applewood bacon (each add'l item 75¢)

eggs benedict \$18
two poached eggs | english muffin | canadian bacon | house potatoes | hollandaise

florentine benedict \$18 (GFR)
country levain bread | vine-ripened tomatoes | wilted spinach | house potatoes | pesto hollandaise

chops & eggs \$20
two boneless berkshire pork chops | two eggs any style | herbed house potatoes | sausage gravy

la jolla healthy breakfast \$15 (V) (GFR)
egg-white omelet | arugula | foraged mushrooms | vine-ripened tomatoes | grilled vegetable hash

machaca burrito \$16
slow braised beef | scrambled eggs | roasted peppers | caramelized onions | queso oaxaca

short rib hash \$18 (GFR)
poached egg | pulled short rib | house potatoes | scallions | ranchero hollandaise | avocado | cilantro

buttermilk pancakes \$13 (V)
warm maple syrup
add: chocolate chips | banana | blueberries \$2

belgian waffle \$13 (V)
fresh strawberries | whipped cream

BREAKFAST BUFFET

fresh fruit | breakfast classics weekdays \$22

made-to-order omelet station | fresh fruit | breakfast classics weekends \$26

EXTRAS

seasonal fruit & berries \$8 (V) (GFR)

half grapefruit \$4

bakery \$4 (each) (V)
muffin | croissant | english muffin | toast | scone

bagel with cream cheese \$5 (V)
plain | raisin | everything | onion

cold cereals \$4 (V)
skim | 2% milk

house potatoes \$4 (V) (GFR)

protein \$5 (GFR)
bacon | pork sausage | black forest ham | turkey bacon

BEVERAGES

juice \$6
orange | grapefruit | pineapple | apple | cranberry | carrot | v8 | tomato

freshly brewed coffee \$5

cappuccino, latte \$5.50

assorted hot tea \$4
chamomile | earl grey | english breakfast | green tea

milk \$5
plain | chocolate

SPECIALTY COCKTAILS

guava mimosa \$10

mango mimosa \$10

rbi bloody mary \$10

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STARTERS

chef's daily soup \$8

meatza pizza \$16

soppressata | pepperoni | sausage | salami | prosciutto | basil | burrata

margherita pizza \$15 (V)

mozzarella | crushed tomato sauce | basil

bbq chicken pizza \$16

pomegranate bbq sauce | mozzarella | smoked gouda | grenadine onions

tuna poke bowl \$16

jasmine rice | snap peas | shredded carrots | avocado | toasted sesame seeds | cucumber | sriracha aioli | wontons | sweet chili citrus ponzu

short rib stuffed potato skins \$16 (GFR)

cotija cheese | pico de gallo | cilantro lime crema | house-made guacamole

short rib quesadilla \$15

sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house-made guacamole

jumbo shrimp bruschetta \$16

blistered baby heirloom tomatoes | toasted garlic | basil | parmigiano-reggiano | grilled country levain bread

house-made guacamole \$13 (V) (GFR)

corn tortilla chips

classic shrimp cocktail – 3 for \$14 or 6 for \$20

house-made cocktail sauce

spanish lamb lollypops – 2 for \$16 or 4 for \$28

hummus | grilled pita | marinated olives | tzatziki

LAND & SEA

seared diver scallops \$35

spring vegetable risotto | peas | asparagus tips | artichoke hearts | slow roasted tomatoes | parmigiano reggiano

grilled pacific northwest salmon \$28

white wine broth | heirloom carrots | snap peas | artichoke hearts

jumbo prawn linguini \$28

sugar snap peas | asparagus | tomato confit | light reggiano cream sauce

grilled filet mignon \$37

heirloom carrots & asparagus | braised cipollini onions | spring garlic mashed potatoes | red wine jus

grilled lemon chicken \$27

roasted seasonal vegetables | baked potato | chimichurri

chef's featured seafood market price

grilled rib eye steak \$34

12 oz. center cut | herb butter | pommes lyonnaise

SIDES

chef's selection of seasonal vegetables \$6 (V) (GFR)

sweet potato fries \$6 (V) (GFR)

seasoned fries \$5 (V) (GFR)

GREENS

california cobb \$16 (GFR)

grilled chicken breast | point reyes blue cheese crumbles | avocado | bacon | farm egg | cilantro vinaigrette

golden pear & arugula \$14 (V) (GFR)

wild arugula | poached seckel pears | candied pecans | point reyes blue cheese | champagne vinaigrette

veranda caesar \$12

romaine hearts | house-made croutons | shaved parmesan | garlic caesar dressing

market salad \$14 (V) (GFR)

mixed greens | strawberries | point reyes blue cheese crumbles | pears | balsamic vinaigrette

all salads available with:

chicken \$6 | grilled shrimp or seared salmon \$12

VERANDA FAVORITES

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rbi angus cheeseburger \$16

tillamook cheddar | house-made aioli

grilled portobello mushroom 'burger' \$15 (V)

roasted sweet piquillo peppers | tomato confit | wild arugula | brie | saba glaze

DESSERTS

vanilla crème brûlée \$10

fresh berries

rbi bread pudding \$10

crème anglaise

ice cream \$9 (GFR)

vanilla | chocolate

sorbet \$9 (GFR)

lemon | mango

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LIVE MUSIC: Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass. Please ask your server for details.

WHITES BY THE STEM

- 0011 Kenwood | **Brut** | 'Yulupa Cuvée' | California | NV | **\$9**
- 104 Zonin | **Prosecco** | Brut | Veneto IT | NV | **\$10**
- 3020 Scharffenberger | **Brut Rosé** | Mendocino County | CA | **\$15**
- 0057 SeaGlass | **Riesling** | Monterey | CA | **\$11**
- 0058 Benvolio | **Pinot Grigio** | Friuli | Italy | **\$10**
- 0018 Mohua | **Sauvignon Blanc** | Marlborough | NZ | **\$11**
- 3211 Trinchero | 'Mary's Vineyard' | **Sauvignon Blanc** | Napa Valley | **\$12**
- 429 Mont Gravet | **Rosé** | Vin de France | **\$9**
- 5012 Sycamore Lane | **Chardonnay** | CA | **\$9**
- 5039 Sonoma Cutrer | **Chardonnay** | Sonoma Coast | CA | **\$16**
- 0031 Sanford "Flor de Campo" | **Chardonnay** | Santa Barbara | CA | **\$11**

DRY SPARKLING WINES AND CHAMPAGNE

- 5003 Gloria Ferrer | Royal Cuvee | **Brut** | Carneros | Sonoma | **\$55**
- 5021 Scarpetta 'Timido' | **Brut Rosé** | Friuli | Italy | **\$50**
- 5009 Roederer Estate | **Brut** | Anderson Valley | CA | NV | **\$64**
- 5010 Moët & Chandon | **Brut** | 'Impérial' | Champagne | France | NV | **\$120**
- 5005 Veuve Clicquot | **Brut** | 'Yellow Label' Champagne | France | **\$133**

LIGHT INTENSITY WHITE WINES

- 0066 Laird | **Pinot Grigio** | Carneros CA | **\$42**
- 3201 Matua | **Sauvignon Blanc** | Marlborough | New Zealand | **\$33**
- 5018 Cakebread Cellars | **Sauvignon Blanc** | Napa Valley | CA | **\$60**

MEDIUM INTENSITY WHITE WINES

- 0077 Lagar de Cevera | **Albariño** | Rias Baixas | Spain | **\$48**
- 3209 Tablas Creek | **Blanc** | 'Patelin de Tablas' | Paso Robles | CA | **\$44**
- 3414 Hess | **Chardonnay** | 'Shirrtail Creek Vineyard' | Monterey County | CA | **\$48**
- 5023 Kendall Jackson | **Chardonnay** | 'Vintner's Reserve' | CA | **\$50**
- 59 The White Queen | **Chardonnay** | Sonoma County | CA | **\$56**

FULL INTENSITY WHITE WINES

- 3409 Stonestreet | **Chardonnay** | Alexander Valley | CA | **\$72**
- 5030 Jordan | **Chardonnay** | Russian River Valley | CA | **\$80**
- 3408 Flowers | **Chardonnay** | Sonoma Coast | CA | **\$85**
- 5037 Rombauer | **Chardonnay** | Carneros | CA | **\$80**
- 5038 Hyde Vineyard | **Chardonnay** | Carneros | CA | **\$114**

REDS BY THE STEM

- 0019 A by Acacia | **Pinot Noir** | "A" | CA | **\$13**
- 3579 Talbott 'Kali Hart' | **Pinot Noir** | Monterey | CA | **\$15**
- 5014 Sycamore Lane | **Merlot** | CA | **\$9**
- 0044 Seven Falls | **Merlot** | Wahluke Slope | Washington | **\$13**
- 0048 Antigal | **Malbec** | Mendoza | Argentina | **\$11**
- 5013 Sycamore Lane | **Cabernet Sauvignon** | CA | **\$9**
- 0030 Cline | **Zinfandel** | CA | **\$11**
- 0025 D' Arenberg | **Shiraz** | McLaren Vale | South Australia | **\$12**
- 0071 Austerity | **Cabernet Sauvignon** | Paso Robles | CA | **\$13**
- 0073 Martin Ray | **Cabernet Sauvignon** | Sonoma Coast | CA | **\$15**

LIGHT INTENSITY RED WINES

- 0069 Alias | **Pinot Noir** | California | CA | **\$40**
- 0062 Banshee | **Pinot Noir** | Sonoma Coast | CA | **\$60**
- 0075 Fritz | **Pinot Noir** | Russian River | CA | **\$64**
- 5053 Davies, 'Ferrington Vineyard' | **Pinot Noir** | Anderson Valley | CA | **\$115**

MEDIUM INTENSITY RED WINES

- 3664 Tobin James 'Ballistic' | **Zinfandel** | Paso Robles | CA | **\$50**
- 3656 Seghesio | **Zinfandel** | Sonoma County | CA | **\$60**
- 5059 Frog's Leap | **Merlot** | Napa Valley | CA | **\$70**
- 3757 Twomey | **Merlot** | Napa Valley | CA | **\$150**
- 5060 Sterling Vineyards | **Meritage** | Central Coast | CA | **\$45**
- 0043 Trione | **Syrah** | Russian River | CA | **\$52**

FULL INTENSITY RED WINES

- 0055 Numanthia 'Termes' | **Tempranillo** | Toro | Spain | **\$90**
- 3970 Treana | **Red Blend** | Paso Robles | CA | **\$66**
- 0038 The Prisoner | **Red Blend** | Napa Valley | CA | **\$90**
- 1563 Girard | **Petite Sirah** | Napa Valley | CA | **\$75**
- 5073 Justin | **Cabernet Sauvignon** | Paso Robles | CA | **\$65**
- 5081 Clos du Val | **Cabernet Sauvignon** | Napa Valley | CA | **\$70**
- 5087 Jordan | **Cabernet Sauvignon** | Alexander Valley | CA | **\$120**
- 3997 Silver Oak | **Cabernet Sauvignon** | Alexander Valley | CA | **\$135**
- 3703 Cain | "Cain Five" | **Meritage** | Spring Mountain District | CA | **\$220**

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