

# ALBACA

2000 Second Street 92118 · +16195223150 · Updated: Jan 14, 2026

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## SOMETHING LIGHT 4

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**Lox & Bagel\*** **\$24.00**

Everything Bagel - Salmon - Capers - Cream Cheese - Cherry Tomatoes - Red Onion

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**Steel Cut Oats\* \*\*** **\$15.00**

Almond Butter - Agave Granola - Pumpkin Seeds - Banana

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**Greek Yogurt Parfait\*** **\$15.00**

Berries - Granola

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**Avocado Toast** **\$23.00**

Grilled Multigrain Bread - Burrata Cheese - Smashed Avocado - Egg Over Easy - Tomato -Tomatillo Chimichurri - Aleppo Pepper Flakes - Salad

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## SWEETS 2

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**Buttermilk Pancakes** **AVAILABLE OPTIONS**

Powder Sugar - Maple Syrup - Butter. Gluten Friendly Upon Request

\$19.00

Chocolate Chips: \$2.00

Blueberries: \$3.00

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**Nutella French Toast** **\$20.00**

Served With Dulce De Leche

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## BREAKFAST SPECIALTIES 3

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**Classic Eggs Benedict** **\$25.00**

Poached Eggs - English Muffin - Applewood Smoked Canadian Bacon - Hollandaise - Breakfast Potatoes

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**Smoked Salmon Benedict** **\$28.00**

Poached Eggs - Smoked Salmon - Heirloom Tomatoes - Old Bay & Chives Hollandaise - Breakfast Potatoes

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**Breakfast Skillet** **\$30.00**

Smoked Brisket - Potato Hash - Fried Egg - Hollandaise

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## OMELETTES & MORE 4

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**Garden Omelette** **\$25.00**

Egg Whites - Spinach - Asparagus - Avocado - Goat Cheese

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**Huevos Divorciados\*\*** **\$25.00**

Tortillas - Fried Eggs - Black Beans - Red / Green Sauce

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**Southern Omelette** **\$25.00**  
Mixed Diced Peppers - Diced Onion - Diced Tomato - Pepper Jack Cheese

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**Islander Breakfast** **\$25.00**  
Two Eggs Any Style - Choice of Bacon or Sausage - Breakfast Potatoes

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**KIDS** 4

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**Oatmeal or Cereal with Sliced Banana or Toast**

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**One Egg with Bacon or Sausage - Sliced Banana or Toast**

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**Ham and Cheese Omelette with Sliced Banana or Toast**

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**Pancakes**

Gluten Friendly Upon Request. Chocolate Chips +\$2, Blueberries +\$3

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**SHARES & STARTERS** 6

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**Guacamole & Chips\*\*** **\$17.00**  
Corn Tortilla Chips - Green & Red Salsas - Pico De Gallo

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**Margherita Flatbread** **\$18.00**  
San Marzano Tomato Sauce - Mozzarella - Fresh Basil - Herb Oil

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**Calamari** **\$17.00**  
Fried Calamari - Hoja Santa Remoulade - Charred Lemon

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**Market Board** **\$22.00**  
Vegetables - Hummus - Stuffed Grape Leaves - Herb Feta - Marinated Mushrooms - California Olives - Grilled Bread

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**Mixed Seafood Ceviche\*\*** **\$22.00**  
Mixed Seafood - Avocado - Tostadas

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**Charred Brussel Sprouts\*\*** **\$16.00**  
Lime & Honey Glaze - Marcona Almonds - Smoked Sea Salt

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**SOUP & SALADS** 4

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**Soup of the Day** **\$15.00**  
Ask your server about today's homemade soups

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**Corn Chowder** **\$15.00**  
Creamy Chowder - Corn - Diced Potatoes - Oyster Crackers

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**Caesar Salad** **\$15.00**  
Romaine - Shaved Parmesan - Caesar Dressing - Artisan Croutons

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**Cobb Salad\*\*** **\$20.00**  
Tossed Romaine - Cherry Tomatoes - Bleu Cheese - Hard Boiled Eggs - Chopped Bacon - Diced Avocado - Green Goddess Dressing

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**TACOS** 3

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**Carne Asada\*\*** **\$20.00**

Corn Tortilla - Guacamole - Pico De Gallo - Radish - Lime - Red Salsa

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**Beer Battered Fish** **\$20.00**

Corn Tortilla - Local Fish - Cabbage - Pico De Gallo - Chipotle Remoulade - Lime - Red Salsa

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**Chicken Adobada\*\*** **\$20.00**

Corn Tortilla - Cabbage - Crema - Pico De Gallo - Lime - Red Salsa

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## **BURGERS & MORE** 5

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**Coronado Grilled Burger** **\$21.00**

Cheddar Cheese - Bacon - Lettuce - Tomato - Onion

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**Turkey BLTA** **\$20.00**

Thin Sliced Turkey - Bacon - Multi-grain - Tomato - Lettuce - Avocado

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**Coronado Plant Base Burger\*\*** **\$21.00**

Plant Based Patty - Vegan Cheddar - Veganaise - Lettuce - Onion - Tomato - House Sauce

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**Pork Carnitas Sandwich** **\$21.00**

French Roll - Slow Cooked Carnitas - Sliced Ham - Provolone Cheese - Pickles - Mustard - Pickled Jalapeños

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**Super Foods Bowl\*\*** **\$23.00**

Black Beans - Quinoa - Seasonal Vegetables - Avocado - Charred Lemon. Choice of Chicken +\$7 - Carne Asada +\$10 - Shrimp +\$10 - Turmeric Tofu +\$7

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## **DESSERTS** 4

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**Cheesecake**

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**Chocolate Cake**

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**Tres Leches Cake**

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**Gelato**

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## **FROM THE SEA** 3

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**Shrimp Pasta** **\$30.00**

Fettuccine Pasta - Spinach - Mexican Shrimp - White Wine - Spanish Chorizo - Garlic Butter Cream Sauce

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**Beer Battered Fish Tacos (Three)** **\$20.00**

Chipotle Remoulade - Pico De Gallo - Cabbage - Crema - Queso Fresco - Cilantro

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**Pan Seared Local Catch** **\$35.00**

Garbanzo & Plantain Hash - Shishito Peppers - Onion - Spinach Sweet Mini Peppers - Meyer Lemon Cream Sauce - Spanish Pork Chorizo

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## **BIG PLATES** 4

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<b>12 Hrs Braised Short Ribs</b>	<b>\$45.00</b>
Cabernet Demi - Yukon Mashed Potatoes - Seasonal Vegetables	
<b>Bacon Jam Burger</b>	<b>\$21.00</b>
Angus Beef Patty - Pretzel Bun - Garlic Aioli - Bacon Jam -Aged White Cheddar - Arugula	
<b>Coronado Plant Base Burger</b>	<b>\$21.00</b>
Plant Based Patty - Vegan Cheddar - Roasted Garlic Vegenaize - Lettuce - Onion - Tomato - House Sauce	
<b>Super Foods Bowl**</b>	<b>\$23.00</b>
Black Beans - Quinoa - Seasonal Vegetables - Avocado - Charred Lemon. Choice of. Choice of Chicken +\$7 - Carne Asada +\$10 - Shrimp +\$10 - Turmeric Tofu +\$7	

## SIGNATURE COCKTAILS 12

<b>Sage 75</b>	<b>\$17.00</b>
Tanqueray - Elderflower - Sage - Lemon - Sparkling	
<b>Hazy Coronado</b>	<b>\$19.00</b>
Titos Vodka - Hazy IPA - Pamplemousse - Lime	
<b>El Primo</b>	<b>\$18.00</b>
1800 Coconut Tequila - Mint - Lemon - Ginger	
<b>Feisty Margarita</b>	<b>\$17.00</b>
Serrano Pepper & Pineapple Infused Tequila - Citrus - Agave	
<b>Cosmic</b>	<b>\$19.00</b>
Patron Silver - Pomegranate - Lemon - Space Dust	
<b>Acapulco</b>	<b>\$19.00</b>
Vida Mezcal - Pineapple - Maple	
<b>Daitiki</b>	<b>\$17.00</b>
Cutwater Tiki Rum - Lime - Simple Syrup - Angostura Bitters	
<b>Not Your Father's Latte</b>	<b>\$18.00</b>
Mount Gay - Kahlua - Half & Half - Caramel	
<b>Uva</b>	<b>\$18.00</b>
Drambuie - Lemon - Red Wine - Sparkling	
<b>Albaca's Brumble</b>	<b>\$18.00</b>
Maker's Mark - Chambord - Lemon	
<b>The Grand Manhattan</b>	<b>\$19.00</b>
Bulleit Rye - Grand Marnier - Vermouth	
<b>A.B.P. Sour</b>	<b>\$17.00</b>
Buffalo Trace - Amaretto - Pineapple - Lemon - Egg White	

## CHARDONNAY 2

**Meiomi****AVAILABLE OPTIONS**

\$13.00

\$47.00

**Sonoma Cutrer****AVAILABLE OPTIONS**

\$17.00

\$55.00

**SAUVIGNON BLANC <sup>2</sup>****Brancott****AVAILABLE OPTIONS**

\$14.00

\$51.00

**Kim Crawford****AVAILABLE OPTIONS**

\$16.00

\$59.00

**PINOT GRIGIO <sup>2</sup>****Meridian****AVAILABLE OPTIONS**

\$12.00

\$43.00

**Pighin****AVAILABLE OPTIONS**

\$14.00

\$50.00

**RIESLING <sup>1</sup>****Chateau St. Michelle****AVAILABLE OPTIONS**

\$12.00

\$43.00

**ROSE <sup>2</sup>****Fleurs de Prairie****AVAILABLE OPTIONS**

\$13.00

\$47.00

**Minuty****AVAILABLE OPTIONS**

\$16.00

\$59.00

**CABERNET <sup>3</sup>****Franciscan****AVAILABLE OPTIONS**

\$18.00

\$65.00

**Hess Collection****AVAILABLE OPTIONS**

\$25.00

\$63.00

**H3****AVAILABLE OPTIONS**

\$14.00

\$50.00

**MERLOT <sup>2</sup>**

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**J. Lohr "Los Osos"****AVAILABLE OPTIONS**

\$18.00

\$65.00

**St. Francis****AVAILABLE OPTIONS**

\$16.00

\$59.00

**PINOT NOIR <sup>3</sup>**

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**Erath****AVAILABLE OPTIONS**

\$16.00

\$59.00

**Meiomi****AVAILABLE OPTIONS**

\$14.00

\$50.00

**Sonoma Cutrer****AVAILABLE OPTIONS**

\$20.00

\$70.00

**MORE REDS <sup>3</sup>**

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**Alamos Malbec****AVAILABLE OPTIONS**

\$13.00

\$47.00

**Earthquake Zinfandel****AVAILABLE OPTIONS**

\$16.00

\$59.00

**Troublemaker Blend****AVAILABLE OPTIONS**

\$14.00

\$50.00

**SPARKLING <sup>2</sup>**

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**Mionetto Prosecco**

**AVAILABLE OPTIONS**

\$13.00

\$45.00

**Chandon**

**\$55.00**

**WHITES** 3

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**Corona del Valle / Sauvignon Blanc**

**AVAILABLE OPTIONS**

\$18.00

\$65.00

**Emeve - Isabella / White Blend**

**AVAILABLE OPTIONS**

\$17.00

\$61.00

**Nube Rosa / Malbec**

**AVAILABLE OPTIONS**

\$17.00

\$61.00

**REDS** 5

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**Cavas Valmar / Tempranillo**

**AVAILABLE OPTIONS**

\$19.00

\$71.00

**Primate / Red Blend**

**AVAILABLE OPTIONS**

\$18.00

\$65.00

**Vena Cava / Red Blend**

**AVAILABLE OPTIONS**

\$18.00

\$65.00

**Obertura / Red Blend**

**AVAILABLE OPTIONS**

\$18.00

\$65.00

**Casa Ariza / Reserva Especial / Red Blend**

**AVAILABLE OPTIONS**

\$19.00

\$71.00

**BOTTLE / CAN** 15

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**Corona**

**Corona Light**

**Bud Light**

**Miller Lite**

**Modelo Especial**

**Negra Modelo**

**Blue Moon**

**Budweiser**

**Michelob Ultra**

**Heineken**

**Truly**

**Alesmith 0.394 Pale Ale**

**CBC Palm Sway IPA**

**Guinness**

**Heineken 0%**

**DRAFT** 9

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**Follow the Sun, Blonde, 4.8% ABV**

**Pacifico, Lager, 4.5% ABV**

**Stone Delicious, IPA 7.7% ABV**

**Sculpin, IPA, 7% ABV**

**Duvel, Belgian Ale, 8.5% ABV**

**Red Trolley, Red Ale, 5.8% ABV**

**Aloha Sculpin, Hazy IPA, 7% ABV**

**CBC Weekend Vibes, American IPA, 6.8% ABV**

**Coors Light, Light Lager, 4.2% ABV**