

# The Local Eatery and Drinking Hole

1065 4th Ave 92101-4802 · +16192314447 · Updated: Jan 14, 2026

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## PUB 11

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### Big Ass Nachos

Tortilla chips, black beans, pico de gallo, jack and cheddar cheeses, jalapenos, guacamole, sour cream

#### AVAILABLE OPTIONS

\$12.00

Add Chicken, Brisket or Skirt Steak:

\$3.00

Add Surf and Turf: \$5.00

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### Ahi Tuna Poke

Prepared differently each day and made to order

**\$13.00**

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### Beer Cheese & Pretzel Balls

Stone Smoked Porter beer cheese, salted pretzel balls

**\$10.00**

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### Fresh Spring Rolls

Roasted chicken or smoked tofu, lettuce, carrots, cucumbers, cilantro, rice noodles, basil, mint, spicy hoisin and peanut sauces

**\$8.00**

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### Street Fries

Carnitas, cheese, sour cream, pico de gallo, cotija cheese, fresh jalapenos

**\$12.00**

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### Brisket Poutine

Slow cooked brisket, fries, cheese curds, beer gravy, scallions

**\$12.00**

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### Lumpia

Pork and veggie spring rolls locally made by Rocky's Lumpia, pineapple sweet & sour sauce

**\$8.00**

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### Coconut Calamari

Calamari strips, coconut, panko, sriracha mayo, habanero-guava dipping sauce

**\$10.00**

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### Buffalo Cauliflower

Seasoned cauliflower florets, house buffalo wing sauce, with blue cheese dressing

**\$7.00**

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### Sweet & Spicy Wings

Housemade wing sauce, carrots, celery, ranch dressing. Boneless chicken fingers also available

**\$10.00**

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### Brisket Rolled Tacos

Slow cooked brisket, corn tortillas, lettuce, cheese, cilantro salsa, avocado sauce

**\$9.00**

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## GRILL (A LA CARTE) 6

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<b>Chicken Bomb Mi</b>	<b>\$10.00</b>
Ground chicken, ginger, garlic, chiles, sesame oil, cilantro, fresh jalapenos, pickled carrots, daikon radishes, lettuce, Sriracha mayo. French roll. Lemongrass au jus for dipping	
<b>Lamb Naan</b>	<b>\$11.00</b>
Seasoned ground lamb and chuck. tzatziki, arugula, tomato, onions, feta cheese, naan bread	
<b>Fire Birdy</b>	<b>\$11.00</b>
Spicy seasoned ground chicken, pasilla peppers, pepper jack cheese, roasted serranos, chipotle mayo, avocado, fried onion strings	
<b>Just a Burger</b>	<b>AVAILABLE OPTIONS</b>
Simple but delicious. 1/3lb juicy patty, beefsteak tomato, white onion, pickle and a not so secret sauce	\$9.50
	Add Cheese: \$1.00
	Double Patty: \$3.00
<b>The Cuban</b>	<b>\$10.00</b>
Roasted pork, sliced black forest ham, mustard, pickle, swiss cheese	
<b>Brisket Poutine Sandwich</b>	<b>\$11.00</b>
Brisket, fries, gravy, cheese curds, arugula, garlic aioli	
<b>TACOS</b> 5	
<b>Brisket Barbacoa</b>	<b>\$5.00</b>
Seasoned barbacoa brisket, onion, cilantro, guacamole	
<b>Chicken Adobada</b>	<b>\$5.00</b>
Marinated chicken, cilantro. avocado sauce, onion, cotija cheese. with our kick-ass salsa	
<b>Grilled Fish</b>	<b>\$5.00</b>
Fresh fish, pico, cabbage, cheese, crema	
<b>Crispy Carnitas</b>	<b>\$5.00</b>
Onions, cilantro, cotija cheese, guacamole	
<b>Lobster</b>	<b>\$6.00</b>
Fried lobster slipper tails, pico, cabbage, cheese, crema	
<b>HOUSE</b> 11	
<b>Salmon Piccata</b>	<b>\$15.00</b>
Lemon caper sauce, rice and seasonal veggies	
<b>Ahi Tuna Wrap</b>	<b>\$12.00</b>
Seared and sesame-crusting ahi tuna, miso dressing, sriracha aioli, brown rice, carrots, napa cabbage, cilantro, green onion, crunchy wonton strips, spinach tortilla	
<b>Blackened Shrimp Burrito</b>	<b>\$12.00</b>
Cheese, cabbage, rice, pico, avocado and white sauce in a flour tortilla. Served with chips and black beans	

## Big Wet Burrito

Choice of grilled chicken, carnitas or barbacoa brisket. Flour tortilla, black beans, jasmine rice, pico, cheese, lettuce, housemade enchilada, green suiza sauces, cotija cheese, avocado and sour cream

### AVAILABLE OPTIONS

\$12.00

Add Surf and Turf: \$5.00

## Chile Verde

with Fried Oaxaca Cheese Quesadilla Roasted pork slowed cooked with green tomatillos, spices, jalapenos

**\$12.00**

## Fish And Chips

IPA beer-battered cod, caper aioli, natural cut fries

**\$15.00**

## Green Chicken Enchiladas

Slow cooked chicken, green chiles, cream cheese, pasilla peppers. tomatillo suiza sauce

**\$12.00**

## Local Moco

Grilled hamburger patty, kale and garlic fried rice, two eggs over medium, house gravy

### AVAILABLE OPTIONS

\$12.00

Sub Short Rib Patty:

\$4.00

## Vietnamese Noodle Bowl

Lemongrass ground chicken skewers and fried lumpia on top of chilled rice noodles, sprouts, carrots, mixed cabbage, cilantro, jalapenos, mint, basil, traditional dressing

**\$13.00**

## Short Rib Burger

Ground short rib, hoisin bbq sauce, caramelized onions, melted gruyere, arugula, garlic aioli. Choice of fries or salad

**\$13.00**

## Black Bean Plate

Choice of grilled chicken, tender skirt steak, carnitas or the 'catch of the day (Market Price). Jasmine rice, black beans, crumbled feta cheese, pico and avocado. Choice of corn or flour tortilla

**\$12.00**

## GREENS <sup>3</sup>

### Fiesta Salad

Chopped romaine, iceberg, fried boneless chicken, roasted corn, black beans, tortilla strips, cheese, avocado, jalapenos, cilantro. homemade cilantro lime dressing

**\$13.00**

### Baby Kale & Quinoa Salad

Baby kale, spring mix, red quinoa. red and golden beets, cucumber, feta cheese, sliced red onion, cilantro and avocado, lemon-dijon vinaigrette

**\$12.00**

### Bistro Steak Salad

Grilled flatiron steak, mixed greens, arugula, tomatoes, red onions, blue cheese crumbles, and homemade croutons with a blue cheese vinaigrette

**\$14.00**

## SWEETS <sup>3</sup>

### Churro Waffles with Dulce De Leche

Cinnamon and sugar coated Belgian Waffles served with Dulce de Leche for dipping

**\$7.00**

### Churro Waffle Ice Cream Sandwich

**\$7.00**

### Coffee & Cookie Mud Pie

**\$7.00**

## BEVERAGES <sup>3</sup>

<b>Modern Times Black House Coffee</b>	<b>\$4.00</b>
kegged cold press coffee on nitro / 9oz	
<b>Unsweetened Black Iced Tea</b>	<b>\$3.00</b>
<b>Organic Green Tea</b>	<b>\$3.00</b>

## THE AWESOME BREAKFAST <sup>1</sup>

<b>The Awesome Breakfast</b>	<b>\$12.00</b>
Get your day going with all the important food groups in one awesome breakfast. Two eggs (scrambled or over easy), home fries (loaded or not) and your choice of breakfast meat. Three pancake sliders with maple butter and a cup of fruit	

## BREAKFAST MEAT CHOICE <sup>5</sup>

<b>Bacon</b>	
<b>Brisket</b>	
<b>Sausage</b>	
<b>Double Meat</b>	<b>\$4.00</b>
<b>Half &amp; Half</b>	<b>\$1.00</b>

## LOADED HOME FRIES <sup>3</sup>

<b>Cheese</b>	<b>\$1.00</b>
<b>Cheese &amp; Jalapenos</b>	<b>\$1.50</b>
<b>Cheese &amp; Crumbled Bacon</b>	<b>\$3.00</b>

## MAIN <sup>6</sup>

<b>Pozole</b>	<b>AVAILABLE OPTIONS</b>
A traditional and hearty Mexican soup made with hominy. Red Pork or Green Chile Chicken	Cup: \$5.00
	Bowl with Tortillas: \$7.00
<b>Big Wet Breakfast Burrito</b>	<b>\$11.00</b>
Loaded with scrambled eggs, home fries, black beans, cheese, pico de gallo and your choice of bacon or sausage. Topped with our red and green enchilada sauce, cheese, avocado and sour cream	
<b>Eggs &amp; Enchiladas</b>	<b>\$11.00</b>
Three cheese enchiladas topped with your choice of enchilada or tomatillo suiza sauce and two eggs (scrambled or over easy). Served with home fries or black beans	
<b>Chicken &amp; Waffles</b>	<b>\$12.00</b>
Served with butter and maple syrup	

**Local Moco****\$12.00**

Grilled hamburger patty, kale and garlic fried rice, two eggs over medium, house gravy

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**Carnitas Chilaquiles****\$13.00**

Corn tortilla chips, shredded cheese, onion, black beans, cilantro, avocado, cotija cheese, sour cream, two eggs (scrambled or over easy) and your choice of enchilada or tomatillo suiza sauce

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**CHAMPAGNE BRUNCH SPECIAL** 1**Champagne Brunch Special****\$10.00**

Bottle of Champagne until 4pm

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**HAPPY HOUR** 4**Weekday Happy Hour: Monday - Friday**

3pm to 6pm. \$5 Wells, \$5 Wine by the Glass, \$1 Off Drafts, Small Plate Specials

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**Free Taco Tuesday**

6pm to 10pm. Free Street Taco with Purchase of Cocktail or Beer, \$1 Off Regular Tacos, \$4 20oz Mugs of Dos XX Amber & Lager

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**Trivia Wednesday**

Trivia Night / 7pm Prizes for 1st, 2nd and 3rd Place Teams. \$4 Select Craft Pints, \$4 20oz Dos XX Mugs, \$4 Jameson Reservations: info@thelocalsandiego.com

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**Saturday & Sunday : Champagne Brunch**

Weekend Champagne Brunch. Brunch Served 'til 2pm; \$10 Bottles of Champagne 'til 4pm

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