

Table 509

509 9th Ave 92101-7213 · +16197274000 · Updated: Jan 14, 2026

[View online menu](#)



FRESH STARTS 6

Avocado Toast

Thick Slice of Sourdough Toast with Garlic Aioli and Our House Blend of Avocado, Cilantro, Jalapeño, Lime, Green Onion, and Parsley. Topped with Spinach, Watermelon Radish and Basil-Infused Oil

AVAILABLE OPTIONS

\$16.00

Add an Egg: \$3.00

Lox & Bagel Sandwich

Everything Topped Bagel with Whipped Herb Cream Cheese, Smoked Salmon, Spinach, and Mix of Capers, Celery, Cucumber, Onions

\$18.00

Fruit Plate

Assorted Fresh Sliced Fruits and Berries Served with A Cup of Vanilla Yogurt

\$15.00

Açaí Bowl

Açaí Sorbet Topped with Honey Almond Granola, Banana, Berries, and Honey

\$15.00

Dragon Fruit Bowl

Dragon Fruit Sorbet Topped with Honey Almond Granola and A Tropical Mix of Dragonfruit, Honeydew, Kiwi, Mango, Orange, and Pineapple

\$15.00

Brûléed Oat Bowl

Steel Cut Oats, Cinnamon, Cardamom Infused Cream, Blueberry, and Brûléed Banana

\$12.00

NEIGHBORHOOD FAVORITES 5

Indigo French Toast

2 Thick Slices of Brioche French Toast, Topped with Strawberry Compote and Powdered Sugar. Served with Whipped Strawberry Mascarpone and Maple Syrup

\$20.00

East Village Omelet

Egg White Omelet with Feta Cheese, Spinach, Onion, Bell Peppers. Served with Potatoes and A Slice of Toast

\$18.00

Breakfast Burrito

Flour Tortilla Filled with Scrambled Eggs, Bacon or Sausage, Hash Browns, Chipotle Crema, White Cheddar Cheese, and Pico De Gallo. Served with Salsa Verde

AVAILABLE OPTIONS

\$17.00

Add Avocado: \$3.00

Bayside Benedict

English Muffin Topped with Bacon or Ham, Poached Eggs, Avocado, Spinach, Heirloom Tomato, Hollandaise Sauce, and Paprika Oil. Served with Breakfast Potatoes

\$20.00

Chilaquiles

Two Eggs, Fried Tortilla Chips, Salsa Verde, Cilantro, Crema, Cotija Cheese, Pico De Gallo

AVAILABLE OPTIONS

\$16.00

Add Avocado: \$3.00

Add Shredded Chicken:\$5.00

CLASSICS 5

Gaslamp Classic

\$18.00

Two Eggs with Choice of Breakfast Protein, Breakfast Potatoes, and Slice of Toast

Steak & Eggs

\$28.00

8oz Flat Iron Steak, Two Eggs, Grilled Heirloom Tomatoes, Potatoes, and A Slice of Toast

Croissant Sandwich

\$17.00

With Scrambled Egg, White Cheddar Cheese, Grilled Ham, and Bacon Aioli. Served with Breakfast Potatoes

9th Avenue Omelet

\$18.00

Three Egg Omelet, Bacon, Sausage, Caramelized Onion, White Cheddar Cheese. Served with Breakfast Potatoes and A Slice of Toast

Buttermilk Pancakes

\$17.00

3 Buttermilk Pancakes Topped with Fresh Strawberry Compote and Whipped Cream

BREAKFAST SIDES 9

Avocado

\$3.00

Breakfast Proteins

\$6.00

Bacon, Ham, Chicken Sausage Link, Pork Sausage Patty

Sliced Heirloom Tomatoes

\$6.00

Breakfast Potato

\$5.00

Egg

\$3.00

Bagel & Cream Cheese

\$7.00

Croissant

\$5.00

Daily Pastry

\$5.00

Toast

\$5.00

English Muffin, Sourdough, Multigrain, Gluten Free Options

BEVERAGES 7

Brewed Coffee

\$5.00

Cappuccino

\$7.00

Espresso

AVAILABLE OPTIONS

\$5.00

\$7.00

Latte **\$7.00**

Hot Tea **\$5.00**

English Breakfast, Earl Grey, Chamomile, Mint

Milk **\$6.00**

Whole, 2%, Fat Free, Chocolate, Almond, Oat, Soy

Juice **\$6.00**

Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato

FROM THE BAR 2

Bloody Mary **\$16.00**

Tito's Vodka, Bloody Mary Mix, Celery, Lime, Olive, Pepper

Mimosa Split **\$16.00**

Prosecco Split with Orange Juice

TO SHARE 4

Hummus & Crudités **\$15.00**

Roasted sweet bell pepper hummus paired with fresh-cut vegetables, warm pita, and drizzled paprika oil

Chicken Quesadilla **\$16.00**

Large flour tortilla filled with seasoned chicken, cheese blend, chipotle crema, roasted mix of corn, onion, and poblano pepper. Served with side of pico de gallo, red salsa, and house avocado dip

Spinach & Artichoke Dip **\$14.00**

Creamy mix of artichoke, spinach, onion, and parmesan cheese. Served with fried pita chips and lemon

Chicken Wings **\$15.00**

Half-dozen order of chicken wings & drums. Choice of bbq, buffalo, or dry rub. served with carrot, celery, and ranch

GREENS 3

House Salad **\$14.00**

Mixed artisan greens, red onion, heirloom cherry tomato, persian cucumber, feta cheese, balsamic vinaigrette, and crispy croutons

Caesar Salad **\$14.00**

Romaine lettuce tossed with caesar dressing, crispy seasoned croutons, and shaved parmesan cheese

Kale Crunch Salad **\$16.00**

Shredded kale, brussels sprouts, red cabbage, carrot, red onion, and apple tossed with maple mustard vinaigrette. Topped with toasted pecans, pepitas, dried cranberry, and crumbled bleu cheese

MAINS 6

House Burger	\$18.00
Angus beef blend, cheddar, brioche bun, greens, onion, pickle, tomato, and house sauce. Served with fries	
Caprese Flatbread	\$16.00
Local baked flatbread topped with basil, sliced heirloom tomatoes, mozzarella, drizzled with basil-infused olive oil, and balsamic glaze	
Fish Plate	
Market priced fish served with starch & vegetables. Inquire about today's plating	
California Cut Steak	\$34.00
Seared 8oz. angus center cut strip served with garlic mashed potatoes and seasonal vegetables	
Angus Ribeye Steak	\$48.00
Seared or grilled 12oz. angus ribeye served with daily starch and vegetable	
Chicken Parmesan	\$25.00
Panko battered fried chicken breast, house tomato sauce, parmesan cheese, and basil. Served over fettuccine pasta with garlic bread	

SWEETS ²

Brownie à la Mode	\$12.00
Chocolate brownie topped with smoked maple and bourbon pecan praline ice cream and whipped cream	
Seasonal Cake	\$11.00
Inquire about our delicious seasonal cake features	

FROM THE KITCHEN ⁸

Pretzel Bites	\$10.00
Crispy & soft salted pretzel bites served with a side of mustard and a jalapeno white cheddar cheese sauce	
Waffle Fries	\$8.00
Choice of seasoned waffle cut potatoes or sweet potatoes. Served with chipotle aioli, ketchup, & ranch	
Chicken Wings	\$12.00
Half-dozen order of chicken wings. Choice of bbq, buffalo, or dry rub. Served with carrot, celery, & ranch	
House Salad	\$10.00
Mixed greens, red onion, heirloom cherry tomato, persian cucumber, feta cheese, house balsamic vinaigrette, & crispy seasoned croutons	
Half-Sized Caesar Salad	\$8.00
Romaine lettuce tossed with caesar dressing, crispy seasoned croutons, shaved parmesan cheese	
Angus Beef Sliders	\$14.00
3 angus beef patty sliders with Cheddar cheese, pickle, lettuce, Tomato, & house spread	
Chicken Quesadilla	\$14.00
Large flour tortilla filled with seasoned Chicken, cheese blend, chipotle crema, Roasted mix of corn, onion, and poblano Pepper. Served with side of pico de gallo, Red salsa, and house avocado dip	

Pepperoni Flatbread**\$12.00**

Pepperoni-pizza styled flatbread with red Tomato sauce & mozzarella cheese

HOPS & SIPS 13

Coors Light**\$5.00****Corona Extra****\$5.00****Heineken****\$5.00****Michelob Ultra****\$5.00****Athletic Brewing****\$5.00**

Crafted non-alcoholic

Improv Cocktails**\$6.00**

Booze-free cocktails

Alesmith 0.394**\$6.00****Delicious IPA****\$6.00****Buenaveza****\$5.00****Modern Times Stout****\$7.00****Coronado Cider****\$7.00****Local Hard Kombucha****\$7.00****Seltzers****\$6.00****DRAFT** 4

Bum's Ale**\$6.00**

Blonde ale

Modelo Especial**\$6.00**

Mexican lager

Voodoo Ranger**\$7.00**

Seasonal selections

Stella Artois**\$6.00**

Belgian lager

WINE 7

Proverb Chardonnay**\$9.00****Pinot Grigio****\$9.00**

Rosé	\$9.00
Proverb Cabernet	\$9.00
Red Blend	\$9.00
Pinot Noir	\$9.00
Brut or Prosecco	\$9.00

COCKTAILS 9

Desert Haze	\$16.00
Empress indigo gin, desert pear, lemon, soda	
Ruby	\$17.00
Locals only vodka, elderflower, pomegranate, rose water, lemon, simple	
The Gem	\$18.00
Remy martin vsop, malahat spiced rum, lime, orgeat, pineapple	
Seasonal Sangria	\$16.00
Red wine, brandy, orange, blackberry, cranberry	
21st Century	\$18.00
Sazarc rye, grand marnier, luxardo liqueur, absinthe, peychaud's	
Smoke Show	\$18.00
Mezcal, amaretto, egg white, angostura, lemon	
San Diego Sour	\$18.00
Corralejo reposado tequila, lillet blanc, lemon, california cabernet	
Royal Mai Tai	\$18.00
Zaya cocobana rum, ron zacapa 23yr rum, cointreau, orgeat, lime	
Vida y Muerte	\$17.00
Espolon blanco tequila, vida mezcal, orgeat, lime, angostura	

BEERS, CIDERS, SELTZERS 14

San Diego Pale Ale 0.394	\$8.00
Alesmith Brewing Company	
Buenaveza Lager	\$7.00
Stone Brewing Company	
Delicious IPA	\$8.00
Stone Brewing Company	
Coors Light	\$7.00

Corona Extra	\$7.00
Heineken	\$7.00
Michelob Ultra	\$7.00
Black House Coffee Stout	\$9.00
Modern Times	
Coronado Cider	\$9.00
Coronado Brewing Co.	
Local Hard Kombucha	\$9.00
Truly Hard Seltzer	\$8.00
High Noon Hard Seltzer	\$8.00
Rotating N/A Beer	\$7.00
Athletic Brewing Company	
Improv Cocktails	\$8.00
Booze-Free	

RED 6

Justin Vineyards & Winery Cabernet Sauvignon, Paso Robles, California	AVAILABLE OPTIONS
	Gl: \$17.00
	Btl: \$68.00
Luke Columbia Valley Wines Cabernet Sauvignon, Wahluke Slope Ava, Washington	AVAILABLE OPTIONS
	Gl: \$18.00
	Btl: \$72.00
Centine Banfi Toscana Red Blend, Montalcino, Italy	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$56.00
Elouan Wines Pinot Noir, Oregon Coast	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$64.00
Daou Vineyards Pessimist Red Blend, Paso Robles, California	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$60.00
Catena Vista Flores Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$64.00

WHITE 6

Sea Sun Wines California Chardonnay, Fairfield, California

AVAILABLE OPTIONS

Gl: \$15.00

Btl: \$60.00

Sonoma-Cutrer Vineyards Chardonnay, Sonoma Coast, Sonoma County

AVAILABLE OPTIONS

Gl: \$16.00

Btl: \$64.00

Bread & Butter Wines Pinot Grigio, Napa Valley, California

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$56.00

Charles Smith Wines Kung Fu Girl Riesling, Columbia Valley, Washington

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$56.00

Emmolo Winery Sauvignon Blanc, Napa Valley, California

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$56.00

Daou Vineyards Discovery Rosé, Paso Robles, California

AVAILABLE OPTIONS

Gl: \$15.00

Btl: \$60.00

SPARKLING 3

La Marca Prosecco, Veneto, Italy

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$56.00

Split: \$16.00

Piper Sonoma Brut, Sonoma County, CA

AVAILABLE OPTIONS

Gl: \$16.00

Btl: \$64.00

Mumm Napa Brut Rose, Napa Valley, California

AVAILABLE OPTIONS

Gl: \$15.00

Btl: \$60.00
