

WINE

- DOMAINE CHANDON

18
- Sparkling Brut
- 187mL
- DOMAINE CHANDON

18
- Sparkling Rosé
- 187mL
- MOËT & CHANDON ICE

156
- Champagne
- 750mL BTL
- CHANDON BY THE BAY

96
- Blanc de Blancs Sparkling
- 750mL BTL
- MAKER

17
- Rosé of Grenache
- 250mL can
- MAKER

17
- White Blend (Vermentino, Grenache Blanc)
- 250mL can
- MAKER

17
- Red Blend (Petite Syrah, Zinfandel)
- 250mL can
- SEA WAVE

17
- Chardonnay
- 250mL can
- BREAD & BUTTER

17
- Pinot Noir
- 250mL can
- JUST ENOUGH

18
- Cabernet Sauvignon
- 250mL can

DRAFT BEER

- KONA BIG WAVE

12
- Golden Ale, 16oz
- CORONADO SALTY CREW

12
- Blonde Ale, 16 oz
- KARL STRAUSS BOAT SHOES

12
- Hazy IPA, 16 oz

BEER/CIDER

- PACIFICO

8
- Baja Lager, 12oz can
- COORS LIGHT

8
- Lager, 12oz can
- SOUTHNORTE MANGO

8
- Tropical IPA, 12oz can
- MAUI BREWING PINEAPPLE MANA

8
- Wheat Ale, 12oz can
- MODERN TIMES FRUITLANDS

8
- Passion Fruit & Guava Gose/Sour Ale, 12oz can
- JUNESHINE MIDNIGHT KILLER

10
- Hard Tiki Kombucha with Pineapple, Nutmeg, Cirtus, 16oz can
- GOLDEN STATE CIDER BRUT

10
- California Organic Cider, 16oz can

READY-TO-DRINK COCKTAILS

- WHITE CLAW

10
- Mango Seltzer, 12oz can
- TRULY

10
- Strawberry Lemonade, 12oz can
- SEABORN

15
- Passion Guava Margarita, 12oz can
- KETEL ONE BOTANICAL

15
- Grapefruit & Rose Vodka Spritz, 250 mL can
- CUTWATER
- Bali Hai Tiki Rum Punch, 12oz can
- 15
- Long Island Iced Tea, 12oz can
- 16
- TANQUERAY

15
- Sevilla Orange Gin & Soda, 250mL can
- HALF SEAS

9
- Daiquiri, 6.8oz can
- TWISTED TEA

10
- Original, 12oz can

ISLAND ROYALTY

- LIME IN THE COCONUT

29
- Kuleana Hawaiian Rum Agricole, El Guapo Lime Cordial and Bitters, Fresh Coconut Water, Cane Sugar
- PRINCESS BERNICE

39
- Don Julio Rosado, Atost Bittersweet Liqueur, Pink Guava, Domaine Chandon Sparkling Rosé
- KANALOA

32
- Don Julio 70th Cristalino Tequila, San Bartolo Espadin Mezcal, Campari, Vya California Vermouth, Kona Black Sea Salt

CRAFT COCKTAILS

- SUNSET RITUAL

17
- Cutwater San Diego Rum, Ritual Sister Smoked Pineapple Brandy, Chareau Aloe Liqueur, Fresh Pineapple and Lime
- WE'RE JAMMIN'

18
- Kuleana Nanea Hawaiian Rum, Tempus Fugit Crème de Banane, Bittermens Tiki Bitters, Lime and Coconut

SLUSHEE COCKTAILS

- PALOMA MAUNA LOA

12
- Volcan Tequila Blanco, Grapfruit and Mango, Sotolera Nectar, Uahi Black Hawaiian Sea Salt, Tajín Rim
- HAOLE JUICE

12
- Ketel One Botanical Cucumber & Mint, Strawberry, Lemon, Mint

FEATURED SPIRITS

- VODKA
- Ketel One
- 16
- Belvedere
- 17
- GIN
- Aviation
- 16
- Tanqueray
- 17
- Old Harbor 1542, San Diego
- 16
- RUM
- Kuleana Hawaiian White
- 15
- Kuleana Hawaiian Aged
- 17
- Kuleana Hawaiian Agricole
- 18

- TEQUILA
- Don Julio Blanco
- 18
- Volcan Blanco
- 17
- Don Julio 70th Anniversary Cristalino
- 34
- Don Julio Rosado
- 41
- Don Julio 1942
- 46
- Herradura Añejo
- 23

- BOURBON/WHISKEY
- Bulleit Bourbon
- 18
- Balcones Baby Blue Corn Whisky
- 19
- Sagamore Double Oak Rye Whiskey
- 20

- COGNAC
- Rémy Martin VSOP
- 20

NON-ALCOHOLIC

- RED BULL

8
- Regular, Sugar Free, Watermelon
- FRE

8
- Alcohol-Removed Sparkling Rosé

- DE LA CALLE

6
- Pineapple Spice Tepache

- GOLDEN STATE CIDER

8
- Dry & Mighty, 16oz can

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.p65Warnings.ca.gov/restaurant.





SUMMER SOIRÉE

L A Y O V E R

OPEN DAILY: 11AM
Pending weather or private events

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ONO GRINDZ

ISLAND GUACAMOLE 16

Freshly Smashed Avocado, Charred Pineapple, Macadamia Nut, Cilantro Microgreens, Dried Coconut

MAUNA LOA POKE NACHOS 24

Local Bluefin Tuna, House Marinade, Green Onions, Sweet Chili Aioli, Furikake, Hickory Tobiko, Black Sesame Seed

KOKODA COCONUT CEVICHE 21

Local Rock Fish, Cucumber, Tomato, Jalapeño, Jicama, Passion Fruit Pearls, Coconut Milk, Lime, Taro Chips

ISLAND SUNSHINE SALAD 19

Artisan Greens, Cucumber, Local Tomato, Avocado, Edamame, Sesame Seeds, Passion Fruit Vinaigrette

Seared Local Bluefin Tuna 12

Chopped Chicken 9

ISLAND VIBE SANDOS

*Choice of Sweet Potato Fries or French Fries,
Delivered from Vistal Restaurant, Allow Extra Time*

HIGH HOOK YELLOWTAIL

SANDWICH 26

Seared California Yellowtail, Blackened Furikake, Soy Glaze, House Pickles, Red Cabbage, Yuzu Kosho Aioli, Arugula, Brioche Bun

TERIYAKI WAGYU BEEF BURGER 24

American Wagyu Beef, Teriyaki Glaze, Sharp Cheddar, Butter Lettuce, Local Tomato, Kewpie Mayo, Brioche Bun

HIWA KAI GRILLED BBQ

CHICKEN SANDWICH 21

Black Lava Salt Grilled Chicken Breast, Bacon, Arugula, Local Tomato, Avocado, Pickled Red Onion, Cilantro, Sweet Soy BBQ Sauce, Kimchi Aioli

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.
For more information go to www.p65Warnings.ca.gov/restaurant.

MAINLAND FOOD

CALIFORNIA CHEESE

& CHARCUTERIE 26

Collection of Assorted California Cheeses, Local Salamis, Seasonal Jam, Mustard, Crackers

PEPPERONI PIZZA 28

15", Fresh Mozzarella, San Marzano Tomato Sauce, Oregano, Chili Oil

MARGHERITA PIZZA 31

15", Fresh Mozzarella, San Marzano Tomato Sauce, Fresh Basil

HAWAIIAN PIZZA 29

15", Fresh Mozzarella, San Marzano Tomato Sauce, Pineapple, SPAM

GELATO

LAYOVER 15

Coconut, Hibiscus or Chocolate
Serves 1-2 people

KIDS'/SIDES

GRILLED CHEESE 11

HAWAIIAN KETTLE CHIPS 7

TROPICAL FRUIT BOWL 11

RETAIL

LAYOVER SUNGLASSES 5

LAYOVER THROW BLANKETS 25