



2469 Broadway • San Diego, California 92102

# Kingfisher

## ▼ ROASTED BEET SALAD

*Whipped Yogurt, Candied Nuts & Seeds, Green Mango, Radish, Preserved Meyer Lemon Vinaigrette. (GF) (Ask Vegan) 20*

## DUCK LIVER PATE

*Herbs, Chili Oil, House Pickles, Kumquat Preserves, Toasted Baguette. (Ask GF) 29*

## BEEF TARTARE\*

*Toasted Quinoa, Pickled Green Garlic, Crispy Shallots, Thai Chilies, Cured Egg Yolk, Sesame-Rice Crackers, Watercress, Lettuces, and Herbs. (Ask GF) 26* 🐣

## POACHED SHRIMP

*Green Papaya, Banana Blossoms, Kohlrabi, Starfruit, Culantro, Toasted Louisiana Shrimp, Cashews. (GF) 24* 🐣

## HAMACHI CRUDO\*

*Blood Orange Nước Mắm, Condensed Milk, Makrut Lime. (GF) 25*

## DIVER SCALLOPS\*

*Celery, Pineapple, Tomato, Tamarind, Seaweed, Thai Basil, Rice Paddy Herbs. (GF) 38*

## ▼ CRISPY CHICKEN WINGS

*Tamarind Glaze, Crispy Garlic, Peanuts, House Pickles, Toasted Coconut Ranch, Hot Sauce. 22*

## GRILLED JAPANESE EGGPLANT

*Pickled Ramps, Thai Chili Vinaigrette, Mint, Puffed Rice. (GF)(Vegan) 19* 🐣

## GRILLED BROCCOLINI

*Fermented Bean Curd Vinaigrette, Sesame Rice Cracker Crumble, Coconut Milk, Green Garlic, Nước chấm. (Ask GF) (Ask Vegan) 22*

## WILD MUSHROOM CONGEE\*

*Morels, Crispy Garlic, Garlic Chives, Cilantro, Egg Yolk, House Spicy “Sim”bal Sauce. (Ask GF)(Ask Vegan) 29*

## HOUSE MADE EGG NOODLES

*Winter Truffles, Soft Boiled Egg, Garlic. (Contains Peanuts) 38*

## LITTLENECK CLAMS

*Coconut, Lemongrass, Rau Răm, Baguette. (Ask GF) 29*

## ▼ SKULL ISLAND PRAWNS

*Fermented Shrimp, Pineapple Purée, Rau Răm, Lime. (GF) 42*

## BAJA STRIPED SEABASS

*Caramelized Fish Sauce, Mustard Greens, Green Onion, Crispy Shallots, Meyer Lemon, Buttered Rice, Toasted Shrimp. 36*

## SNAKE RIVER FARMS WAGYU SKIRT STEAK

*Crispy Fingerling Potatoes, Tamari Marinated Mushrooms, Herbs. (Ask GF) 53* 🐣

## ▼ KUROBUTA PORK COLLAR

*Tamarind Purée, Herbs, Crispy Garlic Chips, Rice Powder, Allium Rice. (Ask GF) 62*

## WHOLE FRIED GOLD SPOTTED SAND BASS

*Ginger Sweet & Sour, Rice Noodles, Pickled Green Papaya, Black Vinegar-Chili Oil Cucumbers. MP*

## WAGYU SMOKED BEEF RIB

*Beef-Palm Sugar Glaze, Chicory Salad, Starfruit, Onion, Herbs. (Ask GF) 85*

## SMOKED DRY AGED DUCK - Limited Availability -

*Crispy Leg Confit, Duck XO Sauce, Rice Noodles, Lettuce Wraps, Nước Mắm Chimichurri. (Ask GF) 81*

## DESSERT

- *Vanilla Flan, Fleur De Sel Miso Cream, Coffee Syrup. (GF) 14*
- *Grapefruit Semifreddo, Milk Crumble, Citrus, Shiso. 14*
- *Housemade Ice Cream & Sorbet (Ask Server For Flavors). 10*

### ITEMS ARE SUBJECT TO CHANGE

**20% Service Fee:** A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server.

*Please notify your server of any allergies. Changes and modifications politely declined.*

*\$30 corkage fee per 750/ml. Limit 2 bottles*

*\*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\*\*1% of our sales are donated to **Zero Foodprint** in an effort to curb climate change and support sustainable farming practices.*

*www.zerofoodprint.org.*

# COCKTAILS

## LIGHT & CRUSHABLE

**KINGFISHER SPRITZ**  
*Select Aperitivo, Mommenpop Ruby Red Grapefruit, White Guava, Peach, Lemon, Orange, Prosecco. 16*

**SAIGON MOPED**  
*Roku Gin, Debitterized Bitter Melon, Sesame Leaf, Lime, Glasswort Salt. 17*

**TOKI HIGHBALL**  
*Highly pressurized from the Specialized Suntory Highball Machine. 15*

**GALANGAL MULE**  
*Don Fulano Blanco, Earl Grey Tea, Galangal, Sesame, Lime, Soda. 17*

**CIELO ALTO**  
*Ilegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo Tepache, Pineapple, Lime. 17*

**ENDLESS PROSPERITY**  
*Las Californias Citrico Gin, Kumquat, Calamansi, Anise, Honey, Lime, Fresno Chili Oil. 17*

**NINE DRAGONS**  
*Malahat Mekhong River Gin, Elsewhere Blood Orange Aperitivo, Cynar, Black Sugar, Vanilla, Lemon. 17*

**WAKE ME UP BEFORE YOU MANGO**  
*Coconut Fat-Washed Denizen Rum, Mr. Black Coffee Liqueur, Mango, Amchur, Lime. 17*

**GOLDEN HOUR**  
*Saison Pale Rum, Passion Fruit, Velvet Falernum, Miso, Coconut, Lime, Jamaican No. 1 Bitters. 17*

## ASSERTIVE & DIRECT

**FUJI APPLE OLD FASHIONED**  
*Wild Turkey Bourbon, Applejack, Brown Sugar, Apple Bitters. 16*

**FAVORED WINDS**  
*Bourbon, Rye, Acid Adjusted Black Vinegar Syrup, KF Bitters. 17*

**DUCK AROUND**  
*Duck Fat Washed Suntory Toki Japanese Whisky, Cognac, & Benedictine, Sweet Vermouth, Herbs de Provence. 17*

## RICH & DECADENT

**SESAME SOIRÉE**  
*Sesame Oil-Washed Gin, Ginger, Coconut, Palm Sugar, Egg White, Lemon, Lime, Sesame Seeds. 16*

**SHOT OF ROCKET FUEL**  
*Butter Fat-Washed Black Strap Rum, Mr. Black Coffee. 11*

CHEF'S TASTING MENU

\$105 person 4-Course tasting menu by Chef David Sim, featuring new creations.

Optional wine pairings will also be offered.

*\*Limited availability each evening. Reservations required at least 7 days in advance with a \$50/person deposit. All members of the party must participate in the tasting menu.*



GIFT CARDS AVAILABLE.

# WINE LIST

## BUBBLES / ROSÉ

**House Sparkling**  
*Breathless, Brut Methode Champenoise, NV / Sonoma County, CA / 17 / 64*

**Brut Sparkling Rosé**  
*Dopff & Irion Cremant D'Alsace, NV / France / 16 / 60*

**Rosé**  
*Illahé, 2022 / Wilamette Valley, OR / 16 / 60*

## WHITE

**Txakolina**  
*Ulacia, 2022 / Basque, Spain / 14 / 52*

**Chenin Blanc**  
*Leduc-Frouin “La Seigneurie” Anjou Blanc, 2022 / Loire Valley, France / 16 / 60*

**Sauvignon Blanc**  
*DeLille Cellars Chaleur Blanc, 2022 / Columbia Valley, WA / 16 / 60*

**Chardonnay**  
*Louis Latour Macon-Villages, 2021 / Bourgogne, France / 16 / 60*

## RED

**Pinot Noir**  
*Knuttel Family, 2021 / Sonoma County, CA / 15 / 56*

**Gamay**  
*Gamay / Mathieu Paquet Beaujolais-Villages “Les Granitiques”, 2022 / Beaujolais, France / 17 / 64*

**Tempranillo**  
*Bodegas Gil Berzal, “Tradicion”, 2021 / Rioja, Spain WA / 17 / 64*

**Bordeaux Blend**  
*Chateau Macquin Saint-Georges-Saint-Emilion, 2020 / Bordeaux, France / 17 / 64*



Please scan QR code for our Wines by the Bottle and Spirits List.

# DRAFT BEERS

- LAGER** - Harland Japanese Rice Lager 9
- PALE ALE** - Fall Magical & Delicious 9
- HAZY IPA** - Abnormal Hazy Dreams 9
- IPA** - Harland Nelson! Nelson 9

# COFFEE & TEA

- COFFEE** - Mostra “Kingfisher Blend” French Press. 9
- ICED TEA** - Unsweetened Jasmine Green Tea. 6
- LOOSE LEAF TEA** - Earl Grey | Bombay Chai | White Ginger Pear | Jasmine Green | Chamomile (Decaf) | Ginger Lemongrass (Decaf).

FEATURED FLIGHT

30

WESTWARD WHISKEY

Pinot Noir Cask

Stout Cask

Cask Strength