



Kingfisher Cocktail Bar & Eatery  
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 Spring Onion, 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\*

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

## VIETNAMESE CURRY

Carrots, Cauliflower, Morning Glory, Peewee Potatoes, Pickled Onion, Fresno Chilies, Cilantro, Baguette. (Ask GF)(Vegan) 24

## LITTLENECK CLAMS

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

## SAN DIEGO SPOT PRAWNS

Bone Marrow Butter, Thai Chilis, Meyer Lemon. (GF) 38

## 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. 52

## 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](http://www.zerofoodprint.org).

MINIMALISM

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

GUAVA DAIQUIRI  
White Rum, Guava, Lime. 16 (\*N.A. 10)

PAPAYA MARGARITA  
Tequila or Mezcal, Papaya, Lime, Agave, Black Lava Sea Salt. 16 (\*N.A. 10)

VIETNAMESE SPRITZ  
Aperol, Jujube, Lychee, Orange, Lemon, Prosecco. 16

LEMONGRASS BANANA GIN SOUR  
Gin, Lemongrass, Banana, Lemon, Lime, Heavy Cream, Egg White. 16

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

INSTANT CRUSH - Limited Availability -  
Mommenpop Ruby Red Grapefruit, Vodka, Bergamot Liqueur,  
Amontillado Sherry, Lemon. 17  
\*\$1 donated to Liberty Farms to offset losses from  
this season’s hardships. Mommenpop is a Sonoma  
County based aperitif company matching our donations.

CLASSICS & MODERN CLASSICS

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

SINGAPORE SLING  
Gin, Pineapple, Lime, Pierre Ferrand Dry Curaçao, Benedictine,  
Luxardo Sangue Morlacco Cherry, Grenadine. 16

MAXIMALISM

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

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

ĐÀ NẴNG FIREWORK  
Toasted Black Pepper Abasolo Ancestral Corn Whisky, Peach,  
Eucalyptus, Lemon, Soda. 17

OZYMANDIAS  
Oregon Aquavit, Abasolo Mexican Ancestral Corn Whiskey, Corn  
Silk Tea, D’Aristi Xtabentun Yucatan Honey Anise Liqueur. 17

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

DUCK AROUND AND FIND OUT  
Duck fat washed Suntory Toki Japanese Whisky, Cognac, Benedictine,  
Herbs de Provence Sweet Vermouth, Duck Skin Crackling. 17

LONG SEASON  
Kiyomi Japanese Rum, Pierre Ferrand Dry Curaçao, Brazilian  
Nuts, Yuzu Ponzu, Grapefruit. 17

JUNGLE FANG  
Patron Silver Tequila, Huana Guanabana, Coconut, Tamarind,  
Pineapple, Lime, Venom Salt (Very Spicy! Optional). 17



WINE LIST  
BUBBLES / ROSÉ

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

Brut Sparkling Rosé  
Simmonet Febvre, NV / Bourgogne, France / 15 / 56

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

WHITE

Txakolina  
Ulacia, 2021 / Basque, Spain / 14 / 52

Vino Verde  
Aphros Loureiro 2021 / Portugal / 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

N.A. GOLDEN ALE (0.5% ABV) - Gruwi (Can) 6

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).

