



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 Ramps, 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 BROCCOLINI

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

GRILLED JAPANESE EGGPLANT

Pickled Spring Onion, Thai Chili Vinaigrette, Mint, Puffed Rice. (GF)(Vegan) 30 🐣

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, Pee wee Potatoes, Pickled Onion, Fresno Chilies, Cilantro, Baguette. (Ask GF)(Vegan) 24

LITTLENECK CLAMS

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

SKULL ISLAND PRAWNS

Fermented Shrimp Pineapple Purée, Rau Răm, Cilantro Flower. (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 ROCKFISH

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.

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
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

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

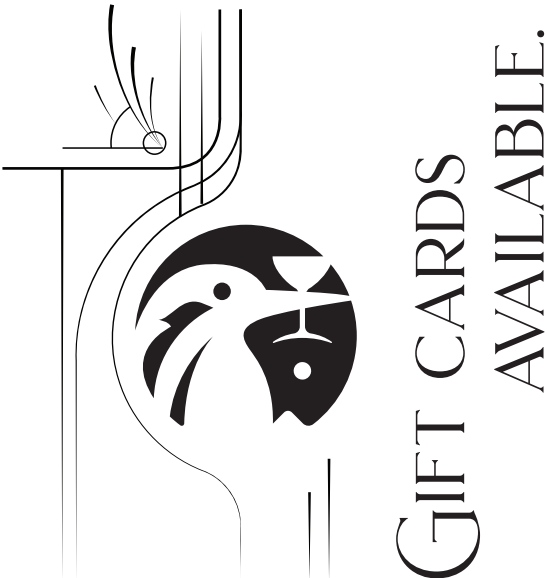
CIELO ALTO
Illegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo Tepache, Pineapple, Lime. 17

SHIITOKI MANHATTAN ✱
Shiitake-infused Suntory Toki Japanese Whisky, Amaro Foro, Sweet Vermouth, Angostura Bitters. 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

✱ **Bon Voyage: \$13 at the Bar Special, all week** ✱



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
Illahe, 2022 / Wilamette Valley, OR / 16 / 60

WHITE

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

Gruner Veltliner
Weixelbaum Wechselberg, 2021 / Kamptal, Austria / 17 / 64

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) - Gruvi (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).



03.10.2024