

**333 Pacific**  
**San Diego Restaurant Week · September 2022**  
**\$60 Dinner Menu**  
*excluding tax, gratuity & surcharge*

**BEGINNINGS** choice of:

**mixed green salad** pickled fennel, grape tomato, feta, cucumber, pomegranate vinaigrette gf, v\*

**edamame hummus** feta, fresno jam, seasonal vegetables, grilled naan gf\*,v

**charred brussel sprouts** blood orange gastrique, bleu cheese, hoersradish aioli,  
marcona almonds, balsamic reduction

**ENTREES** choice of:

**Herbs de provence grilled swordfish** warm quinoa, blistered grape tomato,  
roasted baby carrot, green goddess yogurt sauce gf

**pan seared chicken breast** sundried tomato polenta cake, fried artichokes, herb pistou gf\*

**veggie cavatelli** asparagus, arugula, shishito pepper, cured tomato, herb pistou gf, v\*

**UPGRADE YOUR ENTRÉE**

**+\$10** choice of:

**skuna bay salmon** mustard balsamic glaze, fingerling potato, haricot vert,  
caper, arugula, tomato vinaigrette gf\*

**wagyu meatloaf** roasted garlic smashed california red potatoes, green beans, bordelaise,  
tomato bacon jam

**+\$20** choice of:

**8oz blackened usda prime flat iron**, garlic mash potato, haricot vert,  
brandy peppercorn cream, crispy onions gf\*

**cioppino** mussels, shrimp, scallop, seabass, tomato seafood broth, crostinis gf\*

**dry rubbed ny strip** "Two Rivers" 12 oz ny strip, charred broccolini, garlic and herb roasted  
potatoes, sun dried tomato herb butter gf

**SWEET ENDINGS** choice of:

**warm butter cake** oat butter crumble, vanilla ice cream, caramel v

**very berry panna cotta** vanilla bean panna cotta, mixed berry compote,  
oat butter crumble, chantilly cream, mint gf\*,v

**guinness chocolate cake** peanut butter mousse, chocolate ganache v

gf = gluten free    v = vegetarian    gf\*, v\* = can be prepared gluten free or vegetarian upon request

*This discounted menu cannot be combined with any other coupon or discount.*

**A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.**

**(menu back)**

### **Signature Cocktails \$14**

**White Tiger** peach vodka, white cranberry, lemonade

**Key Lime Pie** pinnacle vanilla vodka, key lime monin, lime juice, lime foam

**Fresa Picante** mi campo tequila, yuzu liquer, lime and strawberry, tajin rim.

**“Mai”-stro** diplomatico planas rum, pineapple juice, orgeat, triple sec, lime juice, Meyers dark rum

**Spicy Pineapple** tito’s handmade vodka, pineapple juice, chipotle pineapple syrup, lime juice, jalapeno

**333 Old Fashioned** woodford reserve, crg blend coffee, demerara, black walnut bitters

### **Featured Wine Pairings**

arneis, vietti roero, piedmont, Italy '20	60
chardonnay alma Rosa, sta. rita hills '17	50
merlot, hill family estates, “beau terre vineyard”, napa '17	60
cabernet sauvignon, cru, vineyard 29, napa valley	88

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