

Parkers' Lighthouse

since 1983

Parkers' Signature Cocktails 13

Made with Fresh Seasonal Ingredients and Premium Spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Willmore

Angel's Envy, Hazelnut, Honey, Cinnamon

East Village

Hendrick's, St. Germain, Basil, Lime

Rose Park

Ketel One Orange, Pama, St. Germain, Lemon, Orange, Tarragon

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Basil

Water-Mint Margarita

Volcan Tequila, Cointreau, Lime, Watermelon, Pomegranate Salted Rim

Bluff Heights

Monkey Shoulder, Lemon, Ginger, Bitters

Parkers' Ultimate Bloody Mary.....17

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1 Liter	7
San Pelligrino	1/2 Liter	4	1 Liter	7

CRAFT DRAFT

Try One Of Our Ten Rotating Taps
(Ask Your Server For Selections)

Evans Pollen Nation	Irvine	5.2%	Honey Blonde	8
Three Weavers	Inglewood	4.5%	Session IPA	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Anderson Valley Boont	Boonville	5.8%	Amber	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Modelo Especial	Mexico	4.5%	Pilsner	8
Abita Andygator	LA	8.0%	Maibock	8
Great Divide Hercules	CO	10.0%	Double IPA	8
Stone Scorpion Bowl	Escondido,CA	7.5%	IPA	8
Figuroa Mountain Davy Brown	Buellton,CA	6.0%	Brown Ale	8
Golden Road	Los Angeles	5.0%	Hefeweizen	8
North Coast Seasonal Sour	Ft. Bragg	4.1%	Berliner Weisse	7

CRAFT BOTTLES

Karl Strauss Columbia Street	San Diego	4.5%	Amber Lager	7
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	7
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scotch Ale	7
Stella Artois	Belgium	4.8%	Pilsner	8
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	7
Widmer	Portland	4.9%	Hefeweizen	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7
22oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22oz Sapporo	Japan	4.5%	Dry Lager	12

SUSHI MENU

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

Sushi Combination 23 California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Sashimi Combination 25 Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
Seafood Poké 23 Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup	Ahi Tuna Carpaccio 21 Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions

Bento Box 22

Spicy Tuna Roll,, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup

*SPECIAL ROLLS

Ceviche Roll 17 Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Salmon Ponzu Roll 16 Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
Crunchy 15 Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce	Summer Shrimp & Scallop 18 Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper
Rainbow 15 Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	Alaskan Red King Crab Roll 22 King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce
3 Amigos 16 Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	I Love You 16 Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

Signature Specialty Roll (Ask Your Server for Daily Selection)

PREMIUM COLD SAKE

Momokawa Organic Nigori Ginjo (Unfiltered) (300ml).....13 Creamy and Full-Bodied with Hints of Lychee
Sho Chiku Bai Junmai Ginjo (300ml)15 Delicate, Silky Smooth and Dry with Fruity Aroma
Yoshinogawa Sake Echigo Junmai (300ml).....18 Citrus and Spice Overtones with a Buttery Sweetness
Gekkeikan Horin Junmai Daiginjo (300ml)32 Bright Flavor with a Smooth Finish, Fruity Aroma