

# 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

Lunazul 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 Stateside	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	Sashimi Combination	25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup		Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup	
Seafood Poké	23	Ahi Tuna Carpaccio	21
Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup		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	Salmon Ponzu Roll	16
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo		Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
Crunchy	15	Summer Shrimp & Scallop	18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce		Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper	
Rainbow	15	Alaskan Red King Crab Roll	22
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top		King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce	
3 Amigos	16	I Love You	16
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion		Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)	

Signature Specialty Roll (Ask Your Server for Daily Selection)

### PREMIUM COLD SAKE

Joto Junmai Gingo "The Pink One" (720 ml)	8	46
Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish		
Banzai Bunny Sparkling Blueberry (300 ml)		15
Blueberry-Infused, Elegantly Sweet		
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)		18
Creamy and Full-Bodied with Hints of Lychee		
SakéOne G Joy Genshu (300 ml)		21
Big and Bold with Melon, Pepper and Cherry Finish		
Joto Daiginjo "The One with the Clocks" (300 ml)		35
Crushed Sage Notes, Spiced Apple, Supple Satin Texture		
Taiheikai Tokubetsu Junmai "Pacific Ocean" (720 ml)		55
Abundant, Balanced Fruit with Light Nuttiness and Earthiness		