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### Morning Mixology

**RASPBERRY MIMOSA** 14

Sugar rim, raspberry puree, Chambord, sparkling moscato fresh strawberry garnish.

**PALOMA MIMOSA** 13

Sugar and salt rim, Squirt, lime juice, tequila, prosecco

**CHAMPAGNE MULE** 13

Vodka, lime juice, ginger beer, prosecco, fresh lime

**PROSECCO PUNCH** 13

Pineapple juice, prosecco, vodka, seltzer water, orange juice, sliced pineapple and peaches, mint

**RUBY RED SANGRIA** 12

Red wine, whisky, fresh fruit

**BLANCO SANGRIA** 12

White wine, whisky, fresh fruit

**KARINA'S BLOODY MARY** 13

Classic Bloody Mary seasoned with herbs and served with a caprese garnish.

### Take Flight

**MIMOSA FLIGHT**

Raspberry, Tamarindo, Mango, Paloma 19

**MARGARITA FLIGHT**

Mango, Strawberry, Watermelon and Tamarindo 25

### Fresh Squeezed Juice

**ORANGE JUICE** 6

**GREEN JUICE** 10

Kale, spinach, cucumber, pineapple, celery, ginger and turmeric served with or without a chili rim.

# Sunday Brunch 8AM - 1PM

## Delicious Eats

**CARNE EN SU JUGO** 22.50

A traditional dish of Guadalajara. Thin slices of carne asada slow cooked with tomatillos, bacon, Mayocoba beans and cilantro, served in its broth.

**CHILAQUILES** 16

Fried corn tortillas simmered in a red ancho chile or verde salsa garnished with queso fresco, red onions, scallions and sour cream. Add chicken \$3 | Add egg \$3 | Add machaca \$4

**SOY CHORIZO** 17

Soy chorizo sautéed with shallots and tomato served with 2 scrambled eggs, black beans, avocado, chipotle sour cream and a spinach tortilla.

**BREAKFAST BURRITO** 16.50

Spinach flour tortilla, potato, eggs, Canadian bacon, cheddar cheese, and avocado.

**MACHACA** 19

Shredded beef sautéed with onion, cilantro and green bell peppers served with 2 eggs any style, black beans and breakfast potatoes.

**HUEVOS RANCHEROS** 17

Two fried eggs over corn tortillas covered in salsa verde or salsa roja, cilantro and cheese. Refried beans, rice and sliced avocado on the side.

**MENUDO** 17

Sinaloa style menudo with beef tripe, beef feet, and hominy. Additional beef \$5

**"THE SPECIAL"** 19.50

Ancho chile chilaquiles (red) garnished with queso fresco, red onion, sour cream and 2 eggs any style served with soy chorizo, breakfast potatoes, avocado, scallions and black beans.

**STEAK & EGGS** 23

Rib Eye Steak served with 2 eggs any style, breakfast potatoes and fresh seasonal fruit.

**SEAFOOD OMELETTE** 20

Lobster, crab, shrimp, scallions and cheese in a fluffy omelette topped with hollandaise sauce. Served with fresh fruit and breakfast potatoes.

**EGGS BENEDICT** 17

English muffin, poached eggs, and Canadian bacon covered with a velvety hollandaise sauce. Served with fresh fruit and breakfast potatoes.

**SEAFOOD BENEDICT** 19

Open face croissant topped with lobster, crab, shrimp, poached eggs, hollandaise sauce and scallions. Served with fresh fruit and breakfast potatoes.

**SWEET CRÈME PANCAKES** 14

Homemade fluffy Italian pancakes served with syrup and butter.

**FRENCH TOAST** 14

Cinnamon French toast served with syrup, butter and fresh berries.

**FRENCH TOAST SAMPLER** 19

3 styles of French Toast - Bananas Foster, Cinnamon Apple, and Strawberries & Cream.

**CLASSIC BREAKFAST** 17 GF

2 eggs any style, smoked applewood bacon, fresh fruit and breakfast potatoes.

**Add 2 Eggs to Any Dish \$5**

**Add 1 Egg to Any Dish \$3.50**

18% service charge automatically added to checks of parties of 8 or more