

SHARED PLATES

GENERAL TSO CAULIFLOWER | 9

SESAME - GREEN ONION

DAKOTA CHISLIC | 15

CRISPY MARINATED BEEF - CHIMICHURRI SAUCE
HORSERADISH AIOLI - GARLIC AIOLI - RADISH - CILANTRO

CRISPY CALAMARI | 14

SPICY GINGER COCKTAIL SAUCE - LEMON - GREMOLATA

AHI POKE NACHOS | 17

MARINATED TUNA - CUCUMBER - AVOCADO - SEAWEED SALAD
JALAPENO - PONZU GINGER SAUCE - SESAME SEEDS
JAPANESE MUSTARD - TORTILLA CHIPS

FRIED PICKLES | 11

SEASONED FLOUR DUSTED CRISPY PICKLE CHIPS
JALAPENO TARTAR

HOT PEPPER WINGS | 12

RED HOT PEPPER SAUCE - CILANTRO RANCH

BLEU CHEESE SLIDERS | 13

ANGUS BEEF PATTY - PRETZEL BUN - TOMATO - GARLIC AIOLI
APPLEWOOD SMOKED BACON - CARAMELIZED PEARS

FRIED CHEESE CURDS | 11

CHIPOTLE TEMPURA BATTERED - WHITE CHEDDAR CURDS
CHIPOTLE AIOLI

*BRUSSEL SPROUTS | 12

BLEU CHEESE - APPLEWOOD SMOKED BACON - CANDIED CASHEWS
DATES - CARAMELIZED ONIONS - MAPLE & BALSAMIC GLAZE

BEVERAGES

SODA | 4

CAFE MOTO COFFEE | 5

CAFE MOTO ICED TEA | 4

MODERN TIMES COLD BREW | 6

HARNEY & SONS TEA | 4

VERO SPARKLING ^{OR} STILL WATER | 2

[UNLIMITED FOR THE TABLE]

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SOUPS & SALADS

[ADD CHICKEN \$4 | ADD SALMON \$6 | ADD STEAK \$6 | ADD AHI \$7]

TOMATO BASIL BISQUE | 9 BOWL | 5 CUP

RICH ROASTED ROMA TOMATO BISQUE - FRESH BASIL

CHICKEN TORTILLA SOUP | 9 BOWL | 5 CUP

SLOW BRAISED SHREDDED CHICKEN - TOMATO - CORN - CILANTRO - AVOCADO
TORTILLA STRIPS - LIME - TOPPED WITH CHEDDAR

CHEF'S SEASONAL SOUP SELECTION | 9 BOWL | 5 CUP

CHECK WITH YOUR SERVER FOR THE SOUP SPECIAL

*WALDORF MODERNA SALAD | 14

BIBB LETTUCE - ANJOU PEAR - BLEU CHEESE CRUMBLES
SHALLOT - BALSAMIC VINAIGRETTE - CANDIED NUTS

CHARRED CAESAR SALAD | 14

GRILLED ROMAINE HEART - SUNDRIED TOMATO - CROUTON
CREAMY CAESAR DRESSING - PARMESAN CRISP

*BEET & GOAT CHEESE SALAD | 14

PICKLED POACHED BEETS - GOAT CHEESE CROQUETTE - *ARUGULA PESTO
RADICCHIO SEASONAL MIXED GREENS - CANDIED PECANS - RADISHES
JEREZ SHERRY VINAIGRETTE

BLACKENED STEAK SALAD | 17

GRILLED MARINATED STEAK - MIXED GREENS - RADICCHIO - TOMATO
GORGONZOLA CHEESE - CUCUMBER - RED ONION
CRISPY POTATO STRINGS - CHIMMICHURRI VINAIGRETTE

[SUB CHICKEN | SUB AHI \$2]

*THESE ITEMS CONTAIN NUTS

[OUTSIDE CAKE FEE \$20 | CORKAGE FEE \$15]

[CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS]

DESSERTS

FRIED BUTTERSCOTCH BREAD PUDDING | 8

TOPPED WITH SALTED CARAMEL - VANILLA BEAN ICE CREAM
BUTTER BOURBON SAUCE

* BOURBON BROWNIE SUNDAE | 8

DARK CHOCOLATE FUDGE BROWNIE - SALTED CARAMEL - CHOCOLATE SAUCE
CANDIED NUTS - VANILLA ICE CREAM - WHIPPED CREAM - ORANGE ZEST

* DRUNKEN CARROT SLAB | 8

CINNAMON CREAM CHEESE FROSTING - TOASTED COCONUT PECANS -
WHIPPED CREAM - SALTED CARAMEL

@URGEOSIDE



FINE FOOD

GASTROPUB



WHISKEY BANK

CRAFT DRINKS

BURGERS

ENTREES

[COMES WITH BEER BATTERED FRIES]

[SUB SWEET POTATO FRIES \$2 | SUB SALAD \$2] [SUB VEGAN PATTY]

[ADD FRIED EGG \$1 | ADD BACON \$2 | ADD AVOCADO \$2 | ADD CHEESE \$2]

GARBAGE BURGER | 14

50/50 ANGUS BEEF & APPLEWOOD SMOKED BACON PATTY
WHITE CHEDDAR - SAUTEED MUSHROOMS & ONIONS
LETTUCE - TOMATO - HORSERADISH AIOLI

JAMBI BURGER | 14

ANGUS BEEF PATTY - MASON ALE WORKS JAMBI BBQ SAUCE
CRISPY ONION STRINGS - BACON - AGED CHEDDAR
LETTUCE - TOMATO

LAMB BURGER | 16

HOUSE LAMB PATTY - FETA CHEESE - TZATSIKI SAUCE
LETTUCE - TOMATO - RED ONION

CALIFORNIA BURGER | 14

ANGUS BEEF PATTY - FRIES - AGED CHEDDAR - SRIRACHA AIOLI
LETTUCE - AVOCADO - TOMATO - RED ONION

HOMESTEAD BURGER | 16

HOUSE VENISON PATTY - SAGE AIOLI - GOAT CHEESE
ARUGULA - BALSAMIC TOMATO JAM

ATLANTIC CRAB CAKE SANDWICH | 16

CRISPY FRIED CRAB CAKE - ALFALFA SPROUTS - TOMATO
RED ONION - LEMON GARLIC AIOLI

*TOGARASHI SEARED AHI SANDWICH | 17

*TOGARASHI SEARED AHI TUNA - WASABI AIOLI - TOMATO
ALFALFA SPROUTS - RED ONION - CUCUMBER - AVOCADO

*THESE ITEMS CONTAIN NUTS

SIDES

- CILANTRO RICE | 5
- SEASONAL VEGETABLES | 5
- BEER BATTERED FRIES | 5
- SIDE SALAD | 5
- SWEET POTATO FRIES | 6
- HERB WHIPPED POTATOES | 5

FISH & CHIPS | 16

HAND BEER BATTERED ATLANTIC COD - BEER BATTERED FRIES
PICKLED RED CABBAGE - LEMON - TARTAR SAUCE

STREET TACOS | 14

HOUSE MARINATED CARNE ASADA - CREMA - PINEAPPLE SALSA
CABBAGE BLEND - AVOCADO - CHIMMICHURRI SAUCE
FLOUR TORILLAS - SERVED WITH CILANTRO RICE

GRILLED CHEESE | 14

BRIE & GOUDA CHEESE - TOASTED SOURDOUGH BREAD
CUP OF TOMATO BASIL BISQUE
[ADD APPLEWOOD SMOKED BACON | \$2]

VEGETABLE RISOTTO | 16

SAUTEED MUSHROOMS - SHALLOT - ARUGULA - FRIED KALE
BALSAMIC GLAZE - PARMESAN CHEESE - GARLIC
[ADD SHORT RIB | \$5]

*WHISKEY PORK TENDERLOIN | 20

PEPPERCORN CRUSTED PORK TENDERLOIN - *BRUSSEL SPROUTS
HERB WHIPPED POTATOES - WHISKEY GLAZE - FRIED ONIONS

CHORIZO CHICKEN | 20

ROASTED AIRLINE CHICKEN BREAST - GARLIC GREEN BEANS
CHORIZO SWEET POTATO HASH - ROSEMARY AU JUS

CHAMPAGNE SALMON | 23

GRILLED ATLANTIC SALMON - RED QUINOA
SAUTEED GARLIC, ONION, & TOMATO
CHAMPAGNE VINAIGRETTE

BOURBON PEPPERCORN STEAK | 22

HERB WHIPPED POTATOES - GARLIC GREEN BEANS
BOURBON PEPPERCORN SAUCE

MAC & CHEESE | 16

CREAMY CHEDDAR SAUCE - ARUGULA - SUN DRIED TOMATO
TOASTED HERB BREAD CRUMBS
[ADD SHORT RIB | \$5]



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MON - SAT 11:30 - CLOSE | SUN 10:00 AM - CLOSE
BRUNCH | SUN 10:00 AM - 2:00 PM
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