

COCKTAILS

14 EACH

EAST FIZZ

TITO'S VODKA, PINK GRAPEFRUIT, LEMON, SPARKLING WINE

FLOWER CHILD

HIBISCUS-INFUSED ABSOLUT ELYX VODKA, LIME, GINGER BEER

SPICY CUCUMBER MARGARITA *(PITCHER \$60)*

SERRANO CHILI INFUSED AVION BLANCO TEQUILA, CUCUMBER, LIME

HAWAIIAN TANGO

AVION BLANCO TEQUILA, MEZCAL, PINEAPPLE, VANILLA

RUM DIARIES

FLOR DE CANA RUM, APEROL, PINEAPPLE, LIME, ORGEAT, BITTERS

GOGO YUBARI

JAPANESE WHISKEY, LEMONGRASS, TIKI BITTERS

SMOKING ROOM

SAGAMORE SOLAMAR RYE, SMOKED-VANILLA HONEY, MARIGOLD

COCO MOJITO *(PITCHER \$60)*

SUGAR ISLAND COCONUT RUM, MINT, LIME, SODA

FROSE (FROZEN)

DRY ROSE WINE, BLOOD ORANGE LIQUEUR, LEMON

STRAWBERRY DAIQUIRI (FROZEN)

BLEND OF 3 PUERTO RICAN RUMS, STRAWBERRY PUREE, LEMON



WINE

SPARKLING	CA' DI RAJO PROSECCO ITALY	11/44
SPARKLING	CHANDON CALIFORNIA (half bottle)	15/30
CHAMPAGNE	GH MUMM FRANCE	21/84
PINOT GRIGIO	JERMANN ITALY	12/48
SAUVIGNON BLANC	HESS CALIFORNIA	14/56
DRY RIESLING	SEA GLASS CALIFORNIA	10/40
CALI CHARDONNAY	EVER CHANGING AND TASTY	13/52
UNOAKED CHARDONNAY	NEYERS 304 CA	15/60
DRY ROSE	OYSTER BAY NZ (\$20 bottles all day sunday)	11/44
PINOT NOIR	JOEL GOTT CALIFORNIA	15/60
MALBEC	LA POSTA ARGENTINA	12/48
MERLOT	BENZIGER CALIFORNIA	12/48
CABERNET SAUVIGNON	FOLIE A DEUX CA	16/64
RED BLEND	THE PRISONER CALIFORNIA	21/84

**CHAMPAGNE
HAPPY HOUR**

EVERY WEDNESDAY

\$5 AT 5 PM
\$6 AT 6 PM
\$7 AT 7 PM
\$8 AT 8 PM

GH MUMM BY THE GLASS

BEER

LOCAL DRAFTS

8 EACH

LAGER 32 NORTH KIMPTON SOLAMAR
BLONDE DUCKFOOT LOOKER
HEFEWEIZEN FALL BREWING MR. TALLYMAN
PALE ALE ALESMITH .394
IPA SOCIETE PUPIL
AMBER ALE PIZZA PORT CHRONIC AMBER

CANS

7 EACH

LAGERS

BUD, BUD LIGHT, COORS LIGHT, STELLA ARTOIS, PERONI, CORONA,
MODELO ESPECIAL, STONE TROPIC OF THUNDER, BITBURGER N/A

LIGHT & REFRESHING

ANTHEM CIDER, AVERY EL GOSE, FALL PLENTY FOR ALL PILSNER,
FALL WATERMELON SOUR, GREEN FLASH PASSION FRUIT KICKER,
32 NORTH PENNANT PALE, MODERN TIMES FRUITLANDS,
STIEGL GRAPEFRUIT RADLER, MOTHER EARTH CALI CREAMIN

BOLD & HOPPY

DRAKE'S DENOGINIZER DOUBLE IPA, STONE RIPPER PALE,
BALLAST PT GRAPEFRUIT SCULPIN IPA, 32 NORTH BEST COAST IPA
PIZZA PORT FISH IPA PORT HIGH TIDE IPA

ROBUST & TOASTY

GUINNESS STOUT, 2nd CHANCE TABULA RASA TOASTED PORTER,
MODERN TIMES BLACK HOUSE COFFEE STOUT,
STONE TOTALITARIAN ESPRESSO STOUT

LAWLESS 6 EACH

WHITE CLAWS BLACK CHERRY, MANGO, RUBY GRAPEFRUIT, LIME

HAPPY HOUR

MONDAY – FRIDAY 3pm – 6pm

DRINKS 8 EACH

APEROL SPRITZ

APEROL LIQUEUR, SPARKLING WINE, SODA, ORANGE ESSENCE

COCO MOJITO

SUGAR ISLAND COCONUT RUM, MINT, LIME, SODA

PURPLE HAZE

EMPRESS GIN, LEMON, SPARKLING WINE

WINE 7 EACH

DRY ROSE, PINOT GRIGIO, OR SHIRAZ

BEER 5 EACH

MISSION BREWING *HARD ROOT BEER*

BEER & A SHOT 10

SEASONAL SELECTION & JÄGERMEISTER

SNACKS

OLIVES & CRACKERS	5
FENNEL, CITRUS, HOUSE MADE CHEESE CRACKERS	
GUACAMOLE	9
CHARRED CORN, CRISPY TORTILLA, COTIJA CHEESE	
LOADED FINGERLINGS	10
BBQ PULLED PORK, NACHO CHEESE, PICO	
POUND O' WINGS	9
JAMAICAN JERK RUB, ORANGE MANGO MOJO GLAZE	
UPPER EAST DOG	9
BACON WRAPPED, IPA SAUERKRAUT, SPICY MUSTARD, HERB FRIES	
UPPER EAST CHEESE BURGER	14
HOUSE BLEND, SMOKED BACON, ONIONS, AIOLI, HERB FRIES	

ALL DAY BITES

11:30am-10pm

SOCIAL

OLIVES & CRACKERS FENNEL, CITRUS, HOUSE CHEESE CRACKERS	9
DEVEILED EGGS CRISPY CHICKEN SKIN, SALMON ROE, CHIVE	10
GUACAMOLE CHARRED CORN, AJI AMARILLO, COTIJA, BLUE CORN TORTILLA	12
POUND O' WINGS JAMAICAN JERK RUB, ORANGE MANGO MOJO GLAZE	15
LOADED FINGERLINGS BBQ PULLED PORK, NACHO CHEESE, PICO CHARRED CREMA	14
PORTABELLO FINGERS MALT VINEGAR AIOLI	13
AVOCADO TOAST OLIVE OIL-POACHED SALMON, EGG, RADISH, GREEN GODESS, RYE	16

PADRES HOME GAME SPECIALS

KIMPTON SOLAMAR LAGER BEER \$5

BRATWURST BEER BRAISED SAUERKRAUT, MUSTARD, PRETZEL ROLL HERB FRIES	9
HOUSE MADE BACON CRACKER JACKS	4

ALL DAY BITES

11:30am-10pm

SELFISH

JSIX MIXED GREEN SALAD 14
STRAWBERRIES, GOAT CHEESE, ALMONDS, MAPLE WHITE BALSAMIC
(add chicken \$6, lobster salad \$15, poached salmon \$9)

LITTLE GEM CAESAR SALAD 14
HEIRLOOM TOMATOES, CREAMY LEMON DRESSING, SHAVED CHEESE
(add chicken \$6, lobster salad \$15, poached salmon \$9)

FRIED CHICKEN SANDWICH 17
APPLE SLAW, SRIRACHA-HOT HONEY, GARLIC AIOLI, PRETZEL BUN,
PEPPERJACK CHEESE, HERB FRIES

BLT 15
SOURDOUGH, THE USUAL SUSPECTS, AIOLI, HERB FRIES

UPPER EAST DOG 14
BACON WRAPPED, IPA SAUERKRAUT, SPICY MUSTARD, HERB FRIES

THE “OG” NE LOBSTER ROLL 27
MAINE LOBSTER, MEYER LEMON, CHIVE, BUTTERED HOT DOG BUN,
TARRAGON, SALT & VINEGAR CHIPS

UPPER EAST CHEESE BURGER 18
HOUSE BLEND, VERMONT CHEDDAR, BACON, DUCKFAT ONIONS,
DIJONAISE, SEEDED BRIOCHE, HERB FRIES

TIKI SATURDAY

EVERY
SATURDAY
12-5PM

—
\$7 COCONUT
MOJITOS

—
DRINK AND
FOOD SPECIALS
DJ



UPPER
EAST
— BAR —

616 J STREET, SAN DIEGO, CA 92101 | 619.531.8744

📍 @UPPEREASTBAR