

KIMBALL

BAR AND EATERY

APPETIZERS

HATCH CHILE QUESADILLA

Flour tortilla with melted mozzarella cheese and roasted Hatch green chiles. Served with house made red salsa.

Add grilled chicken \$5/ Steak \$7

KIMBALL NACHOS

Tortilla chips smothered with beer cheese sauce, melted jack and cheddar cheese, chili, roasted corn, pickled jalapenos, pico de gallo, chipotle aioli, sour cream and green onions.

Add Grilled Chicken +5 / Steak +7

JUMBO CHICKEN WINGS (8)

Crispy wings tossed with your choice of buffalo sauce, sweet BBQ, chipotle BBQ, chili-honey garlic, or garlic parmesan. Served with ranch or blue cheese dressing.

CRISPY ONION RINGS

Beer battered onion rings fried to perfection served with sweet BBQ sauce or ranch dressing.

BATTERED GREEN BEANS

Crispy breaded green beans served with garlic aioli or ranch.

MINI PRETZEL BITES

Mini pretzel bites served warm with house-made beer cheese sauce.

SAVORY CORN BREAD

Served with honey butter

FLATBREADS

CHIPOTLE BBQ CHICKEN

House-made chipotle BBQ, mozzarella cheese, parmesan cheese, grilled chicken, grilled onions, grilled pineapple, and fresh cilantro

PEPPERONI

House-made marinara, mozzarella cheese, pepperoni, and parmesan cheese.

MARGHERITA

House made marinara, fresh burrata cheese, parmesan cheese, fresh basil, sea salt and black pepper.

BURGERS AND SANDWICHES

THE KIMBALL BOSS BURGER

Half pound beef patty, toasted brioche bun, mayo, mustard, cheddar cheese, crispy bacon, red onion, lettuce, and tomato

\$18

BMW SMASH BURGER

Double smashed 4 oz beef patties, melted cheddar cheese, mayo, pickles, and special house-made sauce: (bacon, maple, whiskey)

\$21

SMOKEHOUSE BBQ BRISKET BURGER

Half pound beef patty on a toasted brioche bun with melted jack cheese, mayo, and tender slow smoked sliced brisket, bathed in homemade BBQ sauce

\$22

MINI SLIDERS

Three mini cheeseburgers with cheddar cheese, mayo, pickles, lettuce, onion and tomato.

\$14

Available in three different styles: Regular, Crispy Chicken, or Nashville Spicy Chicken. ***Side Not Included**

CALI CHICKEN SANDWICH

Grilled chicken breast with fresh avocado, lettuce, tomato, melted jack cheese, crispy onion, garlic citrus aioli, and served on toasted brioche bun.

\$18

CRISPY CHICKEN SANDWICH

House battered fried chicken, fire roasted jalapeno coleslaw, tomato, jack cheese, on a toasted brioche bun.

\$18

NASHVILLE SPICY CHICKEN SANDO

House battered fried chicken in our house-made super spicy Nashville sauce, pickles, creamy ranch slaw, and mayo served on a toasted brioche bun.

\$18

THE CHEF'S CLUB

Toasted Sourdough bread, choice of spicy jalapeno or plain mayo, layered ham and turkey, lettuce, tomato, red onions, avocado and crispy bacon.

\$19

***All Burgers and Sandwiches come with a choice of a side : French Fries, Sweet Potato Fries, Side house Salad, Side Cesar Salad, Battered Green Beans (+2.50)**



HOUSE SPECIALTIES

BABY BACK RIBS

Fall-off-the-bone house smoked BBQ pork ribs, with your choice of house-made Chipotle BBQ or Sweet BBQ.

FULL: \$39 HALF: \$28

Served with fries and spicy jalapeno coleslaw. *Also available as a pulled pork sandwich on a toasted brioche bun with pickles and coleslaw - \$28

HAND BATTERED CHICKEN TENDERS

Southern style hand breaded chicken tenders, served with fries, ranch dressing, house-made sweet BBQ sauce and buffalo sauce.

\$19

CENTER CUT SALMON

8 oz fresh cut salmon, pan seared with teriyaki glaze, served with garlic mashed potatoes and seasonal vegetables.

\$24

CREAMY BOLOGNESE

Fettuccini al dente with a creamy meat and tomato bolognese sauce, softened with a touch of cream and grated parmesan cheese.

\$23

****AVAILABLE FRIDAY-SUNDAY FOR DINNER ONLY. WHILE SUPPLIES LAST****

SALMON BEURRE BLANC

8 oz fresh cut salmon, pan seared, served with lemon Beurre Blanc sauce with fried capers, garlic mashed potatoes and seasonal vegetables.

\$26

FILET MIGNON WITH DEMI GLAZE

8 oz tender and juicy filet mignon, perfectly seared and accompanied by rich demi-glaze sauce, served with garlic mashed potatoes and seasonal vegetables.

\$32

SALADS

THE MEXICAN SALAD

Romaine lettuce, black beans, queso fresco, roasted corn, cherry tomatoes, avocado, cilantro, tortilla strips, and our signature spicy jalapeno vinaigrette dressing.

\$17

KIMBALL CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese, and our famous house-made Caesar dressing.

\$16

COBB SALAD

Romaine lettuce, cherry tomatoes, chopped bacon, diced hardboiled eggs, avocado, Danish blue cheese crumble, green onions and balsamic vinaigrette.

\$19

AHI TUNA BOWL

Marinated sushi grade ahi tuna, choice of warm white rice or romaine lettuce, shredded carrots, avocado, cherry tomatoes, mango, cucumber, sesame dressing, soy sauce, spicy mayo, green onions and crispy wontons

\$21

***ADD-ONS: AVOCADO +3 / GRILLED AND CHILLED SLICED CHICKEN +7 / CHICKEN TENDERS +8 / MARINATED STEAK(8OZ) +10 / SALMON (8OZ) +13.**

DESSERTS

STUFFED CHURROS

Churros stuffed with Bavarian cream, fried to perfection and tossed in cinnamon sugar, served on top of a warm churro cake, drizzled with condensed milk and a scoop of vanilla ice cream.

\$15

BASQUE CHEESECAKE

Crustless baked cheesecake, with super creamy texture served with whipped cream, fresh berries and condensed milk.

\$11

KIMBALL PIZOOKIE

Large chocolate chip cookie, baked to order and topped with potato chips, corn flakes, crumbled Oreos, mini marshmallows and sea salt, topped with vanilla ice cream and condensed milk.

\$13

**** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

Kimball Bar and Eatery 740 bay Marina Drive, National City 91950

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