

Crafted with Fresh Ingredients

Available Daily from 3 PM to 10 PM



APPETIZERS

HATCH CHILE QUESADILLA \$12

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

ADD GRILLED CHICKEN +\$5 / ADD STEAK +\$7

KIMBALL NACHOS \$16

Crispy tortilla chips topped with house-made beer cheese, melted jack and cheddar cheese, roasted corn, pickled jalapeños, pico de gallo, chipotle aioli, sour cream and green onions.

ADD GRILLED CHICKEN +\$5 / ADD STEAK +\$7

★ JUMBO CHICKEN WINGS (8) \$18.50

Crispy jumbo wings tossed in your choice of Buffalo, Sweet BBQ, Chipotle BBQ, Chili Honey Garlic or Garlic Parmesan. Served with ranch or blue cheese dressing.

★ GUEST FAVORITE

CRISPY ONION RINGS \$12

Beer-battered onion rings fried until golden and served with Sweet BBQ sauce or ranch.

BATTERED GREEN BEANS \$12

Crispy breaded green beans served with your choice of garlic aioli or ranch.

MINI PRETZEL BITES \$12

Warm mini pretzel bites served with our signature house-made beer cheese sauce.

SAVORY CORN BREAD \$13

Warm house-made cornbread served with whipped honey butter.



FLATBREADS

CHIPOTLE BBQ CHICKEN \$13.50

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

PEPPERONI \$13.50

House-made marinara sauce, mozzarella cheese, premium pepperoni, and grated parmesan.

MARGHERITA \$13.50

House-made marinara sauce, fresh burrata, parmesan cheese, sweet basil, sea salt, and cracked black pepper.



BURGERS & SANDWICHES

★ KIMBALL BOSS BURGER \$16

Half-pound Angus beef patty on a toasted brioche bun with mayo, mustard, melted cheddar cheese, crispy bacon, fresh lettuce, tomato, red onion, and pickles.

★ GUEST FAVORITE

BMW SMASH BURGER \$15

Two smashed 4 oz beef patties with melted cheddar cheese, pickles, mayo, and our signature bacon-maple whiskey sauce.

SMOKEHOUSE BBQ BRISKET BURGER \$17

Half-pound beef patty on a toasted brioche bun with melted Monterey Jack cheese, slow-smoked sliced brisket, house-made BBQ sauce, and mayo.

MINI SLIDERS (3) \$15

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

CHOOSE FROM: Regular Beef, Crispy Chicken, or Nashville Hot Chicken.

*Side not included.

CALI CHICKEN SANDWICH \$16

Grilled chicken breast with fresh avocado, melted Monterey Jack cheese, lettuce, tomato, and garlic citrus aioli on a toasted brioche bun.

CRISPY CHICKEN SANDWICH \$16

House-battered crispy chicken with fire-roasted jalapeño coleslaw, tomato, melted Monterey Jack cheese, served on a toasted brioche bun.

NASHVILLE SPICY CHICKEN SANDWICH \$16

House-battered crispy chicken tossed in our signature Nashville hot sauce with pickles, creamy ranch slaw, and mayo on a toasted brioche bun.

THE CHEF'S CLUB \$15

Toasted sourdough layered with ham, turkey, crispy bacon, fresh avocado, lettuce, tomato, red onion, and your choice of plain or jalapeño mayo.



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HOUSE
SPECIALTIES

BABY BACK RIBS \$39

Fall-off-the-bone smoked pork ribs glazed with your choice of our house-made sauce.
Served with French fries and spicy jalapeño coleslaw.

Full Rack \$39 • Half Rack \$28

Also available as a pulled pork sandwich on a toasted brioche bun with pickles and coleslaw +\$2.

HAND-BATTERED CHICKEN TENDERS \$18

Southern-style hand-battered chicken tenders served with French fries, ranch dressing, and your choice of house-made Sweet BBQ or Buffalo sauce.

TROPICAL TERIYAKI SALMON \$23

Fresh 8 oz, pan-seared and topped with our signature mango-pineapple teriyaki glaze, infused with fresh ginger and roasted bell peppers. Served with steamed white rice and broccolini.

FETTUCCINI ALFREDO \$23

Fettuccine tossed in a rich, creamy Alfredo sauce made with parmesan cheese. Served with garlic bread and finished with green onions.

 FLAT IRON STEAK WITH DEMI-GLACE

CHEF'S RECOMMENDATION

 \$32

Tender 8 oz flat iron steak, perfectly seared and topped with rich demi-glaze. Served with garlic mashed potatoes and seasonal vegetables.



SALADS

THE MEXICAN SALAD \$15

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

KIMBALL CAESAR SALAD \$16

Crisp romaine lettuce, house-made Caesar dressing, parmesan cheese, and garlic croutons.

COBB SALAD \$16

Romaine lettuce, cherry tomatoes, crispy bacon, hard-boiled eggs, fresh avocado, Danish blue cheese crumbles, green onions, and balsamic vinaigrette.

AHI TUNA BOWL \$21

Sushi-grade ahi tuna marinated and served over your choice of warm white rice or romaine lettuce with shredded carrots, fresh avocado, cherry tomatoes, mango, cucumber, sesame dressing, soy sauce, spicy mayo, green onions, and crispy wontons.

PROTEIN ADD-ONS

Avocado	+\$3
Grilled & Chilled Sliced Chicken	+\$7
Chicken Tenders	+\$8
Marinated Steak (8 oz)	+\$10
Salmon (8 oz)	+\$13



DESSERTS

STUFFED CHURROS \$15

Golden churros filled with Bavarian cream, coated in cinnamon sugar, served with sweetened condensed milk and a scoop of vanilla ice cream.

BASQUE CHEESECAKE \$11

Creamy Basque-style cheesecake served with whipped cream, fresh berries, and sweetened condensed milk.

KIMBALL PIZOOKIE \$13

Warm baked-to-order chocolate chip cookie topped with vanilla ice cream, crushed Oreos, mini marshmallows, corn flakes, crispy potato chips, sea salt, and sweetened condensed milk.

The Perfect Ending Starts Here.



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